



The Glenwood Bakery

Café Menu

We are not licensed, but we welcome wine and charge no corkage.

All day breakfast
From 6 am to 3 pm (2 pm on weekends)

Sourdough toast and house made jam/marmalade	R30
Pastries as on display	
Oat porridge with cream	R25
Granola and yoghurt/oat milk and honey	R25
Avocado on toast - guacamole with tomato salsa on toast (subject to availability)	R50
 Eggs – poached, fried, slow cooked on toast with –	
‘The Egg’ - coppa ham and roast tomatoes	R45
Egg and marmite - Slow cooked egg and marmite	R20
- Slow cooked egg, avocado (when available) and marmite	R30
Oyster mushrooms - Sautéed oyster mushrooms and a poached egg	R50
Curried beans on toast/ with poached egg	R30/R35
Eggs Benedict – Two poached eggs, coppa ham and Hollandaise	R75
Eggs Royale – Two poached eggs, smoked salmon and Hollandaise	R85
Bakery ‘English Breakfast’ - two eggs, curried beans, crisp pancetta, oyster mushrooms, roast tomatoes, Dargle Pork English sausage and toast	R105

Bagels as on display, please see the bagel bar

cream cheese and roast tomato; cream cheese and smoked salmon; cream cheese, house pickled veg and salt beef; egg, caper and red onion; simit with muhamarra and olives (vegan)

Toasted sandwiches

Cheese and tomato - Roast tomato and Indezi gouda	R70
Cheese and ham - Gypsy ham and Indezi gouda	R75
Vegan toasted - Roast tomato, roast aubergine, olives with vegan aioli	R35
Breakfast toasted - Fried egg, roasted tomatoes and pancetta	R40

Café Main Menu

Lunch

From 11 am to 3 pm (and 2 pm on weekends)

Nibbles

Olives	R20
Almonds	R30
Soup of the day. Toast (See blackboard)	R45

More substantial

Bakery hamburger - House made beef patty (beef from Hope Meat), roasted tomatoes, onion marmalade, aioli and butter lettuce on a sourdough bun R80

Fish curry – Southern Indian fish curry with coconut cream, served with basmati rice R90

Falafel – Four falafel (Falafal Fundi) in bakery wrap, with tomato salsa, hummus and rocket (vegan) R70

Quiche of the day and salad (see the blackboard) R50

Chips and aioli R30

Pizzas

Pizza Margherita R70

Pizza Margherita with pepperoni R90

Pizza Siciliana - Margherita with capers, anchovy and olives R90

Vegan pizza with roasted vegetables and rocket R75

Pasta (all house made)

Potato gnocchi with peas and bacon or oyster mushrooms R90

Fresh tagliatelle with blistered cherry tomatoes and fresh basil R85

Pappardelle with oyster mushrooms, cream, parsley and garlic R95

Salads

Grilled artichokes (vegan), rocket, green beans, olives, roast tomatoes	R65
Caesar salad with a slow cooked egg and roast chicken	R75
Gorgonzola , apples, walnuts, green beans and leaves	R75

Puddings

See blackboard for pudding of the day	R45
Ice creams and sorbets	R45

Café Drinks Menu

Coffee bean blends: Bean Green/Humble/African Roots

Vegan: Please ask for oat milk if you prefer **R10 extra**

Take-away cups: **R2**

Espresso	R18	Double shot	R21	
Cappuccino	R22	Double shot	R26	Large R30
Americano		Double shot	R23	
Latte	R24			
Cortado	R21	Double shot	R23	
Macchiato	R21	Double shot	R23	
Affogato	R26			
Flat white		Double shot	R26	
Mochaccino	R38	Double shot	R41	Large R45
Iced coffee	R30			
Cold brew	R30			
Hot chocolate: Spanish style – R 35				
Rooibos cappuccino	R24			Large R32
House made chai latte	R24			Large R32

Teas

English breakfast, Earl Grey, Rooibos		Small pot	R25	Large pot	R35
Green tea		Small pot	R25	Large pot	R35
Moroccan mint tea	R15				
Five Roses	R15				

House Made Juices

Orange	R30
Apple	R25
Beetroot, carrot, apple, lemon and ginger	R25
Spinach, apple, cucumber, celery and lemon	R25
Kombucha: Fermented iced tea	R25
Iced tea: Rooibos, apple, lemon, ginger, mint and honey	R20
Milkshakes: See blackboard for details.	R30
House made lemon Cordial	R30

Also:

Bottled water: Still or sparkling	R27
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