

small plates

Citrus Marinated Olives Bowl 35

Green Bean Fresh Apple and Asparagus Salad 110

topped with toasted hazelnuts herbed leaf mix and a roast-pear-dressing

Very Vegan - Gluten Free - Contains Nuts - Dairy Free

Garlic, Fig and Chorizo Flatbread 130

topped with balsamic onion and fresh rocket

Dik Chips, house-made mayo 65

Creamy Organic Chicken Livers 90

served with coriander, a touch of chilli, panini and butter

Parmesan Crumbed Cauliflower Nibs 110

served with house-made garlic mayo

something sweet

Crème Brûlée 70

Afro-Gato 60

*vanilla ice cream topped with espresso
and toasted hazelnuts*

Please see our cake selection at the counter

house plates

Lamb-shank & Tomato Soup 85

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

Ouma's Fishcakes 120

*old sentiments of gently poached hake, fresh parsley from the veggie garden,
and finely mashed potato, lovingly hand-shaped and pan-fried
served with home-made mayo, pickled café onions, and house salad*

Oxtail Pasta 160

served with Parmesan shavings

Crunchy Fried Chicken Burger and Chips 140

*buttermilk fried chicken breast with John:14 slaw salad
zesty mayo, and avo smash*

Pan-fried Line-fish 210

pan-fried, served with a Beurre Blanc and honeyed baby vegetables

Pork-Belly Bowl 190

*served on cauliflower mash, with burnt butter,
topped with an apple, mustard, celery and fennel salad*

Lamb Shanks 220

*falling off the bone meat with root vegetables
served on a soft maize pap enriched with butter and parmesan*