

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 — 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

Citrus Harvest – Orange, carrot, lemon, apple and ginger	55
Scarlet Squeeze – 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

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