

### BUBBLES

Robertson Sparkling Brut Rosé **120**Leopards Leap Chardonnay Pinot Nair **175**Steenberg Sparkling Sauvignon Blanc **220** | **40** 

# SAUVIGNON BLANC

Protea 115 | 30

Bon Courage 'Gooseberry Bush' 115

# CHENIN BLANC

Boschendal 'Rachelsfontein' 30 | 115

De Krans Chenin Blanc 125

# CHARDONNAY

De Krans Wild Ferment (unwooded) **125** | **30** Bon Courage (unwooded) **130** 

### WHITE BLEND

Reyneke – Organic **145** Sauvignon Blanc, Semillon

# ROSÉ / BLUSH

Bon Courage 'Lady of the House' 115 | 30
Darling Cellars Sweet Darlings 95

# MERLOT

Bon Courage 'Mulberry Bush' 120 | 35

# CABERNET SAUVIGNON

Protea 125 | 40

#### PINOTAGE

Kleine Zalze 'Cellar Selection' 170 | 40

# SHIRAZ

Protea Shiraz 125 |35

### RED BLEND

Delheim Shiraz/ Cabernet Sauvignon 150 | 40

La Motte 'Millennium' 180

### BEERS & CIDERS

Amstel Lager 24

Black Label 24

Castle Lager 24

Castle Lite 24

Heineken 26

Windhoek Draught 32

Savana Dry | Light 26

Hunters Dry | Gold 26

# SPIRITS

Smirnoff 1818 Vodka 18 Gordon's London Dry Gin 18 Cape Town Pink Lady Gin 25

\*Ask your waiter about our Cape Saint
Blaize Gin tasting board 65
(Available on Fridays & Saturdays)

# WHISKEY

Bells Scotch 22

Jameson Irish 30

Jack Daniels Tennessee 28
Southern Comfort

# BRANDY

Richelieu 25

Klipdrift Premium 30

# RUM

Captain Morgan Dark Rum 25
Captain Morgan Spiced Gold 20

### IRISH COFFEE 35

Shot of espresso & whiskey, topped with cream

### **DON PEDRO 45**

Shot of Amarula | Kahlua mixed with ice cream



# COFFEES

ESPRESSO 18
AMERICANO 24
CAPPUCCINO 28
TALL CAPPUCCINO 38
CORTADO 30
FLAT WHITE 30

LATTE 32
milk substitutes: almond & oat milk
Short: 5 Tall: 7

Add: an extra shot of espresso 10

# HOT SIGNATURE COFFEES

MACCHIATO 24

Espresso & milk foam

CAFÉ MOCHA 40

Espresso, hot chocolate & steamed milk

**ROSE LATTE** 40

Rose syrup infused espresso & steamed milk

### CARAMEL CARDAMOM LATTE 40

Cardamon infused salted caramel & steamed milk

milk substitutes: almond & oat milk

Short: 5 Tall: 7

Add: an extra shot of espresso 10

# MILKSHAKES

VANILLA 40

**CHOCOLATE BROWNIE 55** 

Vanilla ice cream, milk, chocolate sauce & brownie chunks

SALTED CARAMEL FUDGE

Homemade salted caramel, vanilla ice cream, milk & fudge

TURKISH DELIGHT

Vanilla ice cream, milk, rose syrup swirl & turkish delight tots

# COLD SIGNATURE BEVERAGES

**NUTELLA FRAPPE** 40

Espresso, blended ice, ice cream & nutella

### HONEYCOMB FRAPPE 40

Blended ice, ice cream, homemade honeycomb & rice crispy treats

### **VERANDA PINK LEMONADE** 32

Homemade berry infused lemonade cordial mixed with water

#### **VICTORIAN ICE TEA** 32

Made from tea, fresh garden herbs, seasonal fruit

# COLD COFFEE BEVERAGES

ICED COFFEES 35

HAZELNUT | CARAMEL CARDAMOM | ROSE SYRUP 40

ICED FRAPPES

COFFEE 35 | CAFE MOCHA 40 | CHAI 40

# TEAS

CEYLON | ROOIBOS | GREEN EARL GREY 25 RED CAPPUCCINO 35 TALL RED CAPPUCCINO 40 RED LATTE 38

### MILKY

HOT CHOCOLATE 35
WHITE HOT CHOCOLATE 35
SPICED CHAI LATTE 38
RUSTY SPICED CHAI LATTE 42
Spiced chai latte with a shot of espresso

# FRESHLY SQUEEZED JUICES

GREEN 46

Apple, cucumber, spinach & celery

YELLOW 48

Pinapple, lemon, celery & apple

**RFD 48** 

Beetroot, carrot, apple, ginger

**ORANGE JUICE 46** 

Carrot, orange & ginger

Add: a shot of ginger 10

# SMOOTHIES

BERRY 60

Frozen berries, banana, yoghurt, honey & ice PEANUT BUTTER & BANANA 55

Peanut butter, banana, yoghurt, honey & ice

### COOLDRINKS

SOFT DRINKS 20 MIXERS 22 | TIZERS 30 ACQUA V WATER 22 | 30

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# CREAMY OATMEAL

Savages' oatmeal is cooked traditionally. Served with choice of milk

#### PLAIN 35

Add: honey 20 | crème fraîche 20 Milk alternatives: almond 12 oat milk 12

PB & J 55

Peanut butter, homemade berry & chia seed jam

# MATCHA & YOGHURT 70

Matcha and honey infused oats, dollop of crème fraîche & toasted seed mix

### **PEANUT BUTTER & BANANA** 50

Peanut butter & banana

### **BERRY COMPOTE** 50

Mixed berry compote, dollop of crème fraîche

### APPLE & DATE COMPOTE 50

Homemade apple & date compote, dollop of crème fraîche



# **FLAPJACKS**



Our fluffy stack of flapjacks with topping of your choice

Plain 50

Crispy bacon & syrup 85 Berry compote & crème fraîche 70 Cinnamon, apple & date compote 65

# **CENTRAL SHAKSHUKA BOWL** 80

Harissa spiced beans in tomato stew, poached egg Served with choice of toast. Add: chicken livers 30 | bacon 30 | chorizo 28

# BOWL 85

Green vegetable stew with spinach & petit pois, poached egg, coriander crème fraîche, lime wedge. Served with choice of toast.

Add: chicken livers 30 | bacon 30 | chorizo 28

# $orall^{\sigma}$ savages' winter breakfast BOWL 95

Cripsy potato bites, sautéed green peppers, cheddar cheese, fresh tomato, red onion & coriander salsa, 2 poached eggs and crème fraîche.

Add: bacon 30 | chorizo 28 | smoked pulled pork 45

# **QUINOA PESTO BOWL** 85

A mix of red & white quinoa, basil pesto, baby spinach, petit pois, green beans, bean sprouts, micro herbs, toasted seed mix & crispy chickpeas.

Add: poached egg 12 | halloumi 35 | chicken livers 30 | bacon 30 | trout 50 | chorizo 28

# **BREAKFAST SERVED UNTIL 11H30**

# SETTLER'S SUNRISE SPECIAL 55

Two scrambled eggs, cream cheese spread & rocket on toast Served with your choice of regular cappuccino | americano |ceylon | rooibos tea | Add: 5 for milk alternatives

# **BREAKFAST ROSTI** 85

Crispy fried potato & halloumi rosti topped with 2 poached eggs, tzatziki, homemade tomato relish & rocket

Add: chorizo 28 | bacon 30 | biltong 35 | trout 50

# **OVEGAN OPTION 95**

Crispy fried potato & falafel rosti topped with homemade tomato relish, mushrooms, artichokes & Kalamata olives

# ' CHEF'S TURKISH EGGS 88

Herbed labneh topped with 2 poached eggs, sautéed cherry tomatoes, olives and toasted hazelnuts, drizzled with chili oil & chimichurri sauce. Served with toast of choice

Add: chorizo 28 | bacon 30 | biltong 35 | trout 50

# CROQUE MADAME 80

A toasted sandwich filled with emmental cheese, gypsy ham, sautéed onions, Dijon mustard, topped with Bechamel sauce & fried egg. Choice of ciabatta or seed bread.

# **CHILI CON CARNE EGGS 90**

Spicy minced beef, fried eggs & cheese on toast



# **VERANDA BENEDICT** 95

2 poached eggs with bacon & rocket, served on toast & topped with hollandaise sauce

# SPICY BENEDICT 100

2 poached eggs with chorizo & rocket, served on toast & topped with sriracha hollandaise sauce

# VICTORIAN ROYALE 115

2 poached eggs with smoked salmon trout & rocket, served on toast, topped with hollandaise sauce & crispy capers



# SERVED ALL DAY

# **SAVAGES' BREAKFAST** 70

Two scrambled eggs, blush cherry tomatoes, roasted mushrooms & toast (can be served in a wrap)

Add: crispy bacon 30 | smoked salmon trout 50 honey glazed pork sausage 30 | biltong 35

### **BOSS LADY WAFFLE 65**

Homemade Belgium waffle with a scoop of vanilla ice cream & maple syrup or salted caramel sauce; topped with walnut sprinkles

Add: bacon 301 fresh or fried banana 10 Nutella 30



#### REGRETTABLY NO SUBSTITUTIONS

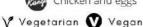
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Our core value - locally sourced, eco friendly & sustainable









# **SOUP & ROLL** 70/80

Flavour changes daily

# **DELI QUICHE & SALAD** 70

Choice of chips | sautéed vegetables

biltong, feta & peppadew | bacon, mushroom & spinach | salmon trout, cream cheese & capers | butternut & baby marrow

# Salads

# **ARTICHOKE, ORANGE & PORK SALAD 95**

Smoked pulled pork, artichokes, orange segments & feta, with cos lettuce, red onion, cucumber ribbons & croutons. Served with choice of homemade vinaigrette or yoghurt dressing.

# V QUINOA BURRITO BOWL 90

Quinoa, corn, red onion, marinated peppers, roasted butternut, baby marrow ribbons, fresh coriander & lime topped with crispy paprika chickpeas, seed sprinkle and a yoghurt dressing.

Add: roasted chicken 40| pulled pork 45| seared beef fillet 65



## FLATBREADS

Oven baked flatbreads, can be served as a wrap with salad for an additional 20

#### **ROASTED VEGETABLE** 80

Baby marrow ribbons, blush tomatoes, butternut & marinated peppers, topped with basil pesto goat cheese & balsamic glaze

#### **CUBAN SAVAGE** 110

Pulled smoked pork shoulder, tangy Dijon & hot English mustard cream cheese, topped with sautéed onions, emmental cheese & homemade pickles

### **INDIAN BUTTER CHICKEN 110**

Mild curried chicken, homemade raisin & celery relish with a herbed yoghurt

#### MOROCCAN LAMB 145

Slow roasted pulled lamb, paprika hummus, shaved red cabbage & carrot ribbons, topped with toasted hazel nuts & herb yoghurt

#### SMOKED SALMON & CREAM CHEESE 120

Smoked salmon trout, lemon cream cheese, cucumber ribbons, cherry tomatoes & red onion, topped with crispy capers, fresh parsley & a dill yoghurt dressing. served cold-



### SAVAGES ALL-DAY BREAKFAST 70

Two scrambled eggs, blush cherry tomatoes, roasted mushrooms & toast

### (can be served in a wrap)

Add: crispy bacon 30 | smoked salmon trout 50 biltong 35 | honey glazed pork sausage 30

### Y BOSS LADY WAFFLE 65

Homemade Belgium waffle with a scoop of vanilla ice cream & maple syrup or salted caramel sauce; topped with walnut sprinkles.

Add: bacon 30 | fresh or fried banana 10 | Nutella 30

### **CRISPY CHICKEN WAFFLES 105**

Smoked paprika pecorino crusted waffle topped with corn and red onion coleslaw with spicy aioli. Sesame crusted chicken strips served with maple, crème fraîche or a bourbon caramel sauce.



Fresh, locally caught sustainable fish in crispy beer batter. Served with rustic fries, mushy peas & aioli.

For a lighter option: fish can be grilled & served with salad | sautéed vegetables instead of rustic fries

### **ASIAN FISH CAKES 100**

Homemade fish cakes covered in panko breadcrumbs served with miso aioli, vermicelli salad (mangtoute, purple cabbage & carrots with toasted sesame dressing) or a spicy cucumber salad.



# **CHEF'S LINGUINE 100**

Grilled artichokes, roasted exotic tomatoes, baby spinach & havarti cheese with cracked black pepper, toasted pine nuts & parmesan shavings.

Add: roast chicken 40 | chorizo 28

# ♥ CREAMY HARISSA RED PEPPER PASTA

Linguine topped with creamy harissa red pepper sauce, topped with homemade black pepper ricotta, parmesan shavings, toasted pine nuts & fresh coriander Add: roast chicken 40 | chorizo 28

# **▼ VEGETABLE & LENTIL CURRY** 90

Seasonal veggies & lentils in a mild tomato & curry sauce. Served with jasmine rice & a coriander & tomato salsa Add: roast chicken 40 | pulled lamb 55



### BURGERS

Served with rustic fries or a side salad

# ST GEORGE'S BURGER 120

Our Wagu beef patty, basted in barbecue sauce, topped with crispy bacon, cheddar, lettuce, tomato and battered onion rings Served with homemade pickles & smoked paprika mayo on a sesame seed roll

### LAMB SHANK STYLE BURGER 165

Lamb shank inspired pulled lamb on a homemade bun, rocket, tomato, garnished with crispy green beans & onion rings. Served with red onion pickles & harissa aloli

#### FRENCH ONION CHICKEN BURGER 100

Your choice of buttermilk fried or grilled chicken breast. Topped with french onion sauce & melted emmental cheese. Served on homemade bun with lettuce & tomato, thyme crème fraîche & onion rings



Homemade spicy herbed chickpea patty. Topped with red onion, marinated peppers, tzatziki & crispy onion rings. Served with harissa aioli

For a lighter option: replace our homemade sesame seed roll with a lettuce leaf wrap

### SAVAGES' STEAK & CHIPS 125

200g sirloin grilled to order, served with rustic fries, and side salad with beer battered onion rings.

> Choice of sauce: chimchurri | BBQ | blue cheese | pepper



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