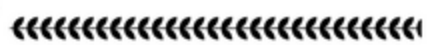
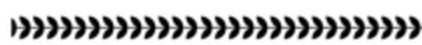




Lunch and Dinner



Something light

ROASTED EGG PLANT PARCEL (V) 78
 Egg plant parcel stuffed with roasted veg, basil pesto and tomato relish, garnished with parmigiano and sunflower seeds

BUTTERNUT AND FETA SALAD (V) 78
 Oven-roasted butternut and Danish feta cheese, with micro greens and toasted pine nuts
 Add chicken or bacon for R22

CAESAR SALAD 80
 Our take on an old favourite. Salad greens served with homemade croutons, boiled egg quarters and a zesty parmigiano and anchovy dressing
 Add chicken or bacon for R22

HOUSE SALAD (V) 68
 A refreshing mixture of capsicum, red cabbage, grated carrots, feta and olives

CAULI CHICKEN WRAP 85
 Freshly made cauliflower wrap stuffed with poached chicken, fresh pineapple salsa and salad

CAULI VEGE WRAP (V) 75
 Freshly made cauliflower wrap stuffed with oven-roasted veges, hummus and homemade basil pesto

CREAMY CHICKEN LIVERS 78
 A favourite on the menu. Creamy chicken livers served on freshly baked bread

Pasta

Served with fresh linguine

ROASTED VEG (V) 88
 Oven-roasted vegetables and basil pesto sprinkled with pine nuts

CARBONARA 95
 A creamy sauce with pancetta, egg yolks, onion and parmigiano

SPICY CHICKEN LIVERS 98
 Chicken livers served with capsicum, onion, spices and fresh chilli in a tomato-based sauce and finished with fresh cream

PESTO CHICKEN 95
 Tender chicken strips grilled to perfection served with onion, mixed peppers and basil pesto, and topped with fresh basil

NEOPOLITANA (V) 85
 Fresh herbs and garlic in a tomato-based sauce
 Add wagyu beef mince for R45





Lunch and Dinner



Burgers

WAGYU BEEF BURGER 100

Wagyu/Angus beef patty, decked with lettuce and tomato and topped off with caramelised onions and mustard mayo - served on a sesame seed bun with hand-cut chips and side salad

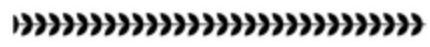
CHICKEN AND CHEESE BURGER 90

Juicy grilled chicken breast topped with tomato relish, barbeque sauce and boerenkaas and served on a homemade burger bun with hand-cut chips and a side salad

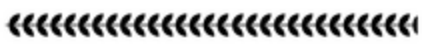
Steak of the week

PRIME STEAK CUT SQ

Every week we will select a different prime cut of the finest grade meat. Whether it's sirloin, rump, or ribeye you prefer, ask your waitron about the steak cut of the week
Served with hand-cut chips and a salad



Special occasions



PLATTERS SQ

If you're planning a special function or event, we can help you make it extra special with our platters. These are made to order and you can choose sweet or savoury.
Standard platters have a choice of 3 types of item with 10 of each item on your platter - totalling 30 pieces

PRIVATE FUNCTIONS SQ

Whether you're celebrating a special birthday, an office party or an intimate wedding, we take bookings for private functions.

Please speak to your waitron or enquire at the patisserie/ bread counter to make a booking, place an order or for further information

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@
Banneton


All pizzas have crispy homemade thin bases and are topped with rosa tomatoes, mozzarella and fresh rocket
Substitute with cauliflower base for R30 | add avocado - R22 (seasonal)

FOCACCIA (V) Freshly crushed garlic, garden herbs and feta cheese	45	BAMBINO (V) Cheddar cheese with an extra dose of mozzarella	65
MARGARITA (V) Fresh rosa tomatoes and basil pesto	75	HAWAIIAN Freshly cut pineapple with gypsy ham	85
SPINACH (V) Wilted spinach with black olives, basil pesto and feta cheese	85	LA COLLEENA Crispy bacon with fresh chilli and gorgonzola cheese	85
GRILLED CHICKEN Grilled chicken strips, sauteed mushrooms, basil pesto and caramelised onions	90	CRISPY BACON Crispy bacon and basil pesto	90
FOUR SEASONS Gypsy ham, sauteed mushrooms, artichokes, black olives and fresh julienne yellow and red peppers	100	VEGETARIAN (V) Oven-roasted vegetables and butternut, with caramelised onions, feta cheese and basil pesto	90
THE BRIE & G (V) Brie and gorgonzola cheeses, topped with peppadews and garnished with caramelised onions & sesame seeds	95	EUROPEAN Salami and black olives with sauteed mushrooms and garnished with sesame seeds	95
COSMOPOLITAN Bacon, peppadews and sauteed mushrooms, topped with sweet chilli sauce and cream cheese	95	SALTY DOG Black olives, capers and anchovies	95
FIG AND CAMEMBERT (V) Fig preserve, camembert cheese, caramelised onion, basil pesto and sesame seeds	100	WAGYU Wagyu beef, with sauteed mushrooms and caramelised onions	100
BACON, AVO & FETA Crispy bacon, with fresh avocado and feta cheese	100	PARMA HAM Italian parma ham, sauteed mushrooms and parmigiano cheese drizzled with a balsamic glaze	110

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Drinks

Nigiro tea menu



MZALA POT
1 serving



BABA POT
2-3 servings



SISI POT
3-4 servings



ORANGE AND BERRY GREEN TEA

Chinese sencha tea, flavoured with orange and berries

18 22 25

JASMIN DRAGON PHOENIX PEARLS

An artistic tea - longleaf tips are rolled into tiny pearls and unravel during infusion

22 28 35

CEYLON PETTIAGALLA

Sri Lankan tea with a dark red colour, aromatic and mild flavour

18 22 25

MALAWI THYOLE

robust, woody and earthy with a rich golden colour

18 22 25

BLACKBERRY

Flavoured with blackberries, elderberries and raspberry leaves

18 22 25

EARL GREY BLUE FLOWER

Flavoured with bergamot oil (citrus) and blue cornflowers

18 22 25

VANILLA

Elegant touches of rose and vanilla resonate in this tea

18 22 25

LEMON

A soothing blend of hibiscus, apple, rosehip, lemongrass and lemon

18 22 25

PINA COLADA

This tea takes on the classic cocktail, infused with hibiscus, pineapple and coconut

18 22 25

FOREST BERRIES

Blended with elderberries, bilberries, raspberries, blackberries and strawberries

18 22 25

HERBAL SUNDOWN

Lemon balm, peppermint, chamomile, lavender, orange blossoms and heather

18 22 25

PURE WILD ROOIBOS

Highland rooibos grown in the wild on the tops of the Cedarberg Mountains

22 28 35

ORANGE SPICED ROOIBOS

Cinnamon, cardamom, cloves, vanilla and orange

18 22 25

STRAWBERRY AND VANILLA ROOIBOS

Sweet berry flavoured notes, combined with creamy vanilla

18 22 25

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