

# BREAKFAST

SMASHED AVOCADO ON TOAST  35

Add bacon 25

PETIT ENGLISH

2 Eggs, 2 rashers of bacon, thyme roasted tomato, potato rosti and toast 49

ENGLISH GRANDE

2 Eggs, 3 rashers of bacon, thyme roasted tomato, potato rosti and toast 92

FARMHOUSE BREAKFAST

2 Eggs, 3 rashers of bacon, 120g wors, thyme roasted tomato, served with 2 slices of toast 110

EGGS ON TOAST

Served with thyme roasted tomato 35

Add creamy thyme mushrooms 20

Add bacon 25


EGGS BENEDICT - THE ORIGINAL

Toasted English muffin with back bacon, napped with hollandaise sauce, served with thyme roasted tomato 70

OMELETTES (REGULAR)

Bacon and mature cheddar 62

Bacon, mushroom and feta 69

Mature cheddar, thyme cherry tomatoes and mushrooms  59

PERI-PERI CHICKEN LIVERS

Creamy peri-peri chicken livers with garlic ciabatta topped with 2 poached eggs 75

Add halloumi (3 pieces) 30

Add bacon 25

## TOASTIES

MOZZARELLA & TOMATO  32

BACON & MATURE CHEDDAR 39

CHICKEN MAYO

Cajun or plain 38

CLUB SANDWICH

Double decker toasted with chicken mayo, bacon, lettuce, tomato and cheddar 65

HOMEMADE FRIES  35

## BAMBINO'S BREAKFAST

SCRAMBLED EGGS ON TOAST 25

Add bacon 25

MINCE ON TOAST 39

FRUIT, MUESLI & YOGHURT 35

BOILED EGG WITH TOASTED SOLDIERS 35

SMOOTHIES

Blueberry, banana and oats 49

Peanut butter, banana, oats, honey and yoghurt 42

## HOT BEVERAGES

CAPPUCCINO 27 | DECAF 29

BABY CHINO 16

CAFÉ LATTE 29

AMERICANO 21

MACCHIATO 20

CAFÉ MOCHA 30

ESPRESSO SINGLE 19 | DOUBLE 26

RED CAPPUCCINO 28

CHAI LATTE 30

HOT CHOCOLATE/MILO 28

TEA

Five Roses, Rooibos Tea, Earl Grey Tea, Camomile Tea, Green Tea 18

## STARTERS

### CREAM CHEESE GARLIC ROLLS

*Burger bun brushed with garlic herb butter, stuffed with cream cheese and oven baked till golden brown 39*

### ZUCCHINI FRIES

*Famous zucchini fries with rosemary aioli 58*

### CHICKEN LIVERS

*Creamy peri-peri sauce, served with garlic ciabatta 69*

### ASIAN CALAMARI

*Fried calamari tossed with Asian dressing, spring onion and chilli 78*

### NACHOS

*Pizza-oven baked corn nachos layered with salsa, jalapeños and melted cheddar cheese with a side of guacamole and sour cream 99*

*Add BBQ pulled pork 36*

*Add Mexican mince 25*

*Add chicken 25*

### FOCCACIA

*Garlic and herb 49*

*Feta and rocket 59*

*Mozzarella 59*

## SALADS

### CAJUN CHICKEN

*Salad greens, cherry tomatoes, red onion, mixed peppers, cucumber and pineapple, dressed with our homemade dressing 99*

### CHICKEN CAESAR

*Grilled chicken and bacon, grana padano, boiled egg, fresh garden greens and Caesar dressing 99*

### GREEK

*Crisp garden greens, cucumber, red onion, cherry tomatoes, feta and olives, dressed with creamy Greek dressing 85*



## GRILLS *Served with a side of your choice*

***Beef aged a minimum of 28 days.***

***BBQ basted or plain grilled.***

GROWN UP SIRLOIN 145

## LIGHTFARE

### OLD FASHIONED HAKE 'N CHIPS

*Lager battered hake fillet topped with dill mayo, served with homemade fries and side salad 99*

### CHICKEN SOUVLAKI

*Chicken fillet skewered and flamed grilled with origanum and lemon, served with toasted pita bread, tzatziki and hummus, served with a choice of homemade fries or side salad 135*

### CHICKEN PREGO

*Succulent chicken breast served on a Portuguese roll, topped with homemade peri-peri sauce 95*

### LAMB KOFTA

*Grilled lamb kofta served with beetroot hummus, minted yoghurt and toasted pita bread 120*  
*Add side salad 35*

## SEAFOOD

### GRILLED CALAMARI

*Peri-peri or lemon butter sauce, served with basmati rice 145*

## SAUCES

*Mushroom & Thyme / Creamy Blue Cheese / Prego / Green Peppercorn / Cheddar Cheese 35*

# BURGERS

*All BBQ basted and served with homemade fries*

## CLASSIC BURGER

200g Pure beef patty on a toasted bun with mayo, lettuce, tomato and caramelised onion **89**

Add cheddar cheese **16**

Add avocado **20**

Add bacon **25**

## LAMB BURGER

With tzatziki, red onion, lettuce, tomato and feta **125**

## GOURMET BURGER

200g Homemade beef patty with dijonnaise, shaved grana padano and micro herbs **98**

## CRISPY CHICKEN

Flash fried spicy chicken breast with mozzarella, avo, crisp lettuce and lemon mayo slaw **98**

## BEYOND BEEF

Plant based burger patty with vegan mayo, lettuce, gherkins, caramelised onions and tomato **149**

## NAKED BURGER

200g Classic burger, grilled brown mushroom, roasted red pepper salsa topped with mature cheddar cheese **110**

## SAUCES

Mushroom & Thyme / Creamy Blue Cheese / Prego / Green Peppercorn / Cheddar Cheese **35**

# BURRITO BOWLS

## FIESTA

Mexican spiced chicken, coriander lime rice, black beans, corn, red onion, roasted red pepper and avocado **99**

## CARNITA

BBQ pulled pork, pineapple salsa, avocado, pickled red cabbage, Mexican bulgar wheat and sour cream **99**

# POKE BOWLS

## POKE BOWL

Sushi rice, pickled cucumber ribbons, shaved carrots, red cabbage, bean sprouts, black sesame seeds, spring onion and pickled ginger, dressed with Sriracha mayo

Salmon **125**

Salt and pepper fried calamari **125**

# HOT BOWLS

## MALAY BUTTER CHICKEN CURRY

Spicy Malay influenced butter curry served with basmati rice, carrot and mint sambal with a side of crispy chipatti **135**



## PASTA

### PENNE NAPOLITANA/ARRABIATA

*Homemade traditional Italian salsa di pomodora* **85**

### TAGLIATELLE AL FUNGHI

*Sauteed triple mushrooms, thyme and a hint of truffle oil, topped with fried basil* **99**

### SPICY CHICKEN TAGLIATELLE

*200g Dusted chicken breast sauteed with chilli flakes, garlic, parsley and white wine napped with cream* **120**

### SPAGHETTI BOLOGNESE

*Traditional Italian beef ragu, topped with fried basil* **95**

### SEAFOOD LINGUINI AL FRESCO

*Calamari, mussels and prawns tossed with lime, chilli, fresh coriander and linguini* **148**

### SPAGHETTI AGLIO E OLIO **80**

*Add prawn tails* **75**

*Add chorizo* **40**

## PIZZA

### MARGHERITA

*Mozzarella and tomato* **84**

### CAPRI

*Bacon, garlic and black mushroom* **110**

### SORRENTO

*Black mushroom and Peppadew* **98**

### MEXICAN

*Bolognese, green pepper and chilli* **115**

### ROMA

*Bacon, avocado and feta* **120**

### SICILIANA

*Salami, olives and mushroom* **120**

### PERI-PERI CHICKEN LIVER

*Peri-peri chicken livers, bacon and spring onion* **115**

### QUATTRO STAGIONI

*Artichoke, bacon, olives, mushroom* **130**

### DIABLO

*Chicken, Peppadew, mushroom and pineapple* **125**

### DA VINCI

*Beef strips, mixed peppers, red onion, mushroom, chilli and garlic* **130**

### CAJUN CHICKEN

*Cajun chicken strips, mixed peppers, onion and mushroom* **125**

### PARMA

*Parma ham, rocket and parmesan cheese* **155**

### SANDRIANO

*Sliced chorizo and prawns with peri-peri sauce* **145**

### QUATTRO FOMAGGI

*Blue cheese, provolone, brie and shaved grana padano* **105**

## DESSERT

*Ask your waiter for the dessert of the day.*



VEGAN



GLUTEN FREE



## KIDS MENU

### BAMBINO BURGER

150g Beef patty, lettuce, tomato and homemade fries 55

### HOMEMADE CHICKEN STRIPS

Served with homemade fries, cucumber and carrot batons and cheese sauce 55

### FISH FINGERS

Hake strips crumbed and fried, served with homemade fries, cucumber and carrot sticks 55

### KIDS PASTA

SPAGHETTI BOLOGNESE 55

MACARONI & CHEESE 55

BEEF LASAGNA 55

### KIDS PIZZA

MARGHERITA

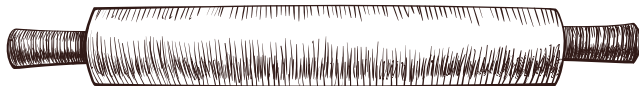
Mozzarella and tomato 55

REGINA

Bacon and mushroom 55

HAWAIIAN

Ham and pineapple 55



## BEVERAGES

CAPPUCCINO 30

DECAF CAPPUCCINO 30

BABY CHINO 15

CAFÉ LATTE 29

AMERICANO 20

MACCHIATO 20

CAFÉ MOCHA 30

ESPRESSO 18

DOUBLE ESPRESSO 25

RED CAPPUCCINO 30

CHAI LATTE 30

FIVE ROSES TEA 18

ROOIBOS TEA 18

EARL GREY TEA 18

CAMOMILE TEA 18

GREEN TEA 18

HOT CHOCOLATE 30

MILO 30

### SHAKES

Coffee Freezo, Mango Crusher 40

### DELUXE MILKSHAKES

Oreo Shake, Nutella Shake 42

**MILKSHAKES Regular 36 | Large 40**

Bubblegum, Strawberry, Lime, Chocolate

## WINE SELECTION

### White Wines

BRAMPTON Sauvignon Blanc 195

PROTEA Sauvignon Blanc 125

SPRINGFIELD Sauvignon Blanc 255

FRANSCHHOEK CELLAR Chardonnay 125

BOSCHENDAL BOSCHEN BLANC 130

HAUTE CABRIERE CHARDONNAY/PINOT 225

### Red Wines

FRANSCHHOEK CELLAR Cabernet Sauvignon 145

SPRINGFIELD Cabernet Sauvignon 365

PROTEA Merlot 135

FRANSCHHOEK CELLAR Merlot 145

BEYERSKLOOF Pinotage 215

RUPERT & ROTHSCHILD CLASSIQUE 365

KANONKOP KADETTE CAPE BLEND 245



### Bubbles

L'ORMARINS BRUT 280

BOSCHENDAL DEMI-SEC 340

PONGRÁCZ BRUT 335