

tapas & chefs specials

check out our daily clipboard, starts from 3pm onwards.
(No tapas or chefs specials on Monday)

burgers

served with fries, sweet potato fries or house salad.
VEGANS PLEASE NOTE: Our buns are made with eggs & milk.
Burger bowl / 10 - healthier burger option
Mushroom bun / 18

Monday special two gourmet cheeseburgers for R140

Gourmet Cheeseburger /	95
Beef or BBQ Chicken patty, lettuce, cheese, gherkins, burger mayo relish & wholegrain tomato sauce.	
Fried Chicken Burger /	103
Buttermilk crispy chicken breast, shredded lettuce, aioli, gherkins	
Falaffel Burger / (veg)	105
Tzatziki, tomato salsa, coriander, rocket, red onion	
Chorizo Burger /	125
guacamole, pico de gallo, chipotle	
California /	129
Beef patty, avo, feta & crispy onion	
All American /	122
2 x smashed patties (95g each), American cheese, bacon, red onion, gherkins	

Ask our waiters about our PRIVATE WINE CELLAR
with some of Jules and Keagan's all time
favorites!

mains

Fillet

served with black pepper, truffle & mushroom jus.
200g / 136
300g / 162

Moroccan chicken / 125

Marinated chicken breast, giant cous cous, tender stem broccoli, green beans, roasted sweet potato and toasted nuts served with Moroccan aioli.

Pork Bun Cha Bowl / 115

Sticky pork belly, peanuts, red cabbage, marinated noodles, carrots, cucumber & sesame.

Vegan Rain-bowl / (vegan) 108

Falafel, cabbage, beetroot, avo chunks, edamame, quinoa, hummus, tamarind chutney dressing, herbs

Chicken & Bacon Caesar / 115

Grilled chicken, bacon, cos lettuce, feta, parmesan, caesar dressing, medium oiled egg.



Kung pow chicken / 114

Asian chicken, coconut rice, broccoli, edamame, mushrooms, red cabbage and rocket.



Earth Bowl / (veg) 118

Sun-dried tomato pesto, lentil & barley grains, sweet potato wedges, tender stem broccoli, grilled courgettes, grilled artichokes, dukkha, rocket, aioli (optional, if vegan)

sides

Skinny herb fries /	30
Sweet potato fries /	30
Truffle mash /	42
Broccoli & fine beans /	50
toasted sesame dressing	
Cos lettuce salad /	45
toasted almonds, parmesan, french dressing	

pizza

Homemade wood-fired bases using Italian 00 flour.

Foccaza

New! Caramelised onion & feta (veg) 75
Bianca - cheese, garlic & herbs (veg) 80
Smoked springbok & rocket 85

Margherita / (veg) 73
authentic tomato & basil sauce with parmesan

New Yorker / 104
Salami, garlic, chilli flakes

Mushroom & pancetta / 112
mushroom & truffle with crispy pancetta

Spinach & Mushroom (veg) / 109
mushroom & truffle with caramelized onion & spinach

Puttanesca / 108
anchovies, capers, olives, basil with parmesan

Mega meaty / 122
bacon, beef mince, ham, salami, bbq sauce

Parma Ham / 122
parmesan, rocket, balsamic reduction

The Old Faithful / 114
feta, avo, bacon (spinach instead, for vegetarian)

Four seasons / (veg) 112
marinated artichokes, olives, feta, spinach, courgette ribbons

Smoked lamb bolognese / 122
basil & parmesan

New! Spicy Senorita / 115
spanish style sausage, jalepeno, red onion, chipotle

bakery

all cakes are baked fresh daily.

Carrot cake / 52

Salted caramel cheesecake / 52

Bourbon pecan nut pie / 69
w maple marscapone

Dark chocolate brownie / 50

New! Coconut & white chocolate cake / 55
with pistachios

extra ice cram scoop / 15

If you are looking for a personalized cake/macarons for a special occasion, message Jules on 073 528 4033 and see what she can offer you. Also follow her Instagram page @julesbakes and see what she gets up to :)



