

EGG ROLLS

EGGHEAD

R95

Beechwood smoked streaky bacon, free-range fried egg, cheddar cheese & chipotle aioli on a warm brioche bun.
add avo +R35

PORKEY BUN

R115

Honey & miso free-range pork sausage, free-range fried egg, cheddar cheese, caramelized onion & honey mustard aioli in a warm brioche bun.
add avo +R35 / add beechwood smoked streaky bacon +R35

HALLO ME!

R135

Grilled halloumi, free-range scrambled eggs, sundried tomato & olive tapenade. **contains nuts*
add avo +R35 / beechwood smoked streaky bacon +R35

SALMON & CREAM CHEESE

R155

Cold smoked salmon trout, free-range scrambled eggs & herbed cream cheese on a warm brioche bun.
add avo +R35

HOTHEAD

R90

Free-range scrambled eggs, fresh chilli, feta, chives, spring onion & dijonaise in a warm brioche bun.
add avo +R35 / add beechwood smoked streaky bacon +R35

SCRAMBLE

R105

Free-range scrambled eggs, chives, cheddar cheese, caramelised onion & sriracha aioli in a warm brioche bun.
add avo +R35 / add beechwood smoked streaky bacon +R35

BEEFHEAD

R120

Rare roast aged beef sirloin, free-range fried egg, red onions, chimichurri & honey mustard dressed rocket on a warm brioche bun.
add avo +R35 / add cheese +R15

POTATOHEAD

R120

Hash brown, beechwood smoked streaky bacon, relish, free-range fried egg & cheddar cheese.

*Vegan & Gluten-free
buns available!*

PASTRIES

PASTEIS DE NATA

R42

CROISSANT PLAIN

R65

CROISSANT NUTELLA

R75

BREAKFAST

GRANOLA & YOGHURT

R115

Home-made crunchy granola with nuts, seeds & dried fruit, double cream natural yoghurt, fresh seasonal fruit and local honey.

BRIOCHE FRENCH TOAST

R75

Pan fried banana.
add beechwood smoked streaky bacon +R35

WARM GINGER OATS

R65

Apple slices, ginger apple compote, flaked almonds.

BLUEBERRY PANCAKES

R130

Fresh whipped cream, Canadian maple syrup.
add beechwood smoked streaky bacon +R35

THE BOSS'S BREAKFAST

R125

Free-range scrambled eggs, grilled halloumi cheese, avo, confit tomatoes.

TURKISH EGGS

R85

Cumin spiced labneh, free-range poached eggs, dill, sumac, spiced oil.

HOUSE BREAKFAST

R155

Scrambled eggs, beechwood smoked streaky bacon, your choice of sausage, mushrooms, tomato, curried beans & thick cut buttered toast.

EGGS BENEDICT

R85

English muffin, poached eggs, creamy hollandaise.
add beechwood smoked streaky bacon +R35
add spinach & thyme mushrooms +R30 / add smoked salmon +R60

VEGETARIAN BREAKFAST

R135

Scrambled eggs, homemade hash brown, avo, tomato, curried beans, mushrooms, plant-based sausage & thick cut buttered toast.

TOFU SCRAMBLE vegan friendly

R150

Capsicum & onion tofu eggs, avo, tomato, homemade hash brown, curried beans, mushrooms, plant-based sausage.

*Selection of breads available:
rye R25 / sourdough R10
brown R7 / gluten free R15*

**3 course Dinner Menu
available from 5pm
R195 per person**

APPETIZERS

MAC 'N CHEESE BALLS R55

CHEESY NACHOS R75

Corn tortilla chips, cheese, corn salsa, guacamole, fire roasted jalapeno salsa, lime creme fraiche.
add chilli lemon chicken R125

TRUFFLED PARMESAN POLENTA FRIES R65

JALAPEÑO POPPERS & DIP R75

ROASTED TOMATO SOUP R95

Toasted mozzarella, cheddar, & emmenthal cheese sandwich

BUFFALO HOT WINGS R125

Blue cheese dip & celery.

PERI PERI CHICKEN LIVERS R75

Crispy onions, Portuguese roll.

CRISPY CALAMARI R110

House tartare sauce

SALADS

CORN, AVO SALSA SALAD R75

Tomato, corn, avo, coriander, rocket, herb dressing.

CAPRESE SALAD R90

Exotic tomatoes, smoked mozzarella, fresh basil, basil pesto, balsamic glaze.

CHICKEN COUS COUS SALAD R125

Lemon & herb grilled chicken fillet, olive & feta cous cous salad, herbed tahini sauce.

COBB SALAD R145

Green leaves, tomato, free-range chicken, beechwood smoked streaky bacon bits, hard boiled eggs, avo, blue cheese & wholegrain mustard dressing.

SANDWICHES

GRILLED CHEESE R85

Toasted sourdough, mayo, mozzarella, cheddar & emmenthal cheese.

add beechwood smoked streaky bacon +R35

add caramelized onion +R10 / add sliced tomato +R10

SMASHED AVO & TOAST R80

Smashed avo, chimichurri, sourdough toast, confit tomatoes, soy & wakame roasted seeds, crispy onions.

add poached egg +R15 / add beechwood smoked streaky bacon +R35 / add smoked salmon +R65

RARE ROAST BEEF SANDWICH R155

Rare roast beef sirloin, rye bread, horseradish crème fraîche, rocket, red onion, rosemary jus.

TOASTED CAPRESE R105

Garlic butter toasted sourdough, dijonnaise, marinated plum tomatoes, smoked mozzarella, confit cherry tomatoes, basil pesto & fresh basil.

TOASTED CHICKEN MAYO R85

Toasted sourdough, shredded roast chicken, herbed mayo, fresh herbs, hint of lemon, gherkin.

TOASTED VEGGIE SANDWICH R110

Toasted sourdough, grilled halloumi, smashed peas, mange tout, mint, avo, herbed aioli.

BREAKFAST BURRITO R125

Rolled tortilla with black beans, spicy sausage, creamy eggs, cheddar cheese, topped with fire roasted Jalapeño salsa, sour cream, guacamole.

CHICKEN QUESADILLA R125

Toasted flour tortilla, shredded roast chicken, mozzarella, cheddar, parmesan, guacamole, sour cream, jalapeno salsa.

MAINS

BEEF SIRLOIN R210

Grilled sirloin, pepper mushroom sauce & fries.

add egg +R15 / add roasted butternut & creamy spinach +R40

FISH & CHIPS R145

Minted mushy peas & tartar sauce.

Available grilled or fried, with salad or chips.

CRISPY CALAMARI R225

House tartare sauce, with salad or chips.

CHICKEN SCHNITZEL R135

Panko crumbed free-range chicken breast, buttered mash potato, mustard cream sauce.

BANGERS & MASH R125

Choice of beef, pork, chicken or veggie banger, buttered mash potato & brown onion gravy.

HAM & MUSHROOM TAGLIATELLE R105

Gypsy ham, mushrooms, creamy parmesan sauce.

SMASH CHEESE BURGER R120

2 smashed grass-fed beef burger patties, caramelized onion, cheddar cheese, fontina cheese, burger sauce, tomato, gem lettuce in a sesame burger bun.

add beechwood smoked streaky bacon +R35

add fries +R35 / avo +R35 / add egg +R15

CRISPY CHICKEN BURGER R95

Panko crumbed free-range chicken breast, sriracha mayo, tomato, soy marinated red onions, gem lettuce on a toasted sesame burger bun.

add fries +R35 / add side salad +R45 / add egg +R15

WAGYU BURGER R145

Wagyu beef patty, truffle mushroom aioli, fontina cheese, smoked tomato chutney, caramelised onions, gem lettuce, tomato, on a sesame burger bun.

add fries +R35 / avo +R35 / add egg +R15

V - EDGY BURGER vegan friendly R125

Plant-based burger, red onion mushroom relish, crispy tempura onion.

add avo +R35 / add fries +R35

STEAK ROLL R145

100g Beef sirloin, caramelized onions, cheddar cheese, dijonnaise, fried egg, sweet chili tomato relish, fries.

PULLED PORK BUN R90

Classic slaw, pickled apple, honey mustard aioli & bbq sauce.

add fries +R35

TEMPURA FISH BUN R115

Tempura hake fillet, herbed crème fraîche aioli, gem lettuce, dill cucumbers, crispy onions

add fries +R35

SIDES & EXTRAS

egg, cheddar cheese, hash brown	R15
fries, avo, bacon	R35
macon	R40
sausage (beef, chicken, pork, veggie)	R36
roasted butternut & creamy spinach	R40
buttered mash	R30
side salad - corn, avo, salsa salad	R45
grilled halloumi	R38

MILKSHAKES

Strawberry, Chocolate, Coffee

R75

DESSERTS

**SALTED CARAMEL
POPCORN CHEESECAKE** R65

DARK CHOCOLATE FONDANT R95
Vanilla ice cream, berry sauce

VANILLA CRÈME BRÛLÉE R65

SMOOTHIES

Banana & Peanut Butter R65
honey, coconut cream, cinnamon

Mango & Banana R65
double cream yoghurt, honey, orange juice

Pineapple & Raspberry R65
honey, coconut cream, lime juice

TEA & COFFEE

AMERICANO R32

CORTADO, ESPRESSO R32

CAPPUCINO R34

RED CAPPUCINO R34

MATCH R75

CAFE LATTE R36

CHAI LATTE vegan friendly R36

HOT CHOCOLATE R38

TEA - rooibos, ceylon, green R32

IRISH COFFEE R105

COLD DRINKS

FRESH ORANGE JUICE R48

SEASONAL PRESSED JUICES R62
ask your friendly server about today's
Babylonstoren selection

BOS ICED TEA LEMON R48

ROCK SHANDY R48

STEELWORKS R50

COCA-COLA 300ml GLASS R30

COCA-COLA ZERO 300ml GLASS R30

LEMONADE, SODA WATER R28

SANPELLEGRINO,
gingerbeer, aranciata R48

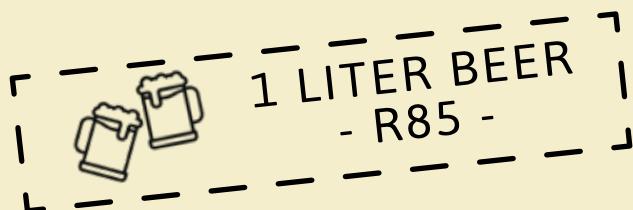
COCONUT WATER R48

TOMATO COCKTAIL

MINERAL WATER 500ml R32
still , sparkling

BEERS & CIDERS

CASTLE LITE	R44
TAFEL LAGER	R40
BEER ON TOP	R58
DEVIL'S PEAK HERO	R40
SAVANNA DRY	R60



WINES & BUBBLY

MISS MOLLY BRUT	R98/R395
FRANSCHHOEK CELLAR, Sauvignon Blanc	R95/R335
KEN FORRESTER, Chenin Blanc	R195
ROODEKRANTZ, Unwooded Chardonnay	R275
WARWICK, First Lady Rose	R260
GROOTE POST, Old Man's Blend	R95 / R335
KLOOF STREET Rouge	R335

SPIRITS

BEEFEATER
HAVANA 3yr
GREY GOOSE
JAMESON
JIM BEAM
EL JIMADOR REPOSADO
DON JULIO REPOSADO

COCKTAILS R115 each

MIMOSA

sparkling wine, fresh orange juice

NEGRONI

gin, Campari, Martini Rosso, orange zest

PORNSTAR MARTINI

vanilla vodka, passionfruit puree,
granadilla liqueur, vanilla sugar,
with a serving of bubbly

OLD FASHIONED

bourbon, orange, bitters, sugar, slowly stirred
over ice

ESPRESSO MARTINI

vodka, coffee liqueur, espresso & sugar syrup

COSMOPOLITAN

citron vodka, triple sec, fresh lime &
cranberry

BLOODY MARY

a generous measure of vodka, homaemade
mary mix, tomato cocktail & celery

MARGARITA

reposado tequila, fresh lime,
triple sec & sugar syrup

MAI TAI

dark rum, Amaretto, lemon juice,
grenadine & tropical juices

LONG ISLAND ICED TEA

five white spirits, lemon juice & Coca-Cola

PALOMA

tequila reposado, sugar syrup,
& fresh grapefruit juice

SOURS

whiskey, lemon juice, bitters & sugar

