

Four
& twenty



café & pantry



BREAKFAST

served all day

Tropical Berries Breakfast Bowl

R98

Vanilla Seed Yoghurt delicately infused with Orange Peel,
Honey-Roasted Cashew Nut & Mixed Seed Granola,
Pineapple & Vanilla Preserve, Mango Coulis
Fresh Seasonal Stone Fruit & Berries

'Apple-ly Ever After' Flapjacks

R122

Fluffy Lime-infused Flapjacks, Apples cooked in a
Cinnamon and Star Anise Caramel, Caramelised Apple Puree,
Mascarpone and a sprinkling of Frosted Pecan Nuts

Crispy Bacon + R34

Shake-a-Leg Shakshuka R122
 Two Poached Eggs in a Spiced Tomato Smoor,
 Pan-fried Bratwurst Sausage, Cheesy Cream Sauce,
 Wilted Baby Spinach, Tempura Kale Leaves
Served with toast on the side

Breakfast Tartine R122
 Brioche Toast brushed with Truffle Butter & Local Brie,
 Pan-Fried Exotic Mushrooms, Baby Spinach, Avo (seasonal),
 Tangy Tomato Currant Relish& Soft Poached Egg

BENEDICT FAVOURITES

Eggs Be.Licious R78
 Two Poached Eggs on Toast
 Confit Baby Tomatoes, Classic Hollandaise Sauce

Crispy Bacon + R34

Smoked Rainbow Trout + R54

sourdough | 70% rye | sweet potato gluten free (+R6)

Eggs Be.Lean * *banting friendly* R98
 Two Poached Eggs served on a Truffled Aubergine & Mushroom Rosti,
 Confit Baby Tomatoes, Yoghurt Hollandaise

Crispy Bacon + R34

Smoked Rainbow Trout + R54

Eggs Be.Oriental * *banting friendly* R98
 Two Poached Eggs, Pan-fried Exotic Mushrooms,
 Buttery Edamame Beans, Umami Hollandaise

Sesame Crusted Crispy Bacon + R34

Smoked Rainbow Trout + R54

Green Eggs & Ham R112
 Two Poached Eggs, Dijon-brushed Sourdough,
 Fresh Basil Hollandaise, Pan-Crisped Hickory Ham, Rocket



CREATE YOUR OWN

FRESHLY BAKED *served fresh or toasted*

Sourdough 70% Rye	R12
Sweet potato gluten free	R18
Butter Croissant Bagel	R26

FRENCH TOAST *per slice*

Sourdough dunked in custard and fried in butter served with golden syrup	R32
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SCRAMBLED EGGS with butter & cream

Crispy Bacon	R34
Bratwurst <i>pan-fried</i>	R46
Chicken Breast FREE RANGE <i>pan-fried</i>	R34
Spicy Chorizo SLICED <i>pan-fried until crisp</i>	R36
Hickory Ham SOFT or PAN-CRISPED	R34
Smoked Rainbow Trout ribbons	R68
Avo SLICED (when in season)	R32
Confit Baby Tomatoes	R18
Portobellini Mushrooms <i>pan-fried</i>	R28
Hollandaise Sauce	R36
'Chillicious' Chilli Sauce	R18
Mature Cheddar	R30
Boerenkaas <i>matured for 6 months</i>	R32
Gorgonzola	R34
Feta <i>Danish-style</i>	R20
Cream cheese	R32
Belnori Goats Chevre <i>creamy & mild</i>	R48



LUNCH SPECIALTIES

MAMA JO'S BURGER

R180

Pulled Beef Shoulder, Slowly Braised

in a Rich Jus of Red Wine, Garlic and Chilli

pressed into a patty and crisped in the pan, served on a homemade Brioche Bun

and an Asian Slaw of Fresh Veg and Pickled Ginger, Lightly Spiced Tempura-Fried Onion Rings

Thick Cut Potato Chips and *Jalapeño & Coriander Dip*

HOMEMADE TORTELLINI PASTA

R158

with Mixed Exotic Mushrooms

Homemade filled Pasta Parcels served with

Butternut Puree, Courgette Ribbons, Parmesan Crisps,

Brandy Velouté & delicately finished with Truffle Oil

MAN-SIZED Fish Cakes Golden & Crispy

R148

with a Sultry Trio of Dipping Sauces

& Tender Mixed Leaves, Sweet Red Onion and Apple salsa.

Red Pepper Relish | Tartare Sauce | Chive & Lime Hollandaise

Parmesan & Truffle Fries

R75

Hand-cut Fries topped with Grated Parmesan

Served with Truffle Aioli



- Spicy Summer Crunch Salad (V)** R148
Tender Mixed Leaves, Rocket, Semi-dried tomatoes,
Carrot and Cucumber Ribbons, Spicy Olive Chermoula,
Crispy and Oozy Deep-Fried Emmenthal Cheese,
Tomato Aioli, Mixed Seed Sprinkle
- Wynberg Waldorf Salad (V)** R128
Tender Mixed Leaves, Julienne Apples, Shaved Celery, Red onion,
Gorgonzola, Smoked Pecan Nuts,
Sumac-dusted Croutons & Honeyed Aioli
Pan-fried Free Range Chicken Breast + R34 supplement
- Spicy Calamari Salad** R148
Mango & Chilli Flash-Fried Local Calamari,
Avo (seasonal), Confit Garlic, Goat's Cheese,
Spring Onion, Macadamia Nuts, Tender Mixed Leaves
- Warm Salad of Lentils & Aubergine (V)** R118
Warmed Salad of Lentils, Roasted Aubergines,
Griddled Artichokes, Blistered Baby Tomatoes, Danish Feta,
Red Onion, Red Wine Vinegar & Cumin Vinaigrette, Rocket
- VEGAN? Try our Vegan-friendly version of this salad.
Danish Feta substituted for Avo + R12 supplement

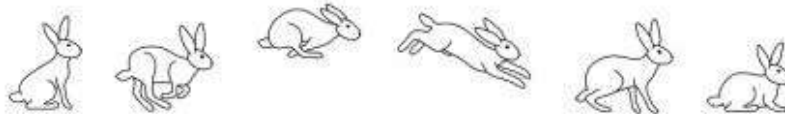


NEW KIDDIES MENU

Our recommendations for what your little ones may like

MAC 'N CHEEZ R65
Macaroni noodles, Cheesy Sauce & Crispy Cheese

Crispy Bacon Bits +R20



CREATE-YOUR-OWN

Butter Croissant R26
Bagel R26
Sourdough R12

FRENCH TOAST *per slice* R32
Sourdough dunked in custard and fried in butter
served with golden syrup

SCRAMBLED EGGS with butter & cream R32
CRISPY Bacon R34
Chicken Breast FREE RANGE *pan-fried* R34
Hickory Ham SOFT or PAN-CRISPED R32
Avo SLICED (when in season) R32
Cream cheese R32
Grated cheese (soft & mild) R18



FOUR & TWENTY SCONES

served warm with butter

Classic Vanilla Bean Scone R58

Served with Chantilly Crème & a choice of one of our
Home-made Seasonal Fruit Preserves

Strawberry, Raspberry & Apple Jam | Lime Curd |
Citrus Marmalade | Lemon Curd

Caramelised Onion, Danish Feta, R60

Spinach & Thyme (V) served with homemade
Onion Marmalade and/or Beetroot Orange & Chilli Relish

Bacon, Boerenkaas & Thyme R64

served with homemade
Onion Marmalade and/or Beetroot Orange & Chilli Relish

FOUR & TWENTY MUFFINS

served warm with butter

Blueberry Muffin Almond Streusel R42

Banana Muffin Cocoa Streusel R38

Bran Muffin Pecan Streusel R42

Dear Beloved Four & Twenty Customer

Although we indicate that some of our products are

*Gluten free, Vegan and Banting friendly, they are prepared in kitchens where gluten, nuts and dairy are
used*



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SANDWICHES

<p>Betty's Bagel Olive & Chilli Jam, Rocket, Brie, Pan-fried Chicken Breast, Honey & Mustard Aioli</p>	R118
<p>SEXY Bagel Seductively smeared with Dill Cream Cheese, Pickled Fennel Bulb, Smoked Rainbow Trout Ribbons, Wild Rocket and Crispy Capers</p>	R158
<p>Avo Sumptuous Smashed Avo, Crispy Bacon, Balsamic Glaze Served with Toast of your choice</p>	R88
<p>Ham & Cheese Toastie Sourdough, Dijon & Wholegrain mustard, Hickory Ham, Cheesy Bechamel, Emmenthal, Honey & Mustard Glaze served with a Baby Side Salad</p>	R88
<p>F&T Reuben Sandwich Toasted & Oven Baked Sourdough Sandwich Packed with Beef Pastrami, Emmenthaler Cheese, Cabbage, Apple & Creamy Horseradish Slaw served with Mustardy Gherkins and a Baby Side Salad</p>	R154

Push up your sleeves, this is going to get messy!