

BREAKFAST

Assortment of pastries Served with homemade preserve and mature cheddar	R30 fl
Oatmeal Served with coconut sugar and cinnamon, pecan nut and banana	R55 fl
On toast	
• Continental - Bacon, truffle mushroom, cherry, tomato and Buffalo mozzarella topped with Scrambled or fried eggs	R100
• Homemade hummus, wilted spinach, poach egg with toasted seeds	R70 fl
• Smashed avo with spicy chorizo and lime	R70
Health Sliced fresh fruit with homemade granola, and Greek yogurt	R85 fl
Flapjacks Banana and Maple bacon	R70
French Omelette (Served with choice of bread)	R110
• Parma Ham, fig and Emmental	
• Salmon, caper and cream cheese	

SALADS

HOUSE SALAD	R75 0
Mix of Baby gem, spinach, rocket, shredded red cabbage, with tomato, cucumber, feta, avocado and candied seeds	
CLASSIC CEASER	R90
Baby gem lettuce with wood roasted chicken, boiled egg, croutons, parmesan shavings and a anchovy dressing	
BLUE CHEESE AND PEAR	R85 0
Mix of lettuce with caramelized pear, blue cheese, celery, wall nuts and olive with a yogurt dressing	
SALMON WITH PRAWN	R120
Mix of lettuce with local smoked salmon trout, prawn cucumber, dill and avocado with horseradish creme	

SANDWICHES

Available on Sourdough, 5 Seeds, Ciabatta or Bagel

CAPRESE	R60 fJ
Fior di latte, Ricotta, tomato and basil	
CLASSIC CHICKEN	R68
Free range chicken with a caper and jalapeno-Mayo	
THE STEAK	R95
German Emmental, caramelized onion, mustard crusted fillet of beef	
MONTO CRISTO	R70
Bacon, egg and mature cheddar	

PASTA

All our pasta is made fresh daily.

Choose from the following: Spaghetti, Penne or Fettuccine

Pasta Paprika **R120**

Cream, white wine, Chicken, bacon and garlic

Roasted Onion with Truffle **R100**

Wood roasted baby onion, shallot and garlic with smoked mozzarella, rocket and truffle oil

Spicy Chicken and Prawn **R140**

Cream, white wine, prawn, chicken and chili paste

Bolognese **R100**

Slow cooked beef mince with red wine, olive, garlic, tomato and anchovy

Linguine Vongolo **R130**

Shallots, garlic, clams, lemon, parsley and red pepper flakes with pecorino cheese

Chicken Pesto **R105**

Chicken medallions, basil pesto and pecorino

PIZZA CLASSICS

Our pizza bases are hand-rolled per order, and wood-fired the traditional way, using only invader species wood.

We offer a choice of fresh mozzarella and different doughs for different folks.

(Sourdough, normal or Gluten free)

Neapolitan Pizza

R70 *fl*

Also known as Margherita, tomato, fresh basil and oregano, finest mozzarella and extra -virgin olive oil

Mexicano

R95

Margherita with ground beef, refried beans, chili and fresh Avo

Spinachi

R90 *fl*

Margherita with spinach, mushroom, chili and sundried tomato

Masimo

R95

Margherita with Salami, olives and chili

Puttanesca

R90

Margherita with anchovies, olives and capers

Vegetariana

R125 *fl*

Margherita, with peppers, zucchini, aubergine, goats cheese, roasted butternut, onion and garlic

Stagioni

R130

Margherita with artichoke, salami, black mushrooms, olive and chili

PIZZA SPECIALTY

Italian sausage Margherita with Italian sausage, mushroom, caramelized onion and fior di latte	R130
Parma Ham with grape Margherita with grape, Parma ham, fresh rocket and parmesan	R140
Californian Margherita with bacon or chicken, feta, fresh avo and fresh basil	R130
Blue cheese with pear Margherita with Gorgonzola, pear, mushroom, caramelized onion and rocket	R125 G
Ham and fig Margherita, with smoked ham, brie, fig and baby spinach	R135
Prawn and avo Margherita with prawn, chili and cherry tomato and avo	R145
Metro Pizza Margherita with caramelised apple, chili, smoked mozzarella and topped with crispy oven roasted rolled pork belly	R155
Salmon with Caviar Margherita with smoked salmon, caper, horseradish creme and caviar	R150
Rock and Roll Margherita with smoked snoek, bacon and fresh avo	R130

ADD FRESH MOZZARELLA

Buffalo Mozzarella	R65
Buffalo Burrata	RS0
Fior di latte	R40

DESSERTS

Stuffed Apple pie Apple stuffed with cinnamon pecan and blue berries, with puff pastry and salted butter caramel	R70
Macaroon Sunday Macaroons with double gelato, nuts and white chocolate	R75
Banana split Caramel biscuit with banana panna cotta	R65
Cake of the day	R45
Chefs choice	SQ

DRINKS

Coke / Coke zero	R25
Lemonade / Soda	R20
Rock shandy	R38
Homemade Red Espresso ice tea with fresh mint (Cranberry or Apple)	R36
Milkshakes: Toffee apple crunch; Peanut butter and banana; Berry blast Double chocolate	R40
Selection of Teas	R25
Coffee „11Aua - Americana - Espresso	R28 R25
Mineral water Small Large	R20 R30
Juices: Cranberry, Apple, Orange	R28
Veggie juice (combine any 3) - Carrot - Beetroot - Apple - Ginger - Cucumber - Spinach - Pineapple - Orange - Paw-paw	R40