

ENJOY A GLASS OF VEUVE CLICQUOT YELLOW LABEL WITH YOUR MEAL FOR R300

DON'T MISS OUR DAILY HARVEST TABLE

BREAKFAST (UNTIL 11h30)

*With ciabatta, sourdough, health or gluten free (* = new)*

Freshly baked croissant with butter and jam on the side	R55
Smashed Avo with poached egg <i>Add bacon</i>	R110 R30
Egg Mimosa - A Paris breakfast fave. Three hard boiled eggs, chopped and mixed with mustard, lemon and secret herbs	R85
Scrambled egg and bacon	R90
Benedict with bacon	R140
Florentine with salmon trout & spinach	R150
Provençal (black mush & spinach).	R140
Du Cap Farmer's Breakfast with scrambled eggs, mushrooms, grilled tomato <i>Add bacon</i> <i>Add avo</i>	R110 R30 R35
Decadent Waffle – Waffle with smashed avo, hollandaise, smoked salmon and two poached eggs	R170
Brekki Risotto – Creamy risotto with parmesan, bacon + 2 poached eggs	R140
Du Cap Omelette with 3 eggs, caramalised onions, cream, sage and mozzarella	R150
Ciabatta Brekkie Stack with fried egg, crispy bacon, crème fraîche and rocket	R95
Granola with plain yoghurt, honey and seasonal fruit	R89

STARTERS / LIGHT

Hartlief Steak Tartare (150g) with egg yolk, capers, rocket, sesame seeds and lemon	R165
Grilled calamari, cooked with garlic and chilli and served with lemon butter sauce.	R115
Fried Calamari with homemade mayo.	R120
Baked Camembert served with ciabatta fingers	R120
Parmesan Frites – French fries with grated parmesan, homemade mayo and tomato sauce	R65
Cheese Soufflé - A tantalising blend of cheeses, expertly risen to fluffy heights	R50

SALADS

Du Cap Salad – Exotic tomatoes, avocado, mozzarella balls, capers and basil leaves. Drizzled with a balsamic, Dijon and honey vinaigrette. Very special.	R215
Chop-Chop Salad - Chopped lettuce with cucumber, tomatoes, roasted almonds and feta. Drizzled with red wine vinegar and olive oil.	
No meat	R95
Chicken or bacon	R130
Salmon	R195
<i>Add quinoa</i>	R25
<i>Add butternut</i>	R20

Don't forget to see our salads on the harvest table Monday to Saturday!

EXTRAS

Bacon R35, Avo R38, Salmon R105, Grated Cheese R35, Egg R15, Bread / Toast R15, Side Frites R55, Quinoa R25, Butternut R20

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MAINS

Beef Fillet perfection (250g) with frites, homemade mayo and Café de Paris butter
R275

Creamy Mushroom Risotto with garlic, onions, herbs and parmesan. Drizzled with truffle oil.
R175

Grilled Calamari (see starter description) served with side veg and chips or rice. R225

Fried Calamari served with homemade mayo, side veg and chips or rice R235

Seafood Pasta with prawns, mussels, calamari and creamy garlic, chilli & white wine sauce R275

Baked Garlic Butter King Prawns (400g) drizzled in garlic and chilli, served with rice, frites, garlic chilli sauce + peri-peri sauce R295

Hake & Chips fried to perfection in our homemade batter and served with frites and homemade tartare sauce R175

Platter for two with fruit, Hartlief rare roast beef, nachos, pulled lamb, hummus, Judy's pickles, Hartlief Italian salami, Parma ham, Camembert, olives, ciabatta and deep fried zucchini R1200

CROQUES & BURGERS

Croque Monsieur with ham, crème fraîche, mozzarella, chives, herbs & secrets. R120

Croque Madame - the same with a fried egg R135

Chicken Schnitzel burger on ciabatta, with coleslaw, homemade mayo, gherkin. R165

Prego Roll (Beef Fillet) with the famous peri-peri sauce couriered in from Plett. R195

Croûtes Aux Champignons with sourdough, grilled mushroom, grilled onions, white wine, mozzarella, crème fraîche. R195

OPEN TOASTIES

Roast Veg & Hummus on ciabatta with aubergine, butternut, grilled tomato, hummus, rocket, feta and sesame seeds R120

Hartlief Rare Roast Beef on ciabatta with rocket, gherkins, mozzarella, homemade mayo, mustard R170

Cheesy Tomato on sourdough with fresh tomato, parmesan, homemade mayo and chopped parsley R99

Chicken Salad Mayo on sourdough with free-range chicken, homemade mayo, parsley, mustard, Sun dried tomato, micro greens R135

BAGEL

Generous portions of salmon and cream cheese with tomato, finely sliced red onions and capers, all on a poppy seed NY Bagel R180

Veuve Clicquot

SPECIALS

Join us every Thursday to Sunday from 2pm to 8pm for a glass of **Veuve Clicquot Yellow Label** and parmesan frites for R300. Or enjoy a bottle of Veuve Clicquot Yellow Label and parmesan frites for R1200.

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PIZZA / DRINKS / SWEETS



BUTLER'S PIZZA will be served to your table from 16h00 Monday to Thursday and from 12h00 Friday to Sunday.

Pizza will be served as it arrives for maximum vibe. Timings may differ to other meals on your table

**ALL PIZZAS 26CM AND THIN BASE
LOW CARB BASES AVAILABLE – SEE BELOW**

MARGHERITA - Mozzarella & Secret Silwood tomato sauce (vegetarian + kid friendly) R95

HAWAII - Ham & pineapple (kid friendly) R115

SMOG – Salami, mushroom, onion, green pepper R135

ROTTERHAM - Bacon, feta, salami and half usual cheese R135

FUNKY FABB – Feta, avo guacamole, bacon, Butleritos R135

HMS - Ham, mushroom, salami R135

THE HERO – Thai chicken, mushroom, bacon, Butleritos R135

THAI CHICKEN – Thai chicken, pineapple, garlic, Butleritos R135

POP'S PRINCESS - Basil pesto, tomato, feta, onion, Butleritos (vegetarian) R145

OTHER PIZZA BASES

PUMPKIN BASE – Low carb base R45

GLUTEN FREE BASE - Low carb base R40

EXTRA TOPPINGS

Fresh Avocado	R35
Garlic, Rocket	R15
Olives, Jalapeno chillies	R20
Bacon, ham, salami, feta	R25



SOFT DRINKS

Fitch & Leedes mixers - Tonic, lite tonic, pink tonic, soda, lemonade, bitter lemon, ginger beer	R28
Coke/light, water sparkling/still	R30
Appetiser / Grapetiser	R35
Red Bull	R40
Brew Kombucha – Rooibos or African Rose or Buchu Babe	R45

ICE CREAM / MILKSHAKES

Ice cream & chocolate sauce	R65
Milkshake (vanilla / choc / strawberry)	R65
Dom Pedro (any style)	R95

CAKES – view inside cafe

BEER / CIDER / MORE DRINKS

Stella Artois	R40
Castle Lite	R35
Jack Black Cape Pale Ale	R40
Savanna Dry	R40
Heineken non-alcoholic	R40
Duchess non-alcoholic G&T	R50

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COFFEE

Americano	R30
Macchiato	R30
Cappuccino / Flat White / Latte	R35
Chai Latte	R40
Cortado	R35
Espresso	R25
Ristretto	R25
Oat / Almond Milk	R12
Tall / Double shot	R12

TEA

Ceylon, Rooibos, English Breakfast, Mint, Green tea	R30
Red Espresso	R30

CRAFT JUICES

Apple, Cucumber, Ginger	R85
Apple, Spinach, Cucumber, mint	R85
Orange, Beetroot, Carrot	R85

JUICE / KOMBUCHA

Freshly Squeezed Orange Juice	R55
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Brew Kombucha – African Rose, Rooibos, Ginger Lemon, Buchu babe	R45
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Blessings and kombucha to you..



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