



WILLOW WAY MANOR

Café Open:
Wednesdays to Sundays
9am – 3pm



At Willow Way Manor, we strive to bring you farm-style, quality dishes that are full of flavour.

Our meals are made with love and generosity.

Thank you for your understanding that on our busy days (weekends and public holidays), there may be a small wait on food, we appreciate your patience and hope you enjoy your time with us.

Please note that **NO** outside or private food/snacks or drinks are permitted on the premises.

Breakfast & Lunch served all day

ALLERGENS:

Menu items may contain or come into contact with **WHEAT, GLUTEN, EGGS, PEANUTS, TREE NUTS, SEEDS, GARLIC and MILK.**

It is the customer's responsibility to notify the staff about any allergens or dietary requirements **BEFORE** an order is placed. Should you fail to do so, Willow Way Manor and their staff will not be liable for any damages arising.

Putt Putt Facilities

This includes use of splash pool

R30 (per person)

REGULAR OPENING HOURS:

Subject to change at owners' discretion

Monday:	Closed
Tuesday:	Closed
Wednesday:	9am – 3pm
Thursday:	9am – 3pm
Friday:	9am – 3pm
Saturday:	9am – 3pm
Sunday:	9am – 3pm

02/2023

1 Willow Way, Assagay

Farmhouse Cafe

072 124 4408

info@willowwaymanor.co.za

PICNICS:

Kindly note that **NO** private food or drinks are to be brought onto the property.

Any meal is available for you to enjoy in the garden.

Please note no glassware will be served in the picnic area, to minimize breakages & avoid injury.

WIFI Password: 0721244408

Willow Way Manor Story

We're the Kilfoil family, Sean, Colleen, Whitney & Jessica, and we have been locals to the Assagay area for the last 30 years.

The Kilfoil 'girls' have always been involved in the local schools while Sean owned his own construction company, but having a small coffee shop was that just served tea and scones was an idea that seemed to always pop up in family chats. We laugh about the "small" part now!

In 2014, we noticed this neglected vacant land along Kassier Road, was for sale, and made a few enquiries. It was a 5 acre farm that was overgrown with weeds and alien plants and lacked any access point or driveway. The old farm house had been subdivided and sold off (Second Treasures), and in a leap of faith, we decided to make an offer on the property. When the offer was accepted, we were both thrilled and terrified! What had we got ourselves into!

Over the next 3 years, we spent most of our days lovingly restoring the wetland and surrounding gardens and dreaming up our plans. With the help of family and friends, we cleared, leveled, lawned and landscaped the premises. Every weekend was manual labour and we loved it!

We roughly "stepped out" what we thought would be a good area for the little coffee shop and in 2017, we submitted plans. This did not come without its challenges, we spent 2 years altering our plans to comply to council regulations. But in early 2019, we finally had approval!

Over the course of 9 months, Sean, with his civil engineering experience and concrete pumping specialization, prepared the floor slab, and surrounding walls. Our vision was starting to come to life!

We were all involved with the design – and much to our Architects delight – would change the walls/windows and door placing as we went along!

On the 1st October 2019, we opened the restaurant doors to the public! We had no idea what to expect! Whitney as head chef, Colleen & Jessica as front of house and admin, and Sean still trying to finish the build! And a staff base we barely knew! Running a restaurant is not for the faint hearted and, in the beginning, there were equal days of laughter and tears! (We have nicknamed the back utilities passage as the "crying room"!) But thank goodness, as a family, we are unbreakable and work so well together, and now our amazing staff have become a part of the family too! We couldn't do it without their support and help!

Since October 2019, we have continued to “finish off” and add to the building and interior design, and because we do everything ourselves, the list of jobs never ends!

As of Feb 2021, our vision continued with the next phase being built from giant logs, in a post and beam structure. Once again, our approach to this next stage of the project was: lets see how the building evolves and decide what we want it to be, once it is up! We put so much love and care into finishing it off as we would our own homes.

We haven't quite decided what we would like in the loft rooms/third storey, but we're enjoying the journey and seeing where it takes us.

With the venue room now in full operation, from 1st November 2022, we have downscaled the café to focus more on hosting functions. Just offering a selective menu to give you a taste of what we can offer for any event you wish to host. Anything from business meetings, conferences, team building, birthdays, baby showers, kitchen teas, fundraisers, weddings, music festivals, we plan to have it all.

We try every day to do our best and make every person that visits us, feel like a part of our Willow Way Manor family! And our wish is for this beautiful estate to be a place of happiness, kindness and good energy!

We are incredibly thankful for the love, support and best wishes from our loyal customers, staff, friends and our family! You're making our dreams come true!

All our love

Sean, Colleen, Whitney & Jessica

Xx

For any enquiries regarding events and functions, please email us and include as many details as possible:

- Date
- Time
- Number of guests
- Type of function/event/workshop/conference etc

info@willowwaymanor.co.za

DRINKS MENU

HOT DRINKS

	Regular	Tall
Double Espresso	R28	
Cortado	R24	
Americano	R28	R30
Cappuccino	R30	R35
Flat White	R32	
Latte		R35
Mocha		R40
Hot Chocolate		R35
Cream Coffee (americano with whipped cream)	R36	R42
Railway Coffee (americano with condensed milk)	R35	R40
Red Cappuccino	R30	R35
Chai Latte		R38
Dirty Chai (Chai with Espresso shot)		R42
Babychino	R12	
Tea (Choose from our Tea Box)	R22	
Hot Water with Lemon & Honey	R5	
Almond/ Soya Milk	+R10	

Coffee brand - Coffee Merchant

COLD DRINKS

Milkshakes	R45
Vanilla, Chocolate, Strawberry, Lime, Bubblegum, Coffee	
Kiddies Milkshake	R30
Vanilla, Chocolate, Strawberry, Lime, Bubblegum	
Iced Coffee Latte	R40
Espresso blended with ice and milk. Please advise your waiter if you take sugar	
Iced Chocolate	R40
Hot chocolate powder blended with ice and milk	
Fruit Smoothie	R58
Choice of Merry Berry (strawberries, blueberries, cranberries, vanilla yogurt, banana & chia seeds) Or Tropical Twist (granadilla, orange, mango, pineapple, banana & chia seeds) – VEGAN Or Delicious Dessert (almond butter, banana, coconut milk, cacao nibs, dates, cinnamon, cocoa powder, almond and chia seeds) - VEGAN	
ADD Vanilla Vegan Protein powder	+R25
Soda Floats	R32
Soft Drinks	R24
Coke, Coke Zero, Sprite, Sprite Zero, Fanta, Crème Soda, Stoney Gingerbeer	
Mixers 200ml	R20
Soda water, Gingerale, Tonic, Dry Lemon	
Fruit Juice	R30
Orange, Mango, Fruit Cocktail, Strawberry, Lemonade	
Still/Sparkling Water	R18
Cordials	R10
Passion fruit, Kola Tonic, Lime	
BOS Ice Tea	R26
Peach, Lemon, Berry	
Tizers	R28
Rock Shandy	R42
Steelworks	R48
Soda water, ginger beer, kola tonic & bitters	

BEERS & CIDERS

Black Label	R30
Heineken	R30
Heineken Zero	R30
Hansa	R30
Castle Lite	R35
Windhoek Draught	R40
Flying Fish	R35
Savannah Dry	R30
Savannah Lite	R30
Strongbow Berry	R40
Dragon Fiery Ginger	R40
On Tap:	
Nguni Pale Ale	R45

WINES

	Glass	Bottle
Groote Post Old Mans Red Blend	R40	R150
La Capra Merlot	R40	R150
Groote Post Sauvignon Blanc	R40	R150
Groote Post Chardonnay	R40	R150
Stone Town Rose	R40	R150
Bella Vino Perky Pink Rose	R40	R150
<u>Champagne/Sparkling Wine</u>		
Pandoras Box Biscuit Tin Sparkling Wine	R150	
Groote Post Brut Rose MCC	R270	

Corkage on wine & champagne
Per bottle

R50

SPIRITS:

	Per Shot
Klipdrift Brandy	R20
Smirnoff Vodka	R20
Gordons Gin	R20
Tanqueray Gin	R30
Captain Morgan Spiced Gold	R25
Southern Comfort	R30
J&B Whiskey	R25
Johnnie Red	R30
Johnnie Black	R35
Jameson	R35
Jagermeister	R30
Tequila	R30
Strawberry Lips	R25
Amarula	R25
Kahlua	R25

COCKTAILS:

Nguni Pomegranate G&T on Tap	R50
Watermelon Gin Bull	R55
Single Gordons Gin served with Watermelon Red Bull	
Dom Pedro	R60
Single shot of J&B Whiskey OR Kahlua OR Amarula blended with vanilla ice cream	
Irish Coffee	R55
Single shot of J&B Whiskey OR Kahlua added to an americano, topped with cream (please advise waitron if you take sugar)	

For the table:

Mimosa	R215
1 x pandoras box biscuit tin sparkling wine	
1 x 1.8l jug sir fruit orange	

FOOD MENU

BREAKFAST

Willow Way Eggs (V)	R75
2 eggs (scrambled/fried/poached) served on top of creamy mushrooms and sourdough toast.	
Farmhouse Breakfast	R120
2 eggs (scrambled/fried/poached), bacon, pork sausage, creamy mushrooms with a mini cheese and tomato chutney toasted sandwich.	
Crumpet Stack	R95
Buttermilk crumpets layered with berry compote, bacon and whipped cream	
Baked Oat & Berry Bliss	R70
Banana bread baked oats served on double cream Greek yogurt, topped with homemade berry compote, pecan nuts, honey and citrus zest	
EXTRAS:	
Egg (Fried, Scrambled or Poached)	R8
Sourdough Toast	R15
Cauliflower Toast	R15
Avo (seasonal)	R30

FARMHOUSE SOURDOUGH TOASTED SANDWICHES

Cheese	R52
Cheese and tomato	R58
Cheese and tomato chutney	R62
Cheese, onion and mayo	R62
Cheese and bacon	R68
Chicken mayo	R68
+ Chips on the side	R18
Chicken Strips	R65
Crumbed and served with BBQ sauce and chips	
Plate of Chips	R30

LUNCH

- Butternut, Hummus, Basil Pesto Open Sandwich (Vegan)** R80
Sourdough topped with sweet chilli roasted butternut, basil pesto and hummus
- Forest Salad (V)** R105
Sweet chilli roasted butternut, Danish feta cheese, and seed mix on salad greens. Topped with our homemade Green Goddess dressing.
- Crumbed Chicken Salad** R105
Panko crumbed chicken strips, with crushed salted peanuts and basil mayo on salad greens. Topped with our homemade Green Goddess dressing.
- Crumbed Chicken Open Sandwich** R115
Sourdough topped with salad greens, crumbed chicken, basil mayo coleslaw and tomato chutney
- Lamb Meze Bowl** R165
Slow roasted lamb, tzatziki, tomato and onion salsa, hummus, olives, chips and toasted pita
- Salad Open Sandwich** R65
Gluten free cauliflower bread served with lettuce, cucumber and tomato topped with hummus, grated cheddar cheese and 1 poached egg (soft/medium/hard)

SWEET

- Cake Slices** R50
Chocolate Cake, Carrot Cake, Toffee Cheesecake (all made in house)
- Farmhouse Scones** R50
Giant, warm scone, served with butter, cheddar cheese, jam and whipped cream. Made fresh daily.
- Aunty Enid's Apple Pie** R45
Home-stewed spiced apples and raisins topped with crunchy crumble. Served with whipped cream or ice cream
- Wafer Cone and Single Ice Cream Scoop** R20
Hubertos Vanilla, Strawberry or Chocolate
- Cakage** R200
(Private cakes brought in for parties)

DOGGIE MENU

- Puppy-cino (warm frothed milk)** R12
- Scrambled Egg** R8