

Summer Menu

Ve = Vegan | V = Vegetarian | GF = Gluten Free | Pesc = Pescatarian

TOASTS

Eggs & Ember (V) — two poached eggs on toasted sourdough with butter & our homemade Tomato & Chilli Jam **70**

Add white cheddar 24 | Add bacon 35

Avo Toast (Ve) — smashed avo on toasted seeded health loaf, topped with cherry tomato, pickled red onion, cucumber ribbons, & coriander **105**

Add poached egg 14

An English Affair — toasted homemade English muffin with mayo, wild rocket, sliced tomato, a poached egg, bacon, & melted white cheddar **98**

Add avocado 20

A French Affair (V) — French toasted white bread topped with brie & green fig preserve **84**

Add bacon 35

LIGHT MEALS

Granola Bowl (V) — granola, yoghurt, berries, coconut flakes, & honey **80**

Add toasted walnuts 15

Mediterranean Muse (V)(GF) — soft-boiled eggs, homemade hummus, avocado, marinated Danish feta, wild rocket, za'atar spice, extra virgin olive oil, topped with toasted pumpkin seeds in a wrap bowl **95**

Palette Poke Bowl (Pesc) — marinated salmon trout, edamame beans, sliced radishes & courgettes, julienne carrots, shaved red cabbage, sticky rice, spring onion, & toasted sesame seeds **155**

Add avocado 20

The Garden Flat (Ve) — crispy homemade flatbread, tahini dressing, wild rocket, grilled artichoke, marinated aubergine, red onion, & chimichurri **80**

Add bacon 35

<i>Ranch & Roots Salad</i> (GF) — mixed leaf, grilled chicken, corn, Danish feta, avocado, coriander, tomato salsa, & a creamy chipotle ranch dressing	110
<i>Harvest Salad</i> (Ve)(GF) — green beans, cherry tomato, red onion, mixed leaf, quinoa, toasted sunflower seeds, & a red vinaigrette	80
<i>Quiche du Jour</i> — Chef's choice of quiche for the day, served with a seasonal side salad	68
<i>Antipasto Tapas Platter</i> (V) — with Black Forest ham, marinated creamed cheese, roasted Peppadews, green & Kalamata olives, wild rocket, homemade hot honey butter, & homemade focaccia bread	137

KIDS QUARTER

<i>Savoury</i> — French toast with bacon, cheddar, & cherry tomatoes	70
<i>Sweet</i> — French toast with Chantilly cream, berries, & honey	60

TREATS

<i>Still Life Scone</i> — our signature bake served with Chantilly cream, Hillcrest Berry jam or marmalade, & butter	55
Add white cheddar	24
<i>New York Baked Cheesecake</i>	85
Plain	85
Berry Compote	90
Salted caramel drizzle	90
<i>The Petal Slice</i> (GF) — delicate vanilla loaf, royal icing, & edible flowers	40
<i>Carrot Slice</i> (GF) — gluten-free spiced carrot cake with fresh ginger, pineapple, chia & sunflower seeds, topped with zesty cream cheese, toasted pumpkin seeds, dried rose petals, & candied red chilli	75
<i>Belgian Choc Chip Cookie</i>	20

COFFEE

Decaf available

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Americano	29 34
Cappuccino	35 45
Espresso	28 32
Iced Coffee (unsweetened)	35 45
Chai Latte / Dirty Chai	42 48
Café Latte	40
Cortado	38
Flat White	41
Red Cappuccino	40
Mocha	42
Hot Chocolate	42
Kiddies Hot Chocolate	26
Babyccino	10

TEA

English Breakfast	28
Rooibos	
Earl Grey	
Chamomile	30
Fresh ginger & lemon	28

COLD DRINKS

Coke / Light / Zero, Crème Soda, Fanta	30
Orange, Sprite, Ginger Ale	
Appletiser / Grapetiser	42
Homemade Iced Tea	30
Still / Sparkling Water	30

WINE LIST

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Protea Chenin Blanc	50 150
La Motte Sauvignon Blanc	210
Rupert & Rothschild Baroness Nadine	495
Protea Dry Rosé	50 150
Protea Merlot	50 150
La Motte Cabernet Sauvignon	320
Leopards Leap Pinot Noir	300
Anthonij Rupert Optima	425
L'Ormarins – BRUT Rosé NV	330
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