

CAFÉ LUNCH MENU

WATERMELON & FETA SALAD | 70

Watermelon, Feta, rocket, cucumber, red onion and mint

CHICKEN CAESAR SALAD | 90

Cos lettuce, anchovy, chicken breast, Caesar dressing, crouton, grana padana and poached egg

OPEN SANDWICH

On a savory scone or health bread
Pastrami, cheese and onion marmalade | 75
Smoked salmon and chunky dill cream cheese | 95

PITA POCKETS | 80

Lemon peppered tuna mayo salad or Cajun spiced chicken, tomato, onion and avo stuffed in a toasted pita pocket

COUNTRY SIDE CHEESEBOARD | 120

Selection of local cheeses, dried fruit, crackers and preserves

DRY SNACK PLATTER | 150

Honey and chilli biltong, mixed nuts, dry wors and crisps

TRIO OF QUICHE | 75

Farmhouse quiche of the day served with a side salad

DESSERTS

FRUIT KEBABS | 65

Seasonal fresh fruit, honey, mango and coconut dip

CAKE OF THE DAY | 95

Ask your waiter about chefs slice of cake

SCONES | 65

Butter scones, cream, homemade preserves

All prices are in ZAR and include VAT.

HOT BEVERAGES

TEA | 20

Rooibos or Ceylon

SPECIALITY TEAS | 20

Vanilla, green, mint, red berry, chamomile, earl grey and English breakfast

FILTER COFFEE | 25

Medium-bodied premium blend

DECAF COFFEE | 25

De-caffeinated granulated coffee topped with hot water

ESPRESSO SINGLE | 30

Short fragrant coffee with a thick golden crème

ESPRESSO DOUBLE | 32

Short fragrant coffee with a thick golden crème

CAPPUCCINO | 35

A creamy, velvety blend of milk and coffee

MACCHIATO | 32

Single espresso with a marking of milk foam

AMERICANO | 25

Espresso topped with hot water

CAFFE LATTE | 35

Steamed milk with a layer of espresso, capped with milk foam

HOT CHOCOLATE | 35

Hot chocolate with steamed milk

All prices are in ZAR and include VAT.