Summer Menu

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

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 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 **85**

Add avocado 20

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**

Add toast 25 | Add GF toast 37

LIGHT MEALS

Butternut Wrap (V) — roasted butternut, Danish feta, caramelised onion, crispy sage & wild rocket in a homemade wrap **98**

Mediterranean Muse (V)(GF) — soft-boiled eggs, homemade hummus, avo, marinated Danish feta, wild rocket, za'atar spice, extra virgin olive oil, topped with toasted pumpkin seeds in a wrap bowl **112**

Palette Poke Bowl (Pesc) — marinated salmon trout, edamame beans, sliced radishes & courgettes, julienne carrots, shaved red cabbage, sticky rice, spring onion & toasted sesame seeds **160**

Add avocado 20

The Garden Flat (Ve) — crispy homemade flatbread with tahini dressing, wild rocket, grilled artichoke, marinated aubergine, red onion & chimichurri **90**

Add bacon 38

The Ranch & Roots Salad (GF) — mixed leaf, grilled chicken, corn, Danish feta, avo, coriander, tomato salsa & creamy chipotle ranch dressing **120**

Harvest Quinoa Salad (Ve)(GF) — green beans, cherry tomato, red onion, mixed leaf salad, quinoa, toasted sunflower seeds & red vinaigrette **96**

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

Antipasto Tapas Platter — 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 **70**

Sweet — French toast with Chantilly cream, berry compote & maple syrup **72**

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

The Petal Slice (GF) — delicate vanilla loaf topped with royal icing & edible flowers **40**

The Carrot Reverie Slice (GF) — spiced carrot cake with fresh ginger, pineapple, chia & sunflower seeds, topped with zesty cream cheese, toasted pumpkin seeds, dried rose petals & candied red chilli **80**

Belgian Choc Chip Cookie **20**

COFFEE

	S | D
Americano	30 | 34
Cappuccino	35 | 45
Espresso	28 | 32
Iced Coffee (unsweetened)	35 | 45
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

Green Refresher – Apple, mint, cucumber & lemon	78
Scarlet Squeeze – Beetroot, carrot, lemon, grapefruit & ginger	60

COLD DRINKS

Coke / Light / Zero, Crème Soda, Fanta Orange, Sprite, Ginger Ale	32
Appletiser / Grapetiser	42
Homemade Iced Tea (lemon)	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
L'Ormarins – BRUT NV	330