

## **Breakfast menu**

### **On Potato Rosti** (add R10 to swap rosti for 2 banting almond flour crumpets)

Smoked salmon with hollandaise sauce and two poached eggs. R99

Creamy Mushrooms and two poached eggs. (V) R85

### **On Ciabatta Toast** (add R10 to swap rosti for 2 banting almond flour crumpets)

Creamy spinach with a hollandaise sauce and two poached eggs. (V) R89

Smoked salmon with hollandaise and two poached eggs. R99

Smoked springbok carpaccio with hollandaise sauce and two poached eggs. R95

Croque madame: white cheddar, Dijon mustard, smoked springbok carpaccio, two fried eggs with a béchamel sauce on toasted ciabatta. R95

Breakfast burger with homemade beef patty, cheddar, bacon, mayo, tomato relish, and fried egg served with chips. R89

Peri Peri chicken livers with two poached eggs served with toasted ciabatta. R79

Hummus, dukkah spice, fresh tomato and vegan mayo on toasted ciabatta. (V) R79  
add two poached eggs. R99

### **Breakfast bowls.**

Seasonal fruit salad. (V) R62

Nut granola with full cream yoghurt and blueberry compote. (V) R77

Banana, berries, raw oats, coconut, roasted almonds, chia & pumpkin seeds with almond milk. (V) R75

Mexican nachos bowl with beef mince, scrambled eggs, sweet corn, red beans, tomato and onion salsa, garden greens, mayo and cheddar cheese. R85

### **French Toast**

Berry compote, roasted almonds, dark chocolate and cream. (V) R68

### **Scones and muffins**

Plain butter scone with cream, cheddar cheese and jam. R45

Banana bran muffin with fried banana, cream and Hogsback honey. R68

### **The Edge Breakfast**

Two eggs, bacon, beef sausage, fresh tomato, cheddar, creamy mushrooms and ciabatta toast. R85

### **Breakfast special**

Two eggs of your choice on ciabatta toast and any coffee or juice. R55

# LUNCH AND DINNER MENU

## Starters

Cream of Porcini and dry sherry soup served with crispy sage and toasted homemade ciabatta(V)	R65
Open wild mushroom(seasonal) and ricotta ravioli served with rosemary cream and parmesan. (V)	R75
Twice baked cheese souffle served with green fig preserve and toasted homemade ciabatta. (V)	R95
Smoked mussel and tomato tart served with pea cream.	R75
Curried red lentil and coconut soup drizzled with tarka and served with homemade ciabatta(V+)	R65

## Mains

(Banting sides: swap your starch for almond polenta or creamy vegetables. Add R25)

### **Meat, poultry and fish**

Slow braised Impala shank cooked in a creamy tomato sauce and flavoured with smoked paprika, all spice, bay leaf and garlic, served with sautéed potatoes and vegetables.	R180
Tender lamb shoulder with lemon and rosemary gravy served with sautéed potatoes and vegetables.	R195
Oxtail stuffed potato skins served with creamed spinach and pumpkin mash.	R195
Beef rump steak 300g served with sautéed potatoes, vegetables and your choice of homemade sauce. (Mushroom and blue cheese/garlic butter/monkey gland)	R185
Asian style sticky pork ribs with ginger, garlic, paprika, soya and oyster sauce served with homemade fries.	
300g	R145
600g	R195
Cape Malay chicken curry served with basmati rice, tomato and carrot sambal, chutney, atchar and poppadom.	R175
Hake fillet poached in white wine and parsley cream and served with roasted baby tomatoes and sautéed potatoes.	R165

## Burgers

All burgers served on a homemade ciabatta bun, homemade chips, aioli, gherkins, fresh tomato, onion, lettuce and coleslaw.

100% pure beef burgers 200g with bacon and cheddar cheese.	R119
Chicken fillet with mushrooms and cheese.	R105
Vegan burger, chick pea, beans, mushroom and caramelised onions, vegan mayo, mustard and tomato relish.	R90
Vegetarian burger, chick pea, beans, cheese and mushroom, caramelised onion, mustard mayo and tomato relish.	R95

## Bowls

### Cold:

Greek bowl with feta, olives, tomatoes, cucumber, onion & green pepper drizzled with olive oil, lemon and origanum. (V)	R95
North African bowl with chickpeas, hummus, olive, onion, tomato, peppers, roasted almonds, green fig preserve, dried apricots and flavoured with ginger, paprika and cumin served on couscous with a lemon dressing. (V+)	R95
Add smoked chicken.	R 20

### Warm:

Thai chicken bowl with stir fried vegetables served with satay sauce, basmati rice and roasted cashew nuts.	R119
Vegetable curry bowl with coconut milk, broccoli, butternut and mushrooms served with basmati rice and roasted coconut and cashews, atchar, tomato sambal and a poppadom. (V+)	R110

## Pizza

### Chicken

Chicken, mayo, avocado and peppadews with tomato and garlic.	R134
Cape Malay spicy chicken with almonds, chutney, coriander and tomato and garlic.	R149

### Red Meat

Greek with pulled lamb, feta, rosemary, hummus, tzatziki, pesto, caramelized onion, tomato and garlic.	R159
South African with smoked springbok carpaccio, caramelised onion, mushrooms, parmesan, aioli, tomato and garlic.	R159
Mexican with ground beef, corn, cheddar, sour cream, jalapenos, avocado, tomato and garlic.	R159

### Pork

Spanish with chorizo, feta, olives, green pepper, tomato and garlic.	R149
American with bacon, avocado, feta, spinach, tomato and garlic.	R145

## Fish

Anchovy pizza with olives, capers, tomato and garlic. R145

## Vegetable

Vegan. Vegan mince, mushroom, spinach, peppadews, caramelised onion, tomato, garlic, vegan mayo & nutritional yeast. R135

Vegetarian. Mushrooms, caramelized onion, avocado, feta, blue cheese, tomato and garlic. R135

ADD ON: Bacon R 20/ Avocado R25/ Pine apple R20

**(Gluten free base with chickpeas, water & olive oil. This base is soft, NOT crispy, add R20)**

## **Pasta**

### Tagliatelle with:

Bolognese sauce and parmesan. R98

Homemade tomato sauce with garlic, capers, olives and rosemary (V+) R98

Wild mushrooms (seasonal), cream, garlic. (V) R98

Mushrooms, baby marrow, onions, parsley & garlic with a splash of coconut cream & a sprinkling of nutritional yeast(V+) R110

Oxtail sauce with parsley and lemon rind. R120

Smoked chicken, feta, baby tomatoes, garlic, pesto and a splash of cream. R120

Salmon trout with capers, garlic, peas, and a splash of lemon cream. R130

Add extra parmesan R20

## **Homemade pies**

All pies served with homemade chips and a side salad.

Lamb and mint. R130

Roast chicken R120

Spinach and feta (V) R115

Vegan curry mince (V+) R115

## Desserts

Affogato with fresh espresso, homemade ice cream, roasted nuts, chocolate sauce and a tot of amaretto.	R75
Roasted homemade marshmallows with dark chocolate and caramel sauce and a roasted nut sprinkle.	R75
Litchis stuffed with preserved figs served with vanilla sponge and lemon syrup and topped with vanilla ice cream	R85
Trio of homemade ice creams.	R75
Banting plate for two with chocolate and coconut balls, mini walnut tarts and mini fridge cheesecakes.	R85
Dulce de Leche crème brûlée with frozen blue berries and almond brittle.	R75