

BREAKFAST

LAST BREAKFAST ORDERS AT 11:45AM. KITCHEN IS CLOSED FROM 12PM TILL 12:30PM

All Breakfast Can Be Made With Your Style Of Eggs: *Fried, Scrambled, Poached, Egg Whites Only*

Choose From The Following Bread Options:

Whole Wheat, 100% Rye, Sourdough, Ciabatta, Gluten Free + R 15, Butter Croissant + R 20

GRANOLA BOWL R75

Home Made Granola served with Greek Yogurt topped with Fresh Fruits, Mixed Nuts & Drizzled with Honey.

TRUFFLE BABY R 120

Choice of Bread with Scrambled Eggs Tossed in Fresh Truffle, Parmesan Cheese & Rocket.

THE AURUM R 140

Toasted Ciabatta Topped With LA FARMS Mince Ragu, a Soft Fried Egg, Parmesan Cheese, Chilli & Rocket.

VEGELICIOUS R 130

Halloumi, Mushrooms, Sweet Potato & Potato Rosti, Rocket Cherry Tomatoes, Topped with Avo & Home-Made Chimichurri

THE BERLONI BENEDICT R 120

A Sweet Potato & Potato Rosti with sautéed Mushrooms, Avo, 2 Poached Eggs, Roasted Cherry Tomatoes, Grana Padano & Finished with Hollandaise Sauce & Rocket. Add: 80g Smoked Salmon R 65

THE BARANOFSKI BURGER R 120

Brioche Bun Filled with Aioli, Rocket, Wagyu Macon, Caramelized Onions, Fried Egg & Emmental. Served with Chips.

SALMON EGGS R 140

Choice Of Bread Topped with Scrambled Eggs, 80gr Smoked Salmon & Rocket.

CHORIZO EGGS R 140

Choice Of Bread Topped with Scrambled Eggs, Angus Beef Chorizo & Rocket.

THE LOCKDOWN R 110

Fresh Butter Croissant Filled with Scrambled Eggs & Topped with Cheddar. Served with a Lamb Sausage or Wagyu Banger.

SIAN'S OMELETTE R 55

3 Egg Omelette with Fresh Cream & Herbs Served with your Choice of Bread.

STEPBROTHER'S WAFFLES R 95

Our Homemade Waffles with Nutella, caramelized banana drizzled with honey, nuts & Topped with Strawberries.

EXTRAS

Please See All Extras Available On The Next Page.



SERVED ON TOAST

Your Choice of Bread, Toasted & Served Open.

Whole Wheat, 100% Rye, Sourdough, Ciabatta, Gluten Free + R 15, Butter Croissant + R 20

SMASHED AVO R 80

Smashed Avo with Mint, Red Onion, Chilli, Salt, Black Pepper & Lime.

THE K.I.S.S. (KEEP IT STRAIGHT & SIMPLE)

Your Choice of Bread, Toasted & Served Open - R 15 a Slice Butter Croissant - R 30

Add Any of The Below Extras:

EXTRAS / BUILD YOUR OWN

All meats are from L.A. FARMS to ensure they are Halaal & Pork Free.

Free Range Egg / Cherry Tomatoes / Sliced Tomato / Zucchini R 15 Each
Rocket / Olives / Red Peppers / Sweet Potato & Potato Rosti R 30 Each
Elgin Chicken / Caramelized Onions / Lamb Sausage / Mushrooms R 45 Each
Anchovies / Artichokes / Avo / Bolognese / Chorizo R 45 Each
Danish Feta / Mozzarella / Salami R 45 Each
Rustic Cut Chips R 45 Each
Wagyu Macon R 60 / Wagyu Sausage R 65
Smoked Salmon (80gr) / Beyond Meat Patty R 65 Each
Grilled or Fried Halloumi R 80 / Wagyu Brisket R 100



LUNCH/DINNER

PIZZA

Choice of Normal Base or Gluten Free Base + R20
Pizza can be done in a "Calzone Style"

HERB FOCCACCIA R 80

Normal Pizza Base with Mixed Herbs, Chilli, Garlic & Parmesan

THE JANG R 150 (V)

Herb Focaccia Base (No Mozzarella), Caramelized Onions, Danish Feta, Chilli, Garlic & Herbs.

Add:

Mozzarella Cheese R 45

MARGHERITA R 110 (V)

Normal Base with Napolitana, Mozzarella Cheese & Herbs.

MYYY MAAANNN R 165

Normal Base with Mozzarella Cheese & Herbs, Topped With Avo & Tender Chicken Breasts in Our Signature Peri-Peri Sauce.

THE BELLO R 150 (V)

Herb Focaccia Base (No Mozzarella), Rocket, Cherry Tomatoes, Basil & Avo.

Add:

Mozzarella Cheese **R 45** Truffle Burrata Ball **R 90**

THE IZZALDORE R 150 (V)

Normal Base with Napolitana, Mozzarella Cheese Anchovies, Olives & Herbs.

THE BELLA NAPOLI R 160 (V)

Herb Focaccia Base with Cherry Tomatoes, Fior Di Latte Mozzarella Ball. Drizzled with Extra Virgin Basil Olive Oil, Home Made Balsamic Reduction, Basil & Oregano.

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Anchovies / Artichokes / Avo / Bolognese / Chorizo R 45 Each
Danish Feta / Mozzarella / Salami R 45 Each
Wagyu Macon R 60 / Wagyu Sausage R 65
Smoked Salmon (80gr) / Beyond Meat Patty R 65 Each
Grilled or Fried Halloumi R 80 / Wagyu Brisket R 100
6 Grilled King Prawns – R 120



BURGERS

All Meats Are From LA FARMS & Strictly Halaal.

Served with One of The Following Sides: Rustic Cut Chips or Mixed Veg or Side Salad.

BEYOND BURGER R 170 (V)

Beyond Burger Patty, Avo, Hummus, Cheddar Slice, Rocket & Chimichurri.

THE CHICKEN BURGER R 165

Grilled or **Crumbed** Elgin Chicken Breast with Mixed Greens, Red Onions, Danish Feta & Sriracha Mayo. **Add:** Peri Peri Sauce R 40

THE LA FARMS WAGYU BURGER R 199

200gr Wagyu Patty with Rocket, Caramelized Red Onions, Pickled Cucumber, Cheddar Cheese & Aioli.

TAPAS

ANTIPASTO PLATTER R 450

(Serves 2 - 4)

A Platter with Angus Chorizo, Artichokes, Angus Salami, Lamb Sausage, Truffle Burrata, Fried Halloumi, Black Olives, Hummus, Cherry Tomatoes & Rocket

Served with Herb Focaccia Flat Bread.

SAUTÉD BROCCOLI R 95 (V)

Tenderstem Broccoli Blanched & Sautéed with Garlic, Chili And Topped with Parmesan.

VIVA LA MED R 120

A Melody of Artichokes, Shimeji Mushrooms,
Peas, Mixed Nuts, Olives,
Crispy Sage & Danish Feta
Served on a Bed of Hummus & Ciabatta.
Add Halloumi R 80

NUNO'S CHICKEN LIVERS R 110

Elgin Free Range Chicken Livers Sautéed with Onions, Red Peppers & Garlic. Tossed In Our Signature Peri-Peri Sauce, Served with Toasted Ciabatta Bread.

** Prepared Fresh & Subject to Availability **

TEMPURA BROCCOLI R 95 (V)

Tenderstem Broccoli Served with Curried Mayo.

TRUFFLE ARANCINI R 95 (V)

A Portion of 5, Served with Aioli.

TEMPURA PRAWNS R 150

Five King Prawns Served with Avo Mousse.

FRIED CALAMARI R 150

Togarashi Fried Calamari with Sesame Seeds, Spring Onion & Served with Unagi Chilli Bean Mayo.



PREGOS

All Meats Are From LA FARMS & Strictly Halaal.
Served with One of The Following Sides:
Rustic Cut Chips, Mixed Veg or Side Salad.

FILLET PREGO R 165

150g Beef Fillet In A Butter Garlic Wine Sauce with Olives on a Toasted Portuguese Roll.

PERI-PERI CHICKEN PREGO R 145

Grilled Elgin Chicken Breast in our Secret Peri-Peri Sauce on a Portuguese Roll.

SALADS

* Please Note Some Olives Might Contain Pits. Please Check Before You Bite *

STEPBROTHERS SEASONAL SALAD R 125

Leafy Seasonal Greens, Cucumber, Mixed Nuts, Cherry Tomatoes, Red Onion, Danish Feta, Olives & Avo, Dressed with Extra Virgin Olive Oil & Homemade Balsamic Reduction.

Add:

Grilled & Shredded Elgin Chicken Breast R 45

DELLA TERRA SALAD R 150

Our Stepbrothers Seasonal Salad with Grilled Mixed Veg Tossed in Ricotta & Dressed with Extra Virgin Olive Oil & Homemade Balsamic Reduction (No Feta).

HALLOUMI SALAD R 165

Our Stepbrothers Seasonal Salad with Grilled Halloumi & Dressed with Extra Virgin Olive Oil & Homemade Balsamic Reduction (No Feta).

TRUFFLE BURRATA SALAD R 195

Truffle Burrata Ball with Rocket, Avo, Cherry Tomatoes, Drizzled with Balsamic Reduction & Basil Infused Olive Oil.



PASTA

Your Choice of Freshly made Tagliatelle, RUMMO Penne / Spaghetti

ΩI

Gluten-Free Spaghetti / Penne + R20 (Made with Rice & Corn Flour)

* ALL PASTA'S ARE TOPPED WITH GRATED PARMESAN*

PRAWN PASTA R 260

Deshelled Prawns, Cherry Tomatoes, Zucchini, Chilli, Garlic & Finished with Mascarpone.

RICOTTA GNOCCHI R 160 (V)

Our Famous Ricotta Gnocchi Served in a 3 Cheese Sauce. *Add Black Truffle R 40

IL SALMONE R 180

Smoked Norwegian Salmon, Garlic, Chilli & Lemon Finished off with Cream.

MARK'S BALL'S R 180 *New Recipe*

L.A. FARMS Wagyu Mince Balls, mixed with Ricotta, Chilli, Garlic, Red Onions, Parmesan, Egg & Parsley, In a Rich Napolitana Sauce.

New Recipe

White Clams with White Wine, Chilli & Garlic.

SPAGHETTI BOLOGNESE R 155

L.A. FARMS Mince Slow Cooked In Our Stepbrothers Napolitana & Finished with Parmesan.

TRUFFLE TAGLIATELLE R 220 (V)

Fresh Black Truffle with Mushrooms & Mascarpone.

AGLIO OLIO R 105 (V)

Red Onion, Red Peppers, Chilli, Garlic & Olive Oil.

MELANZANE ALLA PARMIGIANA R 165 (V)

Sliced Aubergine Layered with Mozzarella, Stepbrothers Napolitana, Parmesan. Baked Until Crispy.

ARRABIATA R 110 (V)

Stepbrothers Napolitana, Chilli & Garlic & Finished with Parmesan.

VERY PERI CHICKEN PASTA R 150

Tender Elgin Free Range Chicken Breast Sautéed with Onions, Red Peppers, Chilli, Garlic & Cherry Tomatoes, Tossed In Our Signature Peri-Peri Sauce.

BROCCOLI & ZUCCHINI PASTA R 165

Tenderstem Broccoli & Zucchini Sautéed In Butter, Chilli, Garlic, Anchovies & Parmesan.

BEEF LASAGNE R 175

Layers of Slow Cooked Bolognese, Home Made Pasta Sheets, Mozzarella, Béchamel & Finished With Parmesan. Baked Till Crispy.

CACCIATORE R 175

Lamb Sausage, Angus Chorizo & Salami, Chilli, Garlic & Cherry Tomatoes in a Creamy Carbonara Sauce.



MEAT

All Meats are from LA FARMS 100% Grass Fed, Free Range & Halaal.

Served with One of the Following Sides:

Rustic Cut Chips, Mixed Veg Or Side Salad.

BEEF FILLET R 255

300gr Beef Fillet with Rosemary, Garlic & Lemon Infused Olive Oil.

CHICKEN BREASTS R 145

Two Elgin **Grilled** or **Crumbed** Chicken Breasts with Olive Oil, Thyme & Rosemary, Drizzled with Lemon & Served on a Bed of Rocket.

LAMB CHOPS R 245

300gr (Four) Karoo Lamb Chops In Two Styles:

Lemon, Rosemary, Salt & Pepper Or Chachi's Barbeque Marinade

SAUCES

Truffle Mushroom Sauce **R 60**Peppercorn Sauce **R 50**Peri-Peri Sauce **R 40**

SIDE PLATES

RUSTIC CUT FRIES R 45

SIDE SALAD R 45

TRUFFLE PARMESAN FRIES R 70

SIDE MIXED VEG R 60

HALLOUMI R 80

(Carrot, Mushroom, Zucchini, Broccoli, Cauliflower Tossed In Ricotta Cheese)

(Grilled or Fried)



CHEFS SPECIALS

Our Head Chef Ryan Has Created the Following Dishes.

All Meats Are From La Farms 100% Grass Fed, Free Range & Halaal.

LAMB CHOPS ROYALE R 265

Four Karoo Lamb Chops On A Bed of Artichokes, Shimeji Mushrooms, Garden Peas, Mixed Nuts, Olives & Danish Feta Served On A Bed of Hummus.

THE WAG-WOW PIZZA R 200

Margherita Pizza Topped with Wagyu Sausage, Red Onions, Rocket And Drizzled With Aioli.

SPAGHETTI CASA NOSTRA R 185

Wagyu Sausage Sauteed with Red Onions, Chilli, Garlic And Tossed With Fresh Napolitana, A Dash Of Cream And Parmesan.

RYAN'S SALMON ON THE BAY R 280

Soy, Sriracha, Ginger, Garlic & Honey Glazed Norwegian Salmon Served With Tenderstem Broccoli, Apple, Radish, Avo Mouse Drizzled with a Nut, Spring Onion & Chilli Lime Dressing.