



MADE

CUSTOM MADE BREAKFASTS

ENGLISH BREAKFAST	50.00	LOW-CARB BREAKFAST	40.00
Two fried eggs with oven roasted cherry tomatoes, sautéed portobello mushroom, potato rösti and streaky bacon. Served with your choice of ciabatta, thick-cut rustic health bread or rye.		Cauliflower hash browns served with sliced avocado*, poached eggs and hollandaise sauce.	
CAFÉ BREAKFAST	35.00	EASY BERRY BOWL	65.00
One scrambled egg, oven roasted cherry tomatoes and streaky bacon, served with your choice of ciabatta, thick-cut rustic health bread or rye.		Seasonal berries with toasted muesli, topped with slices of banana. Served with Greek yoghurt and honey.	
EGGS BENEDICT	55.00	SEASONAL FRESH FRUIT BOWL	40.00
Two poached eggs with streaky bacon and hollandaise sauce, served on a toasted English muffin.		Selection of fresh fruit, drizzled with honey. Served with Greek yoghurt.	
SMOKED SALMON FLORENTINE	85.00	OPEN-FACED THREE-EGG OMELETTE	
Two poached eggs with spinach, smoked salmon trout and hollandaise sauce, served on a toasted English muffin.		Portobello Mushroom, Red Onion and Feta	55.00
		Matured Cheddar and Oven Roasted Cherry Tomatoes	45.00
		Streaky Bacon and Mozzarella Cheese	50.00
		Smoked Salmon Trout, Basil Pesto and Cream Cheese	70.00

FRESHLY MADE SALADS

CHICKEN & BACON SALAD	70.00	PARMESAN CRISP CAESAR SALAD	90.00
Grilled chicken breast, streaky bacon, sliced avocado*, feta, caramelised red onion and oven roasted cherry tomatoes topped with fresh basil, served on a bed of lettuce with a balsamic vinaigrette.		Grilled chicken breast with anchovies, croutons, basil pesto, cos lettuce and Parmesan crisps, drizzled with a garlic dressing.	
BEEF SALAD	60.00	CHARRED PUMPKIN & RICOTTA CHEESE SALAD	50.00
Medium rare seared steak slices with oven roasted cherry tomatoes, pickled cucumber and fresh basil leaves on a bed of lettuce, served with a balsamic vinaigrette.		Charred pumpkin caramelised in brown sugar with sweet onion, ricotta cheese and Alfalfa bean sprouts served on a bed of shredded lettuce, drizzled with olive oil.	
SMOKED SALMON SALAD	105.00		
Smoked salmon trout with pitted olives and oven roasted cherry tomatoes on a bed of lettuce, served with a lime mascarpone dressing.			

OPEN SANDWICHES MADE FOR YOU

All served with sweet potato and beetroot kettle fries.

AVOCADO* & CHICKEN	55.00	RUSTIC SMOKED SALMON TROUT & EGG	115.00
Grilled chicken and diced avocado* with tomato ragout and basil pesto mayo served on a toasted English muffin.		Smoked salmon trout, boiled eggs, sliced avocado* and micro greens, with basil pesto mayo on thick-cut rustic health bread.	
ROAST CHICKEN	50.00	HUMMUS & CARMELISED RED ONION	65.00
Slow roasted herbed chicken served with lime jalapeño sauce on fresh ciabatta bread.		Hummus, tomato, caramelised red onion, Parmesan, wild rocket and pickled cucumber with Alfalfa bean sprouts, served on a grilled flat bread, drizzled with a balsamic vinaigrette.	
BLUE CHEESE & BEEF STRIPS	85.00	THE BLT	45.00
Seared steak slices, wild rocket, tomato ragout, basil pesto and crumbled blue cheese garnished with balsamic vinaigrette and Parmesan shavings. Served on a grilled flat bread.		Crispy streaky bacon, lettuce and tomato with Thousand Island dressing on fresh ciabatta bread.	

BITES & BILTONG MADE HERE

BILTONG BOARD	85.00	BILTONG CRUSTED CHICKEN WINGS	75.00
A selection of our sliced beef biltong, grilled biltong and dry wors.		Grilled chicken wings coated with biltong dust, served with caramelised red onion and crumbled blue cheese.	
TRIO OF SAMOOSAS	45.00	PARMESAN CRISPS	65.00
Spicy beef, chicken, potato and corn, served with cucumber raita and sweet chilli sauce.		Served with a lime jalapeño sauce and smoky honey BBQ sauce.	





TAILOR MADE DESIGNS

STICKY BBQ RIBS Sticky BBQ short ribs served with an apple and pear chutney and chips.	110.00	DEEP-FRIED SALT 'N PEPPER CALAMARI Calamari tubes and heads served with a lime jalapeño sauce and chips.	70.00
BEEF BURGER WITH ONION BHAJI Coriander beef burger served with lettuce, tomatoes and caramelised red onion on a ciabatta bun. Served with onion bhaji and chips.	80.00	CAULIFLOWER MELT Cauliflower hash served with mushroom and spinach, topped with blue cheese.	60.00
BUFFALO WINGS Five Buffalo wings basted with smoky BBQ sauce, served with a lime jalapeño sauce and chips.	85.00		

CHOICE OF YOUR SIDES

CHIPS	25.00	ONION BHAJI	25.00
BEETROOT & SWEET POTATO KETTLE FRIES	15.00	SIDE SALAD	25.00

DRINKS MADE WITH LOVE

MILKSHAKES		COLD BEVERAGES	
FERRERO ROCHER® Vanilla ice cream blended with chocolate hazelnut spread, topped with a chocolate wafer, peanut brittle and Ferrero Rocher®.	50.00	Still or Sparkling Mineral Water	16.00
SALTED CARAMEL Vanilla ice cream blended with salted caramel syrup, topped with caramel popcorn.	50.00	Soft Drinks (330ml can)	20.00
COOKIES & CREAM Vanilla ice cream blended with Oreo® cookies, topped with Oreo® cookies and cream.	50.00	Appletiser® or Grapetiser®	24.00
BERRY & CANDYFLOSS MILKSHAKE Vanilla ice cream blended with berries, topped with pink candyfloss and berries.	50.00	Iced Tea (330ml bottle) : Apple and Cinnamon, Mango and Vanilla, Honey and Lemon, Berry and Buchu	40.00
CLASSIC MILKSHAKE Chocolate, vanilla, strawberry or lime.	25.00	Assorted Fresh Fruit Juices	25.00
COLD PRESSED JUICES		COFFEES (Decaf available at R5.00 extra)	
THE GREENERY Cucumber, apple, spinach, mint	40.00	Espresso	15.00
ORANGE BLISS Carrot, apple, orange, ginger, granadilla	40.00	Double Espresso	18.00
SO RED Beetroot, raspberry, apple, carrot, orange, ginger	40.00	Americano	20.00
SPARKLING SPRITZERS		Cappuccino	25.00
Cranberry Lime Mint	25.00	Café Latte	25.00
Ginger Basil Grapefruit	25.00	Freezo Coffee	35.00
Triple Berry Elderflower	25.00	HOT BEVERAGES	
Cucumber Mint Pear	25.00	Hot Chocolate and Marshmallows	28.00
		White Hot Chocolate with Whipped Cream and White Chocolate Shavings	28.00
		Spicy Chai Tea Latte	32.00
		Rooibos Cappuccino	28.00
		Milo®	28.00
		Five Roses Tea	18.00
		Rooibos Tea	18.00

MADE BY HAND

CAKE SLICE	45.00	ASSORTED MUFFINS Served with butter and jam	34.00
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V Vegetarian

T&Cs apply. Menu items may contain traces of nuts and sesame seeds. Should you be allergic to any food items please request information on the ingredients prior to ordering. All extras will be charged for. * Subject to availability. Not all items are available for takeaway. While stocks last. Ingredients may vary subject to availability and seasonality. Prices quoted in rands and inclusive of VAT. July 2017.



WHERE FASHION MEETS FOOD

