

# Winter Menu

Ve = Vegan | V = Vegetarian | GF = Gluten Free | N = Nuts

## TOASTS

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

**Add white cheddar 20 | Add bacon 38**

**Avo Toast** (Ve) — smashed avo on toasted seeded health loaf, topped with sliced radishes, toasted pumpkin seeds, drizzled with spiced smokey dressing **80**

**Add poached egg 14**

**Omelette** — a fluffy three-egg omelette with filling of your choice:

**Classic:** bacon, tomato, and white cheddar **115**

**Veggie:** red onion, bell peppers, and mushroom **100**

**Gourmet:** smoked salmon trout, herbs, and cream cheese **120**

**Add toast 25 | Add GF toast 37**

## LIGHT MEALS

**Butter Chicken Bowl** (V) — fragrant butter chicken curry, basmati rice, coriander & warm homemade naan **120**

**The Weekly Warmth** — Chef's seasonal soup of the week with toasted sourdough & butter **90**

**Roasted Tomato & White Cheddar Melt** (V) — roasted tomato soup with a white cheddar cheese toastie **80**

**Slow-Braised Lamb & Herb Crushed Potatoes** (GF) — tender lamb in aromatic jus with carrots, onions & herbed baby potatoes **130**

**Winter Harvest Nourish Bowl** (Ve) — roasted seasonal vegetables, chickpeas, quinoa, wild rocket, toasted pumpkin seeds, pickled carrots & a spicy tahini dressing **95**

*Quiche du Jour* — Chef's choice of quiche for the day, served with a seasonal side salad **68**

*Antipasto Tapas Platter* — with Black Forest ham, marinated cream cheese, roasted Peppadews, green & Kalamata olives, wild rocket, homemade hot honey butter & homemade focaccia bread **137**

## KIDS QUARTER

*Savoury* — French toast with bacon, cheddar & cherry tomatoes **72**

*Sweet* — French toast with Chantilly cream, berry compote & maple syrup **68**

## TREATS

*Still Life Scone* — our signature bake served with Chantilly cream, Hillcrest Berry jam or marmalade & butter **55**

**Add white cheddar 20**

*New York Baked Cheesecake* **85**

**Plain 85**

**Salted caramel drizzle 90**

*Banana Bread Indulgence* (GF)(N) — toasted banana bread baked with Belgian chocolate chips, topped with an espresso cream, toasted walnuts and a maple syrup drizzle **85**

*Orange & Almond Slice* (GF)(N) — zesty orange-almond cake drizzled with citrus syrup & homemade marmalade **65**

*Coconut & Hibiscus Bloom Cookie* **25**

## COFFEE

	S   D
Americano	29   34
Cappuccino	35   45
Espresso	28   32
Iced Coffee (unsweetened)	35   45
Chai Latte / Dirty Chai	42   50
Café Latte	40
Cortado	38
Flat White	41
Red Cappuccino	40
Mocha	42
Hot Chocolate	42
Kiddies Hot Chocolate	26
Babyccino	10

*Decaf surcharge 6 | 10*  
*Oat milk available 13*

## TEA

English Breakfast, Earl Grey, Rooibos	25
Chamomile	32
Fresh ginger & lemon	34

## FRESH JUICES

<b>Citrus Harvest</b> – Orange, carrot, lemon, apple and ginger	55
<b>Scarlet Squeeze</b> – Beetroot, carrot, lemon, blood orange and ginger	60

## COLD DRINKS

Coke / Light / Zero, Crème Soda, Fanta	32
Orange, Sprite, Ginger Ale	
Appletiser / Grapetiser	42
Homemade Iced Tea	30
Apple / Orange Juice	30
Still / Sparkling Water	32

## WINE LIST

	<b>G   B</b>
Protea Chenin Blanc	<b>50   155</b>
La Motte Sauvignon Blanc	<b>210</b>
Rupert & Rothschild Baroness Nadine	<b>495</b>
Protea Dry Rosé	<b>50   155</b>
Protea Merlot	<b>50   155</b>
La Motte Cabernet Sauvignon	<b>320</b>
Leopards Leap Pinot Noir	<b>300</b>
Anthonij Rupert Optima	<b>430</b>
L'Ormarins – BRUT Rosé NV	<b>330</b>
L'Ormarins – BRUT NV	<b>330</b>