

SUNSETS & DINNER

SMALL PLATES



PRAWN ARANCINI BALLS 185

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

ESQUITES STREET CORN SALAD 75

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

*Great for sharing

CHIMICHURRI LAMB MEATBALLS 165

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

*Great for sharing

CREAMY CAPE CURRY MUSSELS 195

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

*Great for sharing

PASTAS

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

BURGERS & SLIDERS

STREET BURGER 165

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	+30
Organic Egg	+17
Sweet potato fries	+60

CHICKEN BURGER 155

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

HARISSA LAMB BURGER 185

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

KOREAN BUTTERMILK

CHICKEN BUNS 165

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

CHEF'S PLATES

GARLIC BUTTER RUMP & FRIES 255

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

MOROCCAN LAMB SHANK

& COUSCOUS 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 225

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

(V) VEGETARIAN

(*) VEGAN

COCONUT-POACHED FISH WITH

LEMON RICE 235

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

★ SLOW-ROASTED

CAULIFLOWER STEAK 145

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

CAFÉ CLASSICS

RUMP STEAK SANDWICH 165

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

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

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

Ⓥ SEASONAL VEGETABLES 75

Seasonal green vegetables roasted in olive oil, finished with salt, pepper, garlic & spice

DESSERT

LIME POSSET 95

Silky lime custard, 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

WHIPPET
WATERFALL

