

MENU

WHIPPET

WATERFALL



BRUNCH

Served till 16:00

NOTE

Any of your bread choices can be substituted for gluten free bread at a surcharge of R30

- V

BANANA BREAD

Our home made banana loaf with a dollop of butter - you'll want to order two

Make it even better by adding:

Bacon

+30

Whipped cream

+25

55

- MARKET PLATE

2 Free-range organic eggs served with our Whippet tomato relish & your choice of toast

Extras:

Bacon

+30

Pork Sausage

+50

Avo

+40

Creamy Mushrooms

+55

Halloumi

+55
- 80



- ROYAL PRAWN ARANCINI BENEDICT

Golden parmesan-crusted prawn arancini topped with two poached organic eggs, silky hollandaise & fresh chives.
- 225

- EGGS BENEDICT

A toasted English muffin topped with poached organic eggs, freshly whisked hollandaise sauce

Make it even better by adding:

Bacon

+30

Avo

+40

Salmon Trout

+58

Halloumi

+55
- 95

- BUTTERMILK CHICKEN BENEDICT

Buttermilk crusted chicken & 2 poached organic eggs with our silky hollandaise sauce, all on a toasted English muffin

Make it even better by adding:

Avo

+40

Bacon

+30
- 175

- V

FAIRFAX BUN

Toasted brioche bun filled with creamy cheddar & chive scrambled organic eggs, caramelised onions & a dollop of sriracha mayo

105

- V

CHILLI FETA SCRAMBLED EGGS

Creamy feta & Chinese chilli crisp scrambled organic eggs served on your choice of toast

105

- V

ASIAN SCALLION PANCAKE

Crispy scallion pancake filled with organic egg, avo, cheddar cheese & Chinese chilli, served with hoisin dipping sauce

135

- V

SMASHED AVO WAKE UP

Zesty smashed avo, bright pickled red onion & two free-range organic eggs on our seeded toast. Garnished with red chilli flakes, black sesame seeds, pink peppercorns & fresh micro herbs

125

- V

SMASHED AVO & PARMESAN CROISSANT

Flaky butter croissant topped with creamy smashed avocado, lemon & olive oil, finished with pickled chillies, poached organic eggs & micro herbs

125

- V

CREAMY MUSHROOM SKILLET

Creamy & cheesy mushrooms topped with a fried organic egg & served with buttery naan bread

125



- V

POACHED PEAR & GRANOLA BOWL

Creamy Greek yoghurt topped with vanilla, orange & cinnamon poached pear, finished with our homemade crunchy pear & nut granola

135

- SMASHED BURGER TACO

Crispy flour tortilla with a smashed beef patty topped with cheddar cheese, a fried organic egg & drizzled with sriracha mayo, chilli oil, crisp parsley & cos lettuce
- 145



- WHIPPET CRÈME BRÛLÉE

FRENCH TOAST

Buttery brioche French toast topped with silky vanilla custard, finished with a crisp caramelised sugar crust & orange preserve
- 135

- CLASSIC FRENCH TOAST

Buttery brioche French toast, topped with whipped cream & crispy bacon, garnished with strawberry

Swap your cream for:

Milk Tart ice cream

+15
- 145

- BOBOTIE OMELETTE

This open three organic egg omelette is served with curried bobotie mince with a dollop of crème fraîche, apricot drizzle & pea shoots
- 145

- SALMON ROSTI BREAKFAST

Our crispy potato rostis topped with a poached organic egg, smoked salmon trout ribbons, slices of avo & a dollop of lime mayo
- 145

BRUNCH

Served till 16:00

BIG FARM BREAKFAST 175

2 Free-range organic eggs served with our Whippet tomato relish, bacon, grilled pork sausage, sautéed herbed mushrooms & your choice of toast

Make it even better by adding:

Avo	+40
Halloumi	+55

(v) ROASTED SWEET POTATO

BREAKFAST 125

Roasted sweet potato with baby tomatoes & cauliflower florets, topped with poached organic eggs & pesto hollandaise, finished with fresh basil

BREAKFAST DUMPLINGS 160

Delicate bite size home made dumplings filled with pork sausage, scrambled organic egg & cheddar cheese. Served with hollandaise, lemon crème fraîche & Chinese chilli dips

() VEGAN TOFU BREAKFAST*

SPRING ROLLS 135

Crisp fried tofu & vegetable spring rolls served with spiced tomato shakshuka sauce & smashed avo

BREAKFAST BURGER 165

100% Pure beef patty with melted cheddar cheese, a dollop of smokey barbeque mayo & a soft fried organic egg all on a toasted brioche bun, garnished with a liberal scattering of grated parmesan

Make it even better by adding:

Bacon	+30
Organic Egg	+17
Fries	+55
Sweet Potato Fries	+60



SMALL PLATES



PRAWN ARANCINI BALLS

Golden parmesan-crusted prawn arancini served with zesty lime mayo & fresh pea shoots

185

V

ESQUITES STREET CORN SALAD

Char-grilled corn tossed in a creamy lime dressing with onion & jalapeño, finished with fresh coriander & served with crispy tortilla chips

*Great for sharing

75

CHIMICHURRI LAMB MEATBALLS

Juicy lamb meatballs served on whipped labneh, finished with fresh chimichurri & coriander

*Great for sharing

165

CREAMY CAPE CURRY MUSSELS

Steamed mussels in a creamy curry & sherry broth, served with toasted herb focaccia

*Great for sharing

195

LAMB TAILS & MONKEYGLAND

Oven-baked lamb tails with a sweet, tangy monkeygland sauce, finished with fresh herbs

*Great for sharing

175

CHEF’S PLATES

GARLIC BUTTER RUMP & FRIES

300g rump steak seared in garlic & thyme butter, served with crispy golden fries

255

MOROCCAN LAMB SHANK & COUSCOUS

*Only available after 16:00 in the afternoon

345

A Moroccan spiced lamb shank served on a bed of almond couscous, garnished with a chopped mint, coriander & pomegranate salad

Our lamb shank is slow-cooked fresh over several hours and prepared in limited quantities daily. We may sell out, and preparation may take a little longer during service

GOLDEN BATTERED FISH & CHIPS

Crisp battered fish fillets with flaky centre, served with golden fries & creamy garlic-lemon sauce

225

COCONUT-POACHED FISH WITH LEMON RICE

*Only available after 16:00 in the afternoon

Fresh fish gently poached in a fragrant coconut broth with ginger, chilli & lime, served with jasmine rice & fresh herbs

235

*

SLOW-ROASTED

CAULIFLOWER STEAK

Slow-roasted cauliflower steak served on a smooth white bean & cauliflower purée, finished with sultana jam, fresh chimichurri & roasted spiced walnuts

145

CAFÉ CLASSICS

STREET BURGER

A 100% pure beef patty glazed with sticky BBQ sauce, layered with sliced mozzarella, crispy onion rings, fresh cos lettuce & our ultimate burger sauce, all stacked on a toasted brioche bun. Served with fries

Make it even better by adding:

Bacon

Organic Egg

Sweet potato fries

+30

+17

+60

165

CHICKEN BURGER

Buttermilk crusted chicken breast with crispy cos lettuce & a tangy mayo dressing on a toasted brioche bun. Served with fries

155

HARISSA LAMB BURGER

Char-grilled lamb patty with spicy harissa mayo, creamy feta & pickled red cabbage on a toasted brioche bun. Served with fries

185

KOREAN BUTTERMILK CHICKEN BUNS

Buttermilk crusted chicken breast smothered in a spicy South Korean inspired slow cooked sauce, topped with pickled cucumber, red cabbage & jalapeño slaw on our fluffy rolls

165

OPEN CHICKEN MAYO

An all-time favourite creamy chicken mayo with crunchy celery & gherkins, served open on sourdough bread & topped with crunchy micro greens

Make it even better by adding:

Bacon

Avo

+30

+40

125

BEETROOT & SALMON OPEN SANDWICH

Smoked salmon trout, horseradish-spiked crème fraiche & beetroot slices served on our homemade health loaf, topped with beetroot crisps & pickled pink onions

135

RUMP STEAK SANDWICH

Locally sourced juicy & tender South African premium rump steak with sticky BBQ sauce, fresh red onions, rocket & drizzled with a mayo mustard sauce, served on ciabatta & garnished with parmesan

165

SRIRACHA MELT 165

Tender grilled chicken breast, mozzarella cheese, finely chopped onion & spicy Sriracha mayo tucked into a hot pressed focaccia

Make it even better by adding:

- Avo+40
- Bacon+30

TERIYAKI CHICKEN NAANWICH 165

Tender grilled Teriyaki chicken thighs served on a buttery naan with feta & creamy mediterranean aubergine, garnished with pea shoots & a scattering of pomegranate seeds

PARMESAN CHICKEN STRIPS 155

Crispy parmesan crusted chicken strips served with creamy garlic aioli



CHICKEN BBQ

BAKED SWEET POTATO 155

Baked sweet potato filled with sticky BBQ chicken, avocado, creamy feta cheese, pickled red onion & a coriander garnish

CARAMELISED ONION PASTA 145

Spaghetti tossed with slow-caramelised onions & creamy parmesan, finished with chopped chives

SPICY LAMB RAGU PASTA 215

Conchiglioni pasta shells tossed in a slightly spicy, herby, tomato sauce with lamb ragu. Served with a dollop of whipped ricotta, crispy chilli crumb, scattering of grated parmesan & fresh basil

PEPPER STEAK PASTA 295

Fusilli tossed in a rich whisky peppercorn sauce, topped with tender sliced rump & crisp basil

SALADS

BBQ CHICKEN SALAD 165

BBQ grilled chicken breast tossed with sweet corn, baby tomatoes, crispy bacon, boiled organic egg & crispy greens, served with an avocado ranch dressing

ASIAN STEAK SALAD 155

Slithers of rump dressed in honey soy, served with Asian greens, radish & crispy carrots on pickled sesame cucumber ribbons, topped with sliced red chilli & a drizzle of sriracha dressing

SIDES

FRIES 55

Golden brown potato fries served with our vibrant pesto aioli

SWEET POTATO FRIES 60

Cajun spiced round shaped sweet potato fries served with our vibrant pesto aioli

DESSERT

LIME POSSET 95

Silky citrus posset topped with whipped cream & lychees

BANANA BREAD TRIFLE 125

Layers of home baked banana bread, vanilla custard & whipped cream

CROISSANT BREAD & BUTTER

PUDDING 125

Flaky butter-soaked croissant baked in a coffee-infused custard, served warm with pouring cream

ITALIAN GELATO 85

Ask your waitron for today's flavours

ITALIAN SORBET 85

Ask your waitron for today's flavours

CHOCOLATE VOLCANO CAKE 145

Warm rich chocolate cake with a gooey centre, served with Kinderjoy gelato & a shot of espresso

DRINKS



BOUTIQUE TEAS

ORIGINAL ROOIBOS	35
EARL GREY	38
SATEMWA GREEN	38
FIVE ROSES	28
STRAWBERRY & HIBISCUS	38
PINEAPPLE & GINGER	38

COFFEES & REDS

	SHORT	TALL	GRANDE
AMERICANO	32	36	42
CAPPUCCINO	36	42	46
FLAT WHITE	38	44	48
LATTE	38	44	48
RED CAPPUCCINO	38	44	48
CORTADO	33	–	–



PUPPUCCINO 35

Spoil your pooch & get them a puppuccino
Freshly whipped cream & half a slice of bacon

NOVELTY HOT DRINKS

	TALL	GRANDE
CHAI LATTE	–	45 48
HOT CHOCOLATE	–	45 48
WHITE HOT CHOCOLATE	–	45 48
MOCHACCINO (Hot Choc & Espresso)	–	45 48
MUDDY CHAI (Chai & Espresso)	–	50 55
MATCHA LATTE	48	– –



TOFFEE FUDGE STEAMER – – 55
Velvety steamed milk infused with rich toffee fudge, topped with whipped cream & a drizzle of toffee syrup

PISTACHIO CAPPUCCINO – – 58
Pistachio flavoured cappuccino topped with roasted pistachio nuts

BANANA BREAD LATTE – – 75
Shot of espresso, milk, cinnamon & banana syrup, topped with whipped cream, dried banana & cinnamon crisps

MILK ALTERNATIVES:

Oat Milk	+12
Almond Milk	+12
Soy Milk	+10

ICED COFFEE

CLASSIC COFFEE CUBE 50
Have it crushed

LAVENDER ICED LATTE 55
Shot of espresso, milk & lavender syrup all chilled over ice cubes

BAKLAVA LATTE 90
A rich shot of espresso & velvety milk blended with cinnamon & pistachio syrup, topped with whipped cream & a crisp shard of pistachio nut phyllo

TIRAMISU LATTE 90
A bold shot of espresso & creamy milk swirled with tiramisu syrup, topped with a smooth mascarpone cream & finished with a classic boudoir cookie

SHAKES

OREO CREAM 65
PEANUT BUTTER & ESPRESSO 65

SMOOTHIES

MANGO BLITZ 65
Mango, banana, frozen yoghurt

FLU FIGHTER 65
Lemon, pineapple, honey & ginger blended with ice

LOWVELD GREEN 75
Apple, pineapple, banana, pineapple juice & cucumber

PINK KALAHARI 75
Pineapple, banana, mango & beetroot juice

FRESHLY SQUEEZED JUICES

Our juices are seasonal

ORANGE 60
ORANGE, CARROT & APPLE JUICE 65
Add extra shot of fresh ginger +35

COLD DRINKS

SODA 32
JUICE (Orange, pineapple, mango) 40
APPLETIZER 48
STILL & SPARKLING WATER (440ml) 40
STILL & SPARKLING WATER (750ml) 70

*BORN FROM THE
VIBRANT PULSE OF WATERFALL CITY,*

*WE ENVISIONED AN URBAN OASIS –
A PLACE WHERE ENERGY & CALM COEXIST.*

Whippet Waterfall is more than a destination;
it's a celebration of life, of the dreams
and aspirations that inspire us,
and of our shared passion for
this remarkable country.

WHIPPET
WATERFALL

