

GREEN ROOM

... a place to pause ...

So... "a green room is a room in a theatre or studio in which performers can relax when they are not performing..."

"One of the oldest such stories is that London's Blackfriars Theatre (1599) included a room behind the scenes, where the actors waited to go on stage, which happened to be painted green, and was called "the green room"..."

"Green Rooms could thus be considered the transition rooms on the way to the stage..."
or in our case,
(not that we are anticipating some performance of sorts! from our "pausers"...) but a place to pause in between the acts of life, work, and errands - leading into a garden
LIKE THIS ONE!



café deli

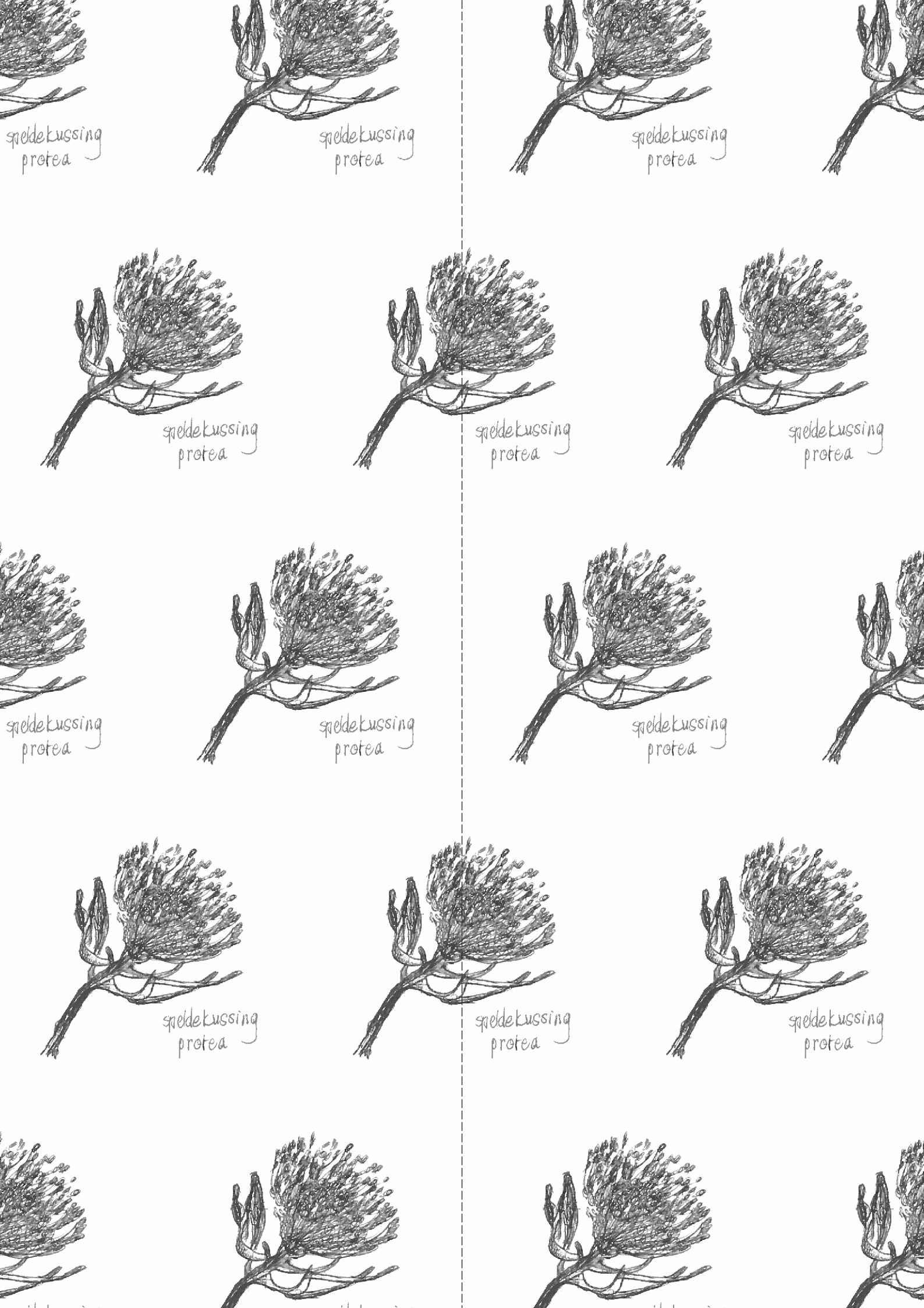
www.afroboer.co.za

Reservations:

012 807 3099 / 078 457 6616 (Whatsapp only)
info@afroboer.co.za

NOT ALL THE INGREDIENTS USED ON THE MENU
ITEMS ARE LISTED - PLEASE NOTIFY US
OF ANY FOOD ALLERGIES OR INTOLERANCES

Food Menu



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café deli and green room comforts

Crumbed Chicken Strips & Chips R85
served Monkey-gland sauce

The Mac & Cheese R80
good old classic comforter

Crustless Quiche and Salad R75
- enquire about the flavours

Creamy Free-Range Chicken Livers R75
with a fresh chilli, garlic and cream sauce, served in a bowl
with toasted panini slices

Bobotie & Rice R85
served with home-made tomato chutney

Please see our display counter and shelves for an array
of cake and goodies also available



good morning from the café Deli and the Green Room garden!

Ham & Cheese Croissant R45

Salami & Mozzarella Cheese Croissant R45

Old-fashioned Scone R60
served with cream cheese & lemon curd or berry jam and cream

Mushrooms on Brioche Toast R80
topped with a dollop of crème fraîche and parmesan shavings

Avo on Whole-wheat Toast R65
avo fanned on a slice of whole-wheat toast, dressed with radishes,
dukkah seed & nut mix, pomegranate seeds, rocket and pomegranate drizzle

Plant-based Chocolate Banana Bread R85
served with a berry compote, toasted nuts and cashew butter
(very vegan)

Plaasbrood French Toast R80
topped with bacon, berries, whipped cream, and strawberry syrup

Granola Fruit Bowl R65
home-made sweet-potato pecan-nut granola, seasonal fruit,
granadilla curd, yoghurt
(gluten-free)

Tomato Tartlet R70
puff pastry baked with parmesan cheese and tomato slices,
topped with crème fraîche, herbs a drizzled of olive oil



Please see our deli fridge, display counter
and shelves for an array of
cakes, muffins and crustless quiches also available

breakfast

Creamy Plain Baked Whiskey Oats R75 
give that man a Bells! - also, topped with toasted hazelnuts (gluten free)

Eggs on Toast R50
add bacon - R25 add boerewors R30

Biltong Brie Avo Omelette R90
Bang-Bang relish, toast, jam, butter

Smoked Trout Avo Omelette R95
crème fraîche, toast, jam, butter

a shot of Bells
whiskey -
also called a
"sopie" in
afrikaans

sandwiches

Bacon & Egg Breakfast Burger R80
mayo, rocket, scrambled egg, bacon, tomato relish, cheddar, red onion

Shredded Lamb on Whole-wheat R80
lettuce, tomato, Mrs. Ball's chutney



Pulled Pork Panini R90
apple-almond chutney, rocket, potato rösti, with sweet farm-style mustard

burgers & hand-cut fries

Double Cheese R120
burger bun topped with garlic mayo, lettuce, tomato, 100% pure beef mince patty, cheddar cheese, cheese sauce, caramelised onion

braai-broodjies

Toasted Cheese Tomato R40

Toasted Chicken Mayo R50

Bacon-Butter Pear Brie R65

soup

Ertappel Sop R60 
heritage driven leek and potato soup, topped with bacon lardons

"ertappel" is an "older"
pronunciation -
afrikaans for potato

Cauliflower Soup R60
drizzled with chilli-mustard seed oil

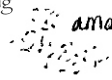
Lamb-shank & Tomato R70
slow cooked with onions, carrots and tomatoes,
topped with a dollop of crème fraîche

small salad bowl

Broccoli R40
barely blanched broccoli topped with peppers, red onion,
toasted pine nuts, cherry tomato, sun-dried tomato, cranberries,
toasted pumpkin seeds and drizzled with an apple-cider vinaigrette
(very vegan)

Chicken Caesar R65
leaf mix, boiled egg, croutons, bacon, pine-nuts,
parmesan shavings, anchovy dressing

Oh my Goodness Grain R55
ancient grain amaranth, sugar snap peas, green beans, shredded spinach,
shredded carrot, red pepper, shredded beetroot, toasted seeds & nuts,
with coconut-milk dressing
(very vegan)

 amaranth = indigenous
african gluten-free grain

Rainbow Plant R65
beetroot hummus, grated beetroot, carrot, shredded spinach, avo,
nigella seeds topped with vegan mayo
(very vegan)

Pomegranate-glazed Butternut R65
black rice, currents, pecan nuts, cranberries, rocket,
topped with a herbed-yoghurt dressing