



Brunch Time

SERVED UNTIL 4PM

ALL ROUNDER BREAKFAST 150
Eggs, streaky bacon, beef sausage, basil cherry tomato,
spinach, onion, mushroom and toast

BANANA BREAD FRENCH TOAST 115
Maple syrup, bacon, mascarpone cheese
and roasted coconut flakes

✓ ROOSTERKOEK EGG FLORENTINE 100
Roosterkoek, wilted spinach, poached egg and hollandaise sauce

✓ BREAKFAST BOWL
Toast, eggs, cherry tomatoes, cucumber, avo and pickled onion

★ *Choice between:*
Smoked salmon trout 160
Bacon 105

✓ SMASHED AVO
Smashed avo and a poached egg on toast with:

Streaky bacon 120
Smoked salmon trout 135
Swop toast for croissant 145

✓ SPINACH AND FETA OMELETTE 135
Served with toast

✓ SHAKSHUKA 120
Poached egg and feta served with toast
Add boerewors frikadelle 50

YOGY BERRY 100
Yoghurt, berries, granola and honey

HOME-MADE BUTTERMILK SCONES 65
CROISSANT 65
Served with butter, cheese, jam & cream

EXTRAS
Streaky bacon | Avocado | Cheddar cheese 45
Smoked salmon trout 65
Egg 15
Jam, cream & butter 40

SALMON TROUT SALAD 165
Cos lettuce, smoked salmon trout, deep fried capers
and dill vinaigrette

ROAST BEEF SANDWICH 150
Beef sirloin with Dijon mustard, red onion, rocket and chips

CLUB SANDWICH 150
Marinated chicken thigh, crispy bacon, sundried tomato, red
onion, white cheddar, fresh basil and chips

CHICKEN MAYO SANDWICH 110
Roast chicken, peppadew, red onion, parsley and chips

ALL DAY GRAZING BOARD 425
Cheese and charcuterie platter for two

5 PIZZA'S FROM 11 AM

From 12pm

SERVED UNTIL CLOSE

BAR SNACKS

- Spiced nuts 50
- Chips 50
- Marinated olives 60
- Biltong 90
- Salami sticks 60

SMALL PLATES

- ✓ Tempura vegetables, coconut and lime dip 85
- Beef bitterballen with mustard 105
- Homemade Punjabi samosas with mint chutney 85
- ✓ Wood roasted Dalewood camembert, mushrooms, crostini 130
- Two boerewors and chakalaka burger sliders 110
- 🌱 Vegan option available
- Chicken sosaties, pineapple and red pepper blatjang served with flatbread 100
- West Coast mussels, poached in white wine and served with lemon butter white sauce 120
- Steak tagliata with wild rocket and parmesan 145

NEAPOLITAN STYLE PIZZA

from 11AM

- Margherita 95
- Bacon, feta and avocado 150
- Salami and olive 140
- Biltong, blue cheese and green fig 235
- ✓ Cocktail tomato, caramelised onion, mushroom 140

★ *Our pizzas are available for take-away*

SWEETS

- Waffle, chocolate ice cream and Farm Grocer mac-tella 75
- Crepes Suzanne, cheesecake mousse and orange syrup 75
- Ice-cream and mac-tella 60

★ *Ask your server for our pastries, cake and combos for the day*

★ All our chicken and eggs are pasture-raised and free-range, sourced with care for wholesome, honest flavour.

Follow us on Instagram



Drinks

COFFEE AND TEA

* Oat and almond milk available at an additional R15

Flat White - single	38
Flat White - double	48
Cappuccino	45
Espresso - single	25
Espresso - double	38
Cortado	40
Macchiato	42
Americano	40
Café Latte	42
Chai Latte	45
Red Cappuccino	42
Hot Chocolate	48
Ceylon, Rooibos, Earl Grey, Green and Mint Tea	35

SOMETHING COOL

Bos Iced Tea	40
Juice	45
<i>Orange, mango, apple and cranberry</i>	
Milkshake	60
<i>Vanilla, chocolate, bubble gum, fudge and strawberry</i>	
Smoothie	70
<i>Spiced dirty chai, Peanut butter berry, Green juice, Berry bomb</i>	
Iced Coffee	60
Coffee Shake	60

SODAS

Appetizer	42
Grapetizer	42
Fitch & Leedes Soda water	29
Fitch & Leedes lemonade	29
Fitch & Leedes Indian Tonic	29
Fitch & Leedes Pink Tonic/ Sugar Free	29
Fitch & Leedes Blue Tonic/ Sugar Free	29
Ftich & Leeds Ginger ale	29
Fitch & Leeds Bitter Lemon	29
Ginger beer	29
Fanta	30
Coke	30
Coke Zero	30
Red bull	45

NON-ALCOHOLIC COCKTAILS

Mojito	60
Strawberry Daiquiri	60
Pina Colada	60
Virgin Mary	60
Steelworks	75
Rock Shandy	70

Beer & Wine

CAP CLASSIQUE

Brut 85 / 320

Brut Rosé 85 / 320

Le Grande Nectar 85 / 320

Le Grande Nectar Rosé 85 / 320

Blanc de Blanc 400

Annabelle non-alcoholic 225

PAARL BREWERY CRAFT BEER

300ML / 500ML

Lager 45 / 59

Pale Ale 50 / 65

Blonde Ale 50 / 65

LABORIE WHITE 55 / 165

Sauvignon Blanc

Chenin Blanc

Chardonnay

LABORIE SIGNATURE 255

Chenin Blanc

Chardonnay

LABORIE ROSÉ 60 / 165

LABORIE RED 65 / 205

Merlot

Cabernet / Merlot

Cabernet Sauvignon

Shiraz

Pinotage

LABORIE SIGNATURE 320

Shiraz

Pinotage

WHITE

Bosman Sauvignon Blanc 275

Windmeul Chenin 285

Ayama Viognier 215

RED

Landskroon Merlot 275

Niel Joubert Cab Sav 305

Menagerie Syrah 385

PINO DE LABORIE 55 /

DID YOU KNOW?

Pizza & Movie Nights every Wednesday

Live Rugby Saturdays at The Audrium



Cocktails

MIMOSA 80
MCC brut, orange juice



WHISKEY SOUR 80
Bourbon whiskey, lemon juice, egg white



STRAWBERRY DAIQUIRI 85
White rum, lime, frozen strawberries, soda



MARGARITA 85
(Classic or frozen) Tequila, lime juice, triple sec



MOJITO 90
White rum, lime, mint, soda



VERY BERRY GIN 90
Gin, lemon juice, grenadine, berries, Indian tonic



ROSEMARY GIN 90
Fynbos gin, lemon juice, rosemary and rose syrup, Indian tonic



GIN FIZ 95
Gin, lemon juice, sugar syrup, Indian tonic



MAI TAI 95
White rum, dark rum, triple sec, lemon juice



LONG ISLAND ICED TEA 95
*Tequila silver, vodka, white rum, gin, triple sec,
lemon juice, coca cola*



APEROL SPRITZ 110
Aperol, MCC brut, soda



COSMOPOLITAN 110
Vodka, triple sec, cranberry juice



ESPRESSO MARTINI 120
Vodka, Kahlúa, fresh espresso, sugar syrup



Signature Cocktails

SPICY SEÑORITA 115
Jose Cuervo traditional silver tequila, lime juice,
triple sec, chilli



FYNBOS FUSION 125
Fynbos Gin, elderflower, lemon juice, foam,
grapefruit tonic



Follow us on Instagram

