



a baker's café

Lunch and Onwards

house rules

we make and bake **daily** and **prepare from scratch**,
it takes a while, so relax, it's coming!

please excuse if we sell out, we do aim for that!

we only use organic eggs

*although just about completely depleted from the oceans,
all the fish used here are on the SASSI Green List*

we grow leaves in the veggie patches for our salads...
it's not enough yet... but we grow...!

not all the ingredients we use are listed on the menu

we have selected items on the menu that **do, or do not**,
contain some of the following ingredients:

**plants, meat, fish, garlic, chilli, wheat, gluten, starch, carbs,
nuts, eggs, alcohol, lactose and calories**

...enquire from management

*if your cellphone interferes with the natural garden ambience, and
the gossip at the table next to you, it might get thrown over the
wall... De La Rey and Mandosa ring-tones are permissible - but
please, no loud bombing sounds or sirens!
(these days it's just such an effort to get everyone out from
under the tables again after taking cover!)*

we do not offer WIFI, we're just OLD SKOOL like that

we proudly follow slow-food and heritage preservation food principles

we have "pets-must-please-be-leashed"
and "please no-smoking at the tables"
policies on our website

(please feel free to smoke in the
designated areas at the veggie patches and garden benches)

we are a Collectivist-culture driven establishment:

**kinship, family and community
are extremely important to us**

- PLEASE NOTIFY US OF ANY FOOD ALLERGIES OR INTOLERANCES

everything here from breads to syrups,
jams, baked goodies, and so on
are **hand-made**, home-made with no preservatives,
and in-house-made on the premises...

SLOWING DOWN

*Slow food is a global grassroots
organization founded in 1989 to
prevent the disappearance of the
local food cultures and
traditions, to counteract the
rise of fast life, and combat
people's dwindling interests in the
food they eat, where it is coming
from, and how our food choices
affect the world around us...*

slow
food®



Braaibroodjies on Sourdough

A Kwaai Braaibroodjie

chorizo, mozzarella and caramelised onion,
topped with garlic aioli and peppadews

90

The Brie Braai

loaded caramelised pear, bacon-butter and Brie

85

Henk's Toasted Tomato and Cheddar Cheese

with red onion slices (If you're not Henk) and Mrs. Ball's chutney

60

The Sweet Drizzle

maple drizzled bacon and mozzarella cheese with bacon butter

70

"Van" The Man*

shredded beef short rib, pickles and Gruyere cheese

95

*Jan Van der Merwe - a South African original alias, and
goes by many a Van Der Merwe joke...
also AKA Die Biele van die Bosveld

Braaibroodjies are served with fries or salad

Baguettes and Paninis

Smoked Chicken Baguette *with Spicy Guava Relish*

panini filled with rocket, finely sliced smoked chicken,
garlic aioli, and guava relish, wrapped and tied

80

Shredded Lamb Panini *with Mrs. Ball's Chutney*

stuffed panini filled with lettuce, tomato, and slow-cooked shredded lamb
topped with South Africa's favourite Mrs. H.S. Ball's Chutney
wrapped and tied with string

120

Beef & Gorgonzola Baguette *with Pickled Beetroot*

baguette filled with home-made beetroot chutney topped with finely sliced
roast beef slices and chunks of Gorgonzola cheese, wrapped and tied with string

110

Pulled Pork Panini, *Apple Chutney & Sweet Mustard*

panini stuffed with rocket, potato and bacon cake,
house-made apple-almond chutney, slow-cooked pulled pork
wrapped and tied served with a sweet farm-style mustard

125

Smoked Trout Baguette, *Capers & Pink Peppercorns*

baguette filled with cream cheese, radishes, pickled onions, dill,
avo slices, pink peppercorns and a lemon-vinaigrette drizzle wrapped and string-tied

130

Burgers & Hand-cut Fries

Bacon & Egg Breakfast Bun

mayo, rocket, scrambled eggs, bacon tomato relish, cheddar, red onion
- all loaded onto a burger bun, with fries on the side

120

"It's Good it's Nice" Crunchy Fried Chicken Burger

buttermilk fried chicken breast with John:14 slaw salad
zesty mayo, and avo smash, served with hand-cut fries

140

Double The Cheese Burger

burger bun topped with garlic mayo, lettuce, tomato, cheddar cheese,
100% pure beef mince patty, topped with cheese sauce,
and then a fig & chorizo jam, served with fries

140

Flatbreads

Dried Fig & Chorizo *with Gorgonzola*

freshly toasted flatbread drizzled with garlic butter,
caramelized onions, fried chorizo, rocket leaves, gorgonzola chunks
dried fig slices, and a balsamic glaze

125

Smoked Trout & Capers *with Toasted Almonds*

freshly toasted flatbread with cream cheese & chive mayo
smoked salmon trout, caper berries, pickled café onions, rocket
and drizzled with a lemon-infused balsamic and olive oil vinaigrette

130

Tots and Tantrums

Biltong Putu Pap GF 60

Mac & Cheese 80

Tots Chicken Strips & Chips 95

served with Monkey-gland sauce

Salad Bowls

Sweet Potato Salad *with Chickpeas & Spekboom* V GF 120

drizzled with a coconut-tahini dressing
and topped with fresh coriander

Crumbed Chicken Chop Chop Bowl 130

chicken strips, leaf mix, pickled café onions, cherry tomato,
avo, radishes, feta finely sliced fresh sweetcorn,
served with a condensed-milk dressing

Biltong Dried Fig and Gorgonzola Bowl GF 130

- with cucumber, avo, toasted chopped macadamia nuts, herbed leaf mix
and an orange-poppysseed vinaigrette

Spinach & Lamb Salad GF 140

tossed with baby spinach leaf mix, cranberries, toasted pine-nuts,
Parmesan shavings, and served drizzled with a balsamic-vinaigrette

French Leaf Salad V GF 80

olives, pickled café onions, herbed leaf mix, lemon balsamic vinaigrette

Soups and Starter Snacks

Roast Tomato Soup V 80

topped with rosemary croûtons, and a drizzle of coconut cream

Lamb-shank and Tomato Soup 90

slow cooked with onions, carrots and tomatoes,
topped with a crème fraîche served with toasted baguette slices and butter

Oxtail and Bean Soup with Dombolo 110

comfort food slow cooked with sugar beans
and topped traditional steamed dumplings

Roasted Peanuts V GF 30

we buy this bar snack on our street corner - local is lekker!

Oupa's Curried Pickled Fish 90

with curried pickled onions in sauce and lemon leaves
served with whole-wheat slices and butter

Crumbed Chicken Strips 110

served with smokey barbecue sauce

Baked Camembert 120

topped with dried figs, walnuts and honey
and served with toasted baguette slices

V - Vegan
GF - Gluten Free
B - Banting Friendly

Pitstops & Padkos

Creamy Organic Chicken Livers 110
served with coriander, a touch of chilli, panini and butter

Snoek and Chorizo Fishcakes GF 130
served with a zesty mayo and house salad

Bunny Chow 160
originally from KZN side, this saucy chicken curry is served in hollowed out plaasbrood

Taxi-rank Pork Chops 140
dry spiced, thinly sliced flash-fried
served with amagwinya and house-made atchar wrapped in brown paper

Venison Pie 140
served with marula jelly

Extras

morogo with boiled peanuts 40
pumpkin tart 45
samp 35
mixed vegetables 40
house-made chakalaka 25

Home-Grown Café Plates

Ox Liver with *Sour-sauce* 120
served on mashed potatoes with mushy peas on the side

Lemony Mushroom Linguini v 130
served with coconut creamed mushrooms garlic and fresh thyme sauce and topped with paprika-toasted shaved coconut and toasted pine nuts

Pulled Pork Spaghetti Carbonara 140
slow food addition to an ancient but also local favourite, topped with parmesan shavings

Butternut Lasagne 140
golden baked with sage, amasi cultured milk curd, and mozzarella cheese

Beef Short Rib Ragu Pasta 160
slow-cooked with tomato for a deep meaty flavoured sauce served with parmesan cheese

Battered Fish and Chips 140
classic oldie served with zesty mayo

Crumbed Chicken Breast with *Creamed Sweetcorn* 160
buttermilk marinated chicken breast crumbed and fried served in a bowl on top of a fresh sweetcorn purée, and a mango-chilli hot-sauce for some added fire on the side

Pork Belly and Tamarind Curry 190
served with vegetables and Jasmin rice

Traditional Bobotie 160
This Cape Malay dish with slightly fruity and savoury curried minced meat baked with an egg custard topping is served with yellow turmeric rice and a house-made tomato chutney

Street Food Rump 180
pan-fried served with steamed mielie bread, morogo and bang-bang tomato relish

Beef Fillet with *Brandied Mustard Sauce* 280
pan-fried slices topped with a brandied mustard sauce served with mashed potatoes

T-bone & Chips 210
served with pepper sauce

Line-fish Of The day GF B 190
served with mixed vegetables and hollandaise sauce

Something Sweet

It's Not Inside It's On Top! Cremora Tart 65

part of our Mzantzi heritage, this fridge tart is made with condensed milk, lemon and our famous Nestle Cremora coffee creamer

Almond Square GF B 55

served slightly warmed with whipped cream

Crème Brûlée 70

a classic French dessert of set custard with a burnt sugar topping

Chocolate Crêpe with Fried Banana 75

served with buttery rum-infused crème anglaise and toasted chopped pecan nuts

Crème Caramel 65

set French custard tipped upside down with a dense caramel sauce

Cherry Clafoutis 80

baked cherries in a sweet batter

Lemon Tart 90

served with amasi curd and toasted flaked almonds

Peppermint Crisp Dom Pedro 80

Peppermint liqueur, Amarula liqueur, vanilla ice cream, peppermint crisp chocolate shavings and chocolate ganache drizzle served as a thick boozy adult milkshake

please see our display counter
for cake and goodies

... the words : "tu veux un apéritif"
can be as heartwarming as "je t'aime",
and as uplifting as the sound of
a cork being pulled from a bottle . They
can make you feel simultaneously
cherished and excited . An apéritif
signals relaxation and, often, a luxurious
preamble to a good meal, though the
"apéro" can be an occasion in itself,
just as half an hour's drinking with friends.
A simple pleasure that makes a
small but significant difference to
everyday life . Serving glasses of
home-made "vin du pêches" are served
across all classes , from madame on
her vine-covered terrace , to the local
builders , sweat-smeared and dusty ...
and is accompanied by simple food -
slices of saussicon, olives or almonds,
croûtes spread with goat's cheese, radishes
with butter and salt, and hard-boiled
eggs with tapenade, or a small spread
of crudites !

DIANA HENRY - Salt
Sugar
Smoke.

**- NOT ALL THE INGREDIENTS USED
ON THE MENU ITEMS ARE LISTED...**

**- PLEASE NOTIFY US
OF ANY FOOD ALLERGIES OR
INTOLERANCES**

*everything here is
hand-made home-made and wholesome*

Reservations:

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