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** 55
Our homemade banana slice with a dollop of butter - you'll want to order two
Make it even better by adding:
Bacon +35
Whipped cream +25

MARKET PLATE 80
2 Free-range organic eggs served with our Whippet tomato relish & your choice of toast
Make it even better by adding:
Bacon +35
Pork Sausage +50
Lamb Sausage +50
Avo +40
Creamy Mushrooms +60
Halloumi +55

CRISPY PANKO TOAST & SOFT SCRAMBLE 95
(v)
Golden panko-crumbed flat bread topped with creamy scrambled organic eggs, parmesan & tomato chilli jam, finished with crispy onion rings & fresh coriander

EGGS BENEDICT 95
A toasted English muffin topped with poached organic eggs, freshly whisked hollandaise sauce
Make it even better by adding:
Bacon +35
Avo +40
Salmon Trout +58
Halloumi +55

BUTTERMILK CHICKEN BENEDICT 175
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 +35

(v) **SWEETCORN SCRAMBLE & CORN BREAD** 85
Creamy sweetcorn & chive scrambled organic eggs, served with our homemade cheesy corn bread & finished with shaved parmesan & spring onion

(v) **CHILLI FETA SCRAMBLED EGGS** 105
Creamy feta & Chinese chilli crisp scrambled organic eggs served on your choice of toast

(v) **ASIAN SCALLION PANCAKE** 135
Crispy scallion pancake filled with organic egg, avo, cheddar cheese & Chinese chilli, served with hoisin dipping sauce

(v) **SMASHED AVO WAKE UP** 125
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

(v) **SMASHED AVO & PARMESAN CROISSANT** 125
Flaky butter croissant topped with creamy smashed avocado, lemon & olive oil, finished with pickled chillies, poached organic eggs & micro herbs

(v) **CREAMY MUSHROOM SKILLET** 125
Creamy & cheesy mushrooms topped with a fried organic egg & served with buttery flat bread

POACHED PEAR & GRANOLA BOWL 135
(v)
Creamy Greek yoghurt topped with vanilla, orange & cinnamon poached pear, finished with our homemade crunchy pear & nut granola

SMASHED BURGER TACO 145
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

WHIPPET CRÈME BRÛLÉE FRENCH TOAST 135
(v)
Buttery brioche French toast topped with silky vanilla custard, finished with a crisp caramelised sugar crust & orange preserve

CLASSIC FRENCH TOAST 145
Buttery brioche French toast, topped with whipped cream & crispy bacon, garnished with strawberry
Swop your cream for:
Milk Tart ice cream +15

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

(v) **CLASSIC THREE–EGG OMELETTE** 55
A fluffy omelette made with three organic eggs, chives & parsley, served with your choice of toast
Make it even better by adding:
Bacon +35
Avo +40
Halloumi +55

BRUNCH

Served till 16:00

ROYAL PRAWN ARANCINI BENEDICT — 225
Golden parmesan-crusted prawn arancini topped with two poached organic eggs, silky hollandaise & fresh chives

SALMON ROSTI BREAKFAST — 155
Our crispy potato rostis topped with two poached organic eggs, smoked salmon trout ribbons, slices of avo & a dollop of lime mayo

BIG FARM BREAKFAST — 185
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

BREAKFAST DUMPLINGS — 160
Delicate bite size homemade 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	+35
Organic Egg	+17
Fries	+55
Sweet Potato Fries	+60

TAKE HOME A LOAF

WHIPPET HOMEMADE CORN BREAD LOAF — 75
Our homemade cheesy corn bread, baked fresh in small batches each day. **Limited loaves available daily**, so ask your waitron to reserve yours before it's gone.

(V) VEGETARIAN (*) VEGAN



SMALL PLATES

HARISSA & GARLIC QUEEN PRAWNS — 285
Six queen prawns brushed with spicy harissa-garlic butter & grilled to perfection, finished with fresh parsley & served with toasted ciabatta for dipping
***Great for sharing**

(V) ESQUITES STREET CORN SALAD — 80
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**

SHAKSHUKA CHICKEN LIVERS — 95
Chicken livers in a warm, spiced North African-style tomato sauce, finished with a dollop of crème fraîche & sunflower sprouts. Served with our homemade cheesy corn bread

SPICED LAMB DUMPLINGS — 125
Our homemade Turkish lamb dumplings served on cool garlic yoghurt & drizzled with spicy tomato butter, finished with fresh dill & parsley

CHEF'S PLATES

200G WAGYU SIRLOIN & BONE MARROW — 495
200g Wagyu sirloin grilled to your liking & topped with roasted bone marrow, served with crispy golden fries & our vibrant pesto aioli

RUMP STEAK & FRIES — 255
300g rump steak seared to your liking, topped with roasted bone marrow & served with crispy golden fries

MOROCCAN LAMB SHANK & COUSCOUS — 345
***Only available after 16:00 in the afternoon**

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

CAFÉ CLASSICS

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	+35
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

PERUVIAN CHICKEN SKEWER — 145
A golden charred lemon & herb chicken skewer on a vibrant Peruvian-style green jalapeño & herb sauce, finished with fresh coriander & pickled red onion. Served with buttery flat bread

SPICY PEANUT CHICKEN PROTEIN BOWL — 135
Fragrant basmati rice with grilled chicken & a jammy boiled organic egg, drizzled with peanut-chilli sauce & finished with spring onion & crispy rice paper

RUMP STEAK SANDWICH — 180
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	+35

TERIYAKI CHICKEN FLAT BREAD — 165
Tender grilled Teriyaki chicken thighs served on a buttery flat bread 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

PASTAS

PORTUGUESE CHICKEN PESTO PASTA 145
Conchiglioni pasta shells tossed in basil pesto with Portuguese-spiced chicken & charred baby tomatoes, finished with shaved parmesan & fresh basil

(v) *LEMON & PARMESAN LINGUINE* 125
Linguine coated in a bright, zesty lemon cream sauce with cracked black pepper & parmesan, finished with fresh parsley

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
Slivers 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

(v) *FRIES* 55
Golden brown potato fries served with our vibrant pesto aioli

(v) *CAJUN SPICED FRIES* 55
Golden fries dusted with Cajun spice, served with our vibrant pesto aioli

(v) *SWEET POTATO FRIES* 60
Cajun spiced round shaped sweet potato fries served with our vibrant pesto aioli

(v) *CHARRED SWEET POTATO & CRÈME FRAÎCHE* 55
Half a sweet potato, roasted & chargrilled, finished with a dollop of crème fraîche & fresh chives

(v) *ROASTED VEGETABLES* 75
Seasonal green vegetables roasted in olive oil, finished with salt, pepper, garlic & spice

(v) *CRUNCHY GREENS & FETA SALAD* 95
Wild rocket & cos lettuce with edamame, sugar snap peas, cucumber, baby tomatoes & red onion, topped with creamy feta & a lemon-garlic olive oil dressing

DESSERT

GRANADILLA & PEACH PAVLOVA 115
Crisp, marshmallow pavlova topped with tangy granadilla curd, fresh peaches, blueberries & edible flowers

BANANA BREAD TRIFLE 125
Layers of homemade banana bread, vanilla custard & whipped cream

GRILLED PEACHES & GREEK YOGHURT GELATO 85
Caramelised grilled peaches with fresh basil & a buttery cinnamon oat crumble, served with Greek yoghurt gelato

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



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	50
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	50
HOT CHOCOLATE	–	45	48
WHITE HOT CHOCOLATE	–	45	48
MOCHACCINO (Hot Choc & Espresso)	–	55	60
MUDDY CHAI (Chai & Espresso)	–	55	60
MATCHA LATTE	48	–	–

TOFFEE FUDGE STEAMER – 55 60
Velvety steamed milk infused with rich toffee fudge, topped with whipped cream & a drizzle of toffee syrup

PISTACHIO CAPPUCCINO – 60 65
Pistachio flavoured cappuccino topped with roasted pistachio nuts

MILK ALTERNATIVES:

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

THE TEA ROOM

THE TWG TEA EXPERIENCE
We pour TWG Tea, the Singapore luxury tea house, with fine harvests from tea gardens around the world. Every tea is brewed to order in TWG's signature hand-sewn cotton tea bags, served in a white china pot with a shortbread biscuit. A moment worth slowing down for.

TWG TEAS 65
Earl Grey, Rooibos, Ceylon, Mint, Silver Moon & Bourbon Vanilla. Served with a shortbread biscuit

TWG ICED TEA 65
Ask your waitron for today's flavour.
Served with a shortbread biscuit

FIVE ROSES 28

ICED COFFEE

CLASSIC COFFEE CUBE 50
Have it crushed

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

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

NOVELTY COLD DRINKS

PISTACHIO CREAM ICED LATTE 85
Espresso & pistachio syrup over milk & ice, topped with a silky cream cloud

BERRY MATCHA CLOUD 85
Red berry purée, matcha & milk, crowned with a light cream cloud

TROPICAL CREAMSICLE 85
Red espresso, orange & mango juice & vanilla, topped with a velvety cream cloud

ICED LONDON FOG 55
Chilled Earl Grey tea & milk with a light cream cloud

SHAKES

PISTACHIO WHITE CHOCOLATE SHAKE 105
Vanilla ice cream, pistachio & white chocolate sauce, topped with cream & crushed pistachios

CARAMEL POPCORN SHAKE 75
Vanilla ice cream, popcorn syrup & milk, topped with crunchy caramel popcorn

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

SODAS	**35**
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.