



All Day Breakfast

Breakfast Wrap Protein rich tortilla wrap filled with cauliflower scramble, smokey tempeh rashers, caramelised onion, cashew cream cheese and crunchy baby spinach leaves.	R85
Muffins Baked fresh everyday.	R38
Chia Breakfast Pudding Chia seeds soaked in almond milk served with date puree, seasonal fruits and mint.	R55
Bagel Served with smoky-lemmony carrot lox, capers, rocket and cream cheese.	R75
Mushroom Crepe Brittany buckwheat galette with mushrooms, tomato paste, caramelised onions and home made melted cheese.	R80
Plant Benedict Smoky-lemmony carrot lox with hollandaise sauce on top of a bed of spinach. Add a bread roll for R10 or a croissant for R20 .	R65
Croissant with Jam & Cheese Freshly baked croissant served with homemade strawberry jam and pumpkin cheese. Croissant only: R35	R45

Light & Healthy

Thai Papaya Bowl Finely chopped cabbage & red pepper soaked in lime juice with papaya, cashew nuts and avocado*, served with papaya-lime-coriander dressing.	R75
Buddha Bowl Chickpeas, lemon-garlic mushrooms, tempeh, mozzarella, fresh carrot, basil and orange. Served with an coriander-orange dressing.	R80
Quinoa Salad A fresh and crunchy salad of quinoa, fresh corn, mint, pumpkin seeds, red pepper, butternut and cranberries. Served with a blueberry-balsamic dressing.	R70
Avo* On Flatbread Avo* on a home-made lentil flatbread served with a raspberry seasoned tomato tartare.	R70
Chef's Salad Fresh seasonal vegetables on a bed of greens with our home-made pesto dressing. Add Mozzarella R10	R70

Speciality Dishes

Bobotie Cape Malay style spicy bobotie with lentil & baby marrow. Served with chutney and a poppadom.	R85
Mushroom Crepe Brittany buckwheat galette with mushrooms, tomato paste, caramelised onions and home made melted cheese.	R80
Exotic Mushroom Rice Paper Roll Served with edamame beans and miso ginger dip.	R80
Mezze Platter Hummus, tzatziki, caviar d'aubergine, beetroot balls, olive tapanade served with homemade lentil & pumpkin seed flatbread.	R85
Tagliatelle Carbonara Italian dish, served with homemade bacon and a creamy sauce, topped with homemade parmesan cheese and fresh parsley.	R85

Something to start with?

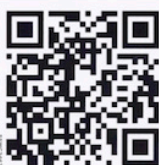
Gazpacho Andalucian cold soup of red pepper, tomato and cucumber. Served with a toasted origanum and tomato bagel.	R55
V-Saltimbocca Our cruelty free take on this Roman traditional dish. Aubergine, mozzarella and tomato in a white wine sauce.	R50
Mushroom Tartare Marinated mushroom tartare, lemon juice, garlic, olive oil, fresh herbs served with a balsamic reduction.	R50
Summer Tacos Mango and avo*, red onion and olive civiché, served in two small crispy taco shells.	R50
Fried Cheese Sticks Homemade cashew cheese sticks covered in panko bread crumbs.	R50
Bean Salad Butter beans, spring onions, parsley and fynbos vinegar.	R50

Hearty Yummy Food

Dirty Mac & Cheese Macaroni drenched in a rich and piquant cheese sauce topped with homemade parmesan.	R80
Nachos Smokey beans with guacamole*, picco de gallo salsa, sour cream served with layers of cheese served on tortilla chips.	R80
Quesadillas Smokey refried beans with cheese and cooked salsa inside tortilla, served with guacamole*, sour cream, salsa, chipotle chilli, fresh coriander.	R85
Mushroom Burger Sautéed mushroom served on a bun with spicy mayo, fried cashew cheese, greens and tomato.	R80
Burger Duo Two slider sized burgers with a beetroot and oat patty. One is served with guacamole*, pickles and coriander. The other is served with caramelised onions, spicy mayo, and fresh tomato.	R85
Hot Dog Our homemade sausage in a pretzel hot dog roll, topped with, olives and fresh basil. Add tomato sauce and/or mustard and/or mayo.	R80

Sweet Treats

Pannekoek Traditional South African pancakes with your choice of filling: cinnamon, sugar, lemon OR banana, almond, chocolate. Add vanilla or salted caramel ice cream R10	R60
Florentines	R28
Lemon Meringue	R35
Superfood Raw Cheesecake	R45
Fudge	R15
Milk Tart	R35
Brownies	R40
Brownie & Phat Fox Ice Cream	R50
Koeksisters	R35
Lemon Coconut Bliss Ball	R15
Phat Fox Ice Cream	R35
Milkshakes - Vanilla or Chocolate	R50



For as little as **R50** you could buy **10 rescued farm animals at Greyton Farm Sanctuary a meal**. Nicola and Rohan offer a forever home to orphaned, sick or retired farm animals, giving them a natural, full and long life with all their needs met.

Simply SnapScan your chosen contribution directly to Greyton Farm Animal Sanctuary. Thank you for your generosity.

Our vision is to build and grow a brand that promotes compassion through a plant based diet, championing for the people, the animals, for the planet.

Please inform your waiter if you have any allergies.
We do have gluten-free options available.
We would love to accommodate you where possible.