

# Drinks

## HOT DRINKS

- Americano** 32/35
- Cappuccino** 34/38
- Latte** 39
- Flat white** 34/38
- Cortado** 33/38
- Add** almond/macadamia/coconut/oat/soy milk 12
- Babyccino** 9
- Teas, variety** 28
- Belgian hot chocolate** 44
- Ginger, orange, honey & cinnamon toddy** 44
- Red cappuccino** 40/44
- Turmeric health latte** 52
- Chai latte** 44

## COOL DRINKS

- Homemade lemonade** 42
- Iced teas** 40
- We have still & sparkling water & a selection of sodas, including appletiser & grapetiser available*

## ICED COFFEE

- Iced coffee latte** 48
- Freezo coffee/chai** 45

## FRESHLY PRESSED HEALTH JUICES

- Green gratitude**  
*apple, cucumber, kale, celery, lemon & ginger* 55
- The refresher**  
*apple, carrot & ginger* 55
- The red booster**  
*apple, carrot, beetroot & ginger* 55
- Berry freshness**  
*berries & apple* 59
- Citrusy orange**  
*orange juice* 49

## SMOOTHIES

- Bonjour Monsieur**  
*double shot espresso, peanut butter, Greek yoghurt, banana & honey* 67
- Madam Framboise**  
*Greek yoghurt, fresh mixed berries, toasted almond, Medjool dates, Greek yoghurt, banana, nutmeg* 77
- Medjool dates**  
*Greek yoghurt, banana, nutmeg* 67

## COCKTAILS

- Mimosa:** sparkling wine & orange juice 75
- Rosé pampelmousse:** gin, rosé, grapefruit 85
- Aperol spritz:** aperol, sparkling wine & soda 85
- Pimms cup:** pimms, lemonade, ginger ale, fresh fruit 75
- Bloody Mary:** with all the trimmings 85

## BEERS

- Stella Artois/Castle Lite/Peroni** 38
- Corona** 43

## BUBBLY

- Lanson Le Black Label NV** 1595
- Møet et Chandon Nectar – Demi Sec** 1595
- Veuve Cliquot Yellow NV** 1595
- L'Ormarins Brut NV** 425
- L'Ormarins Brut Rose NV** 425
- Miss Molly MCC** 295/75

## WHITES

- Meerendal Chenin Blanc** 225
- Be Daisy Chenin Blanc** 180/60
- Springfield Estate Life from Stone - Sauvignon Blanc** 330
- Be a Daisy Sauvignon Blanc** 185/60
- Kleine Zalze Chardonnay** 195/65
- De Morgenzon DMZ Chardonnay** 295
- Bouchard Finlayson Blanc de Mer** 224
- AA Badenhorst Secateurs Rosé** 230
- Noble Savage Rosé** 197/65

## REDS

- Vinologist Merlot** 197/65
- Meerendal Merlot** 285
- Be a Daisy Cabernet Sauvignon** 195/65
- The Goose Cabernet Sauvignon** 322
- Bruce Jack Shiraz** 185/65
- Glenelly Shiraz** 325
- Newton Johnson Felicite Pinot Noir** 260
- Old Road Wine Co The Fat Man Pinotage** 227
- Creation Whale Pod Syrah, Merlot** 235

A R B O O U R  
CAFÉ & COURTYARD

# Breakfast

## GALETTES

Our signature French buckwheat pancakes are naturally gluten free

### Galette du Chef

A delightful combination of crispy bacon, a perfectly cooked egg, tangy rosa tomato salsa, creamy feta & a touch of red onion (GF) 97

### Garden Delight

Filled with lightly creamed spinach & leeks, complemented by the richness of feta cheese & topped with a perfectly fried egg (GF/V) 97 (add Country ham 34)

### Forest Medley of Mushrooms

Savour the combination of wild exotic mushrooms, fresh parsley, tender baby spinach, aromatic garlic crème cheese, confit onions & a sprinkle of fresh parsley (GF/V) 129 (add avo 29)

### Salmon & Dill

Smoked salmon trout, enhanced by the creamy goodness of crème fraîche, the subtle tang of red onion & the fragrant touch of dill (GF) 137 (add avo 29)

## OMELETTES

### Chèvre Supreme

Goat's cheese paired with delicate baby spinach, a burst of fresh basil pesto, ripe avocado & a light & fluffy egg white omelette (GF/V/B) 137 (add crispy bacon 34/crispy macon 44)

### Forest Harvest

Exotic wild mushrooms, sautéed with crisp snow peas & spring onions & generously topped with melted mozzarella (GF/V/B) 147 (add crispy bacon 34/crispy macon 44)

### Classic Bacon & Cheese

Crispy, smoky bacon, rich cheddar, & gooey mozzarella in our classic omelette. Enhanced with creamy avocado & a dollop of fragrant basil pesto (B) 137

### Smoked Salmon Delight

Sautéed spinach & smoked salmon trout, with delicate pea shoots & a drizzle of crème fraîche (B) 132 (add avo 29)

### Prosciutto & Brie

Savour the exquisite combination of delicate prosciutto, creamy brie, fresh avocado, red onion & a vibrant bed of rocket (B) 127

## BENEDICTS

### From the Garden

Creamy avocado, perfectly poached eggs, roasted rosa tomatoes & fresh baby spinach, all elegantly placed on a slice of grilled heirloom tomato & topped with a luscious hollandaise sauce (GF/V/B) 97 (add crispy bacon 34/crispy macon 44)

### Arbour

Country ham, complemented by perfectly poached eggs & a velvety hollandaise sauce; nestled on a freshly baked brioche 107

### Grilled Halloumi Pasta

Linguini coated in a luscious olive oil, then adorned with juicy grilled halloumi, sweet roasted cherry tomatoes, fresh garlic, aromatic basil leaves & a generous sprinkling of pecorino cheese (V) 117 (add crispy bacon 34 / grilled sirloin strips 56)

### Pulled Duck Brioche Roll

Slow-cooked duck is shredded & piled high on a soft brioche roll, enhanced with a tangy Amerena cherry mayo, roasted beet shavings, red onion & peppery rocket served with a side of crispy potato wedges 165

### Hand Pressed Beef Burger

Wagyu infused beef patty served on a soft brioche roll, topped with confit onion, melted Swiss Emmentaler cheese & vibrant wild rocket, served with a side of crispy potato wedges 137 (add avo 29)

### Grilled Chicken On Ciabatta

Succulent roll, homemade fresh basil pesto mayo, Swiss emmental, cheddar & crisp butter lettuce, served in a freshly baked ciabatta roll 137 (add avo 29)

## SIDES

**Crispy shallow fried potato wedges** 32

**Roasted sweet potatoes with ginger & honey** 47

**Green salad with Grana Padano shavings** 37

**Steamed crunchy green beans, broccoli & toasted seeds** 37

**Roasted butternut & beetroot** 37

**Lyonnais potatoes** 37

## SOMETHING SWEET

### Amarena Cherry Sauce & Vanilla Ice Cream Crepe

Our delectable crepe filled with a luscious Amarena cherry sauce & topped with a scoop of creamy vanilla ice cream 87

### Orange, Caramel Brandy Flambéed Crepe

This thin and delicate crepe is filled with a luscious caramel sauce infused with a hint of brandy & fresh orange slices 97

### Nutella & Caramelised Banana Crepe

A thin crepe is generously spread with creamy Nutella & topped with perfectly caramelised slices of banana 94

### Traditional Cinnamon Sugar & Lemon Crepe

Delight in the classic flavours of our traditional cinnamon sugar & lemon crepe 48

### Carrot Cake

Features moist layers of carrot cake infused with warm spices, raisins & topped with a rich citrus cream cheese 69

### Baked Cheesecake

Velvety & creamy delight with a buttery crust 69

## FRESHLY BAKED BAGUETTES

Can also be made as an open sandwich on toasted sourdough or seeded wholewheat

### Signature Chicken Mayo

Tender chicken dressed in creamy mayonnaise & topped with fresh avocado slices 97

### Grilled Sirloin Strip

Juicy & flavourful strips of grilled rump steak, accompanied by caramelised onions, ripe rosa tomatoes & a dollop of horseradish cream 147

### Smashed Avo

Creamy & rich avocado smashed on freshly baked bread, sprinkled with toasted sesame seeds & topped with roasted cherry tomatoes (VG) 77

### Smoked Salmon Trout

Thinly sliced smoked salmon trout paired with creamy avocado, refreshing cucumber slices, aromatic dill, a dollop of crème fraîche & a touch of red onion 137

### Creamy Peri-Peri Chicken

Tender & juicy chicken coated in a creamy peri-peri mayo sauce 97

### Fresh Basil Pesto Chicken

Grilled marinated chicken breast, with peppery rocket, homemade basil pesto mayo & fresh tomato slices 117

### Caprese

Fresh mozzarella, crisp sliced tomato & homemade fresh basil pesto 107

### Classic cheese

Swiss emmental, ripe tomato, crisp lettuce & refreshing dill cucumber 97

### Prosciutto & Brie

Delicate prosciutto, creamy brie, peppery rocket, roasted peppers, briny olives & a balsamic fig vinaigrette 157

### Classic Tuna Mayo

Flaky tuna, mixed with fresh tomato, pickled tangy gherkins, red onion, creamy mayo & crisp lettuce 107

## MAINS

### Grilled Sirloin

A succulent 250g 14-day aged sirloin steak cooked to perfection with smoked paprika & garlic aioli, roast rosa tomatoes & rocket, served with crispy shallow fried potato wedges 195

### Grilled Chicken Supreme

Juicy grilled chicken supreme fillets, accompanied by niçoise olives, fine beans & wilted spinach, finished with a creamy lemon & garlic sauce 154

### Crispy Duck Confit

A tender & flavourful duck leg, cooked until crispy & golden, accompanied by a luscious Amerena cherry sauce, fine beans & braised red cabbage 255

### Creamy Chicken Linguini

Tender strips of succulent chicken sautéed to perfection, a dash of cream, combination of sweet pimentos & red peppers, fresh basil leaves & a hint of dried chilli, all mixed with al dente linguini 117

### Royal

Delicate smoked salmon trout, paired with perfectly poached eggs & crowned with a rich homemade hollandaise; nestled on a freshly baked brioche 127 (add avo 29)

### Deluxe Prosciutto & Brie

Perfectly poached eggs rest atop a bed of delicate prosciutto, rich brie & fresh rocket, all nestled on a toasted brioche, topped with a generous drizzle of hollandaise 137

## CLASSICS

### Corn & Mozzarella Scramble

Fluffy scrambled eggs combined with sweet corn, creamy mozzarella & the smoky richness of roasted red peppers (GF/V) 87 (add crispy bacon 34/crispy macon 44)

### Salmon Scramble

Smoked salmon trout & fluffy scrambled eggs, accompanied by sweet roasted cherry tomatoes, a dollop of crème fraîche & sprinkled with fresh chives (B) 137 (add avo 29)

### Classic

Our classic combination of eggs, crispy Lyonnaise potatoes, creamy spinach, juicy roast cherry tomatoes & crispy bacon 94

### Banting

Our classic combination of eggs, grilled halloumi, creamy avo, crispy bacon & roast rosa tomatoes (B) 117

### Spicy Chickpea

Spicy roast chickpeas accompanied by creamy labneh, tangy pimento, ripe avocado & perfectly poached eggs (V) 97 add crispy bacon 34/crispy macon 44)

### Build Your Own

Two eggs your way with your choice of French baguette, seeded wholewheat or farm style bread with homemade raspberry jam & butter 54

### Add

Streaky bacon 34 / Macon 44 / Beef chipolatas 34 / Country ham 34 / Smoked trout 62 / Halloumi 37 / Lightly creamed spinach, leek & feta 52 / Creamy herbed wild exotic mushrooms 64 / Roast rosa tomatoes 27 / Avocado 29 / Lyonnaise potatoes 25 / Homestyle creamy baked beans 32

## DO YOU KNOW THAT WE HAVE THE FOLLOWING OFFERINGS:

### BOTTOMLESS MIMOSA BRUNCHES

Every Saturday, Sunday & Public holiday throughout the day, with its own bespoke menu

### FUNCTIONS

celebrate your wedding, a social or corporate function in our courtyard under the fairy lights or the deck.

We can accommodate up to 120 guests seated or 150-cocktail style.

## SOMETHING LIGHT

### Papaya Berry Parfait

Enjoy a vibrant combination of fresh papaya, assorted berries & creamy double-thick yogurt. Topped with a medley of toasted seeds & nuts for added crunch & drizzled with a touch of honey (GF/V/H/N) 97

### Cinnamon Stewed Apple Granola

Enjoy the comfort of cinnamon-stewed apples, juicy apricots, plump sultanas & a crunchy home baked granola. Paired with creamy yogurt (GF/V/H/N) 97

### Parisian Oats

Our creamy oats are gently cooked with a hint of cinnamon & topped with cinnamon-stewed apples, juicy apricots, plump sultanas & a drizzle of honey (GF/V/H) 77

### Traditional Oats

Creamy oats gently cooked with the sweetness of caramelised banana, the tropical flair of coconut flakes & a drizzle of honey (GF/V/H) 77

### Baguette French Toast

Slices of freshly baked baguette soaked in a rich egg batter, cooked to golden perfection, served with a delightful Amarena cherry compote & a dollop of tangy crème fraîche (V) 97

### Nutella Banana Brioche French Toast

Thick slices of buttery brioche dipped in a luscious egg mixture, cooked golden brown, topped with creamy chocolatey Nutella, fresh banana slices, a dollop of crème fraîche & a sprinkle of refreshing mint leaves (V/N) 97

## CROISSANTS

### Plain

a classic with homemade raspberry jam, grated cheddar & butter (V) 59

### Decadent Chocolate

so chocolatey 47

### Scrambled Egg & Bacon Croissant

Velvety scrambled eggs paired with crispy bacon & tucked inside a freshly baked croissant 97

### Scrambled Egg & Smoked Salmon Trout

Enjoy the delicate & smoky flavours of smoked salmon trout combined with the creamy richness of scrambled eggs 127

### DIETARY INFORMATION

Should you be allergic to any food items,

please request information regarding the ingredients before placing an order.

Some food items have traces of nuts and sesame seeds and are made using dairy products and wheat gluten.

All food items are prepared in the same kitchen

V – vegetarian | VG – vegan | B – banting | GF – gluten free | N – contains nuts | DF – dairy free | H – healthy

# Lunch

## GALETTES

Our signature French buckwheat pancakes are naturally gluten free

### Garden Delight

Filled with lightly creamed spinach & leeks, complemented by the richness of feta cheese & topped with a perfectly fried egg (GF/V) 97 (add Country ham 34)

### Forest Medley of Mushrooms

Savour the combination of wild exotic mushrooms, fresh parsley, tender baby spinach, aromatic garlic crème cheese, confit onions & a sprinkle of fresh parsley (GF/V) 129 (add avo 29)

### Salmon & Dill

Smoked salmon trout, enhanced by the creamy goodness of crème fraîche, the subtle tang of red onion & the fragrant touch of dill (GF) 137 (add avo 29)

### Duck Confit

Succulent duck confit, slow cooked to perfection, complemented by a luscious Amarena cherry sauce, served with julienne carrots, crisp cucumber slices & crispy spring onions (GF) 17

## SALADS

**Grilled Halloumi** Grilled halloumi, crisp summer peas, mange tout, pea shoots, red onion, creamy avocado & a medley of mixed leaves, in a creamy dressing (GF/V) 132 (add grilled chicken 34)

**Chicken** Tender poached chicken breast paired with roasted broccoli, grilled corn, rosa tomatoes & toasted seeds, all atop a bed of crispy mixed leaves, finished with a honey mustard dressing (GF) 127 (add fresh avo 29)

**Warm Duck Confit** Succulent slow cooked duck confit paired with toasted walnuts, juicy orange segments, crisp celery, sweet sultanas, radishes & spring onions, all tossed with butter lettuce & drizzled with a honey & five spice dressing 177 (GF)

**Smoked Salmon & Grapefruit** A refreshing combination of smoked salmon trout, creamy avocado, tangy grapefruit, crisp cucumber, red onion, black sesame seeds, & crispy mixed leaves; tossed in a zesty citrus dressing 142

**Fresh Apple & Goat Cheese** Crisp apple slices, creamy goat cheese, wholewheat croutons, spring onion, cucumber shavings & pomegranate seeds are layered atop fresh cos lettuce & finished with a maple & apple cider dressing (V) 147

### Perfect Caesar

Crisp cos lettuce leaves tossed in a creamy Caesar dressing & topped with crunchy croutons, crispy prosciutto, pecorino shavings & a perfectly poached egg 155 (add grilled chicken 34)

### Grilled Sirloin

Tender strips of grilled beef sirloin accompanied by red onion, roast cherry tomatoes, rocket leaves & a flavourful tangy balsamic reduction dressing (GF) 172

### Tuna Niçoise

Flaked tuna, roast rosa tomatoes, crisp green beans, briny olives, red onion, boiled egg & zesty lemon herb vinaigrette 125 (GF) (add avo 29)

### Chopped Courtyard

Crisp butter lettuce, cherry tomatoes, creamy avocado, spring onion, toasted seed & drizzled with zesty lemon vinaigrette (VG) 87 - (add grilled chicken 34)