

BREAKFASTS

Served all day weekdays. Served until 11:30am weekends & public holidays

Mini Fry Up 86 Two eggs, bacon, sautéed mushrooms and grilled tomato.

Perfect Start 108 Two eggs, bacon, pork or beef sausage, grilled tomatoes, grilled onions, sautéed mushrooms, crispy patatas bravas and toast of your choice.

Egoli Breakfast 179 Two eggs, bacon, pork or beef sausage, 100g fillet steak, grilled tomatoes, sautéed onions, chakalaka baked beans and seasoned chips.

Zucca Eggs Benedict 139 Two poached eggs, layered on top of homemade sweet corn and zucchini fritters, creamed spinach and halloumi cheese. Topped with sriracha infused hollandaise sauce and crispy fried zucchini on toast of your choice.

The Grecian Omelette 145 Three eggs prepared as a folded omelette with creamed spinach, feta cheese, kalamata olives and a sundried tomato pesto.

Avocado Three Ways 147 Our signature breakfast. Fresh avocado prepared three different ways and served on toast of your choice. Prepared with a combination of marinated chickpeas, red onions, citrus cream cheese, rocket, feta cheese, dukkha spice, sumac, smoked paprika and a poached egg.

Royal Smoked Salmon Scrambled 189 Three scrambled eggs prepared with garlic, truffle oil, mushrooms, smoked salmon, chives, avocado and cream cheese.

Classic French Toast 103 Sweet brioche bread soaked in a vanilla, nutmeg and cinnamon egg mixture. Served with traditional syrup and whipped fresh cream.

Plain Jane Brekkie 85 Three eggs prepared either scrambled or as an omelette.

Turkish Poached Eggs 146 Two poached eggs, served in a warm thick labneh style garlic yoghurt, drizzled with a burned butter smoked paprika sauce, Aleppo pepper flakes and dusted with za'atar spice and fresh dill. Served with crispy tortillas.

Spanish Scrambled 146 Three scrambled eggs prepared with garlic, chilli, spicy pork chorizo sausage, mixed peppers, red onions, fresh coriander and Spanish patatas bravas.

Sriracha and Halloumi Omelette 146 Three egg omelette prepared with mozzarella cheese, halloumi, mushrooms, rosa tomatoes, spicy sriracha and creamy mushroom sauce.

Open Smoked Salmon Tower (SF) 214 Layers of citrus cream cheese, Norwegian smoked salmon and marinated smashed avocado served on toast of your choice and with seasoned chips or a side salad.

Creamy Mushrooms on Toast (V) 94 Breakfast mushrooms sautéed with butter, parsley, garlic and a splash of cream. Served on toast of your choice.

Savoury Mince on Toast 94 Beef mince prepared in a tomato napolitana sauce with mixed peppers and a hint of chili and cumin, served on toast of your choice.

Peri-Peri Chicken Liver Bowl 106 Creamy chicken livers pan fried in spicy Portugese sauce with tomato ,cumin, bay leaves,garlic,butter and onion. Served with freshly baked Portugese Roll.

Smashed Avo on Toast 114 Fresh avocado crushed and seasoned with salt, pepper and lemon.Topped with sauce mushrooms, crumbled feta cheese, and dusted with sukkah spice. Served on toast of your choice with cucumber and dill
Add: Bacon **34**

Parisian 108 Free range scrambled eggs served on a French all butter croissant with citrus infused cream cheese and cracked black pepper served with grilled cherry tomatoes.
Add: Smoked Salmon **105**, Bacon **34**, Avo **34**

Paw-Paw Crumble 124 Freshly cut papaya topped with double thick Greek yoghurt,cinnamon dusted walnuts honey and homemade granola and nut bark.

TOASTIES

Served with seasoned chips or side salad

Toasted Cheese (V) 79 Classic toasted cheese with your choice of cheddar or mozzarella.

Toasted Ham, Cheese and Tomato 99 Hickory ham and fresh tomato toasted with your choice of cheddar or mozzarella.

Chicken Mayo 106 Pulled chicken prepared with tangy mayonnaise, gherkins and parsley.

Toasted Bacon, Egg & Cheese 106 Classic toasted bacon, egg with your choice of cheddar or mozzarella cheese.

Bread options

White, Brown Seeded Low-GI, Rye, Sourdough, Kitka Brioche, Gluten Free +32

SOCIAL DINING & APPETIZERS

Rustic Nachos (V) 139 Sweet chilli corn chips oven baked in an edible tortilla bowl with melted mozzarella and cheddar cheese. Topped with sliced jalapeño, tomato salsa, fresh guacamole smashed avocado and sour cream.

Quesadillas Mexicana 162 3 layer stacked spicy beef mince, mixed Cajun grilled peppers, cream cheese, cheddar cheese and jalapenos with shredded lettuce, red onions and fresh corianders leaves. Toasted in a soft flour tortilla and served with a trio of sour cream, guacamole and tomato salsa.

Parmesan Almond Chicken Strips 107 Parmesan and almond crusted chicken strips lightly fried in fresh herbed crumbs and served with three cheese fondue sauce.

Halloumi Fries (V) 107 Fried halloumi fingers topped with fresh mint, za'atar spice with a sweet chilli aioli drizzle.

Zucchini Fries (VEGAN) 82 Fried crumbed zucchini fingers dusted with organum and served with a basil pesto vegan aioli.

Triple Slider Selection 182 Three mini beef burger patties served on seeded slider buns. One slider topped with spicy chakalaka sauce, the other slider topped with a creamy mushroom truffle sauce and the third slider with three cheese fondue sauce. All layered with tomato, red onion, gherkins and lettuce.

OUR FAMOUS SALADS

Dressing served on the side.

Casablanca (V) 168 Grilled halloumi cheese with cous-cous, avocado, roast butternut, grilled peppers, red onions, cucumber, carrots, cherry tomatoes, sunflower seeds and almonds with mixed lettuce Served with a pomegranate vinaigrette dressing.

Cosa Nostra 179 Tender Mediterranean chicken breast served with crumbled feta, bocconcini mozzarella balls, avocado, Kalamata olives, barley, rosa tomatoes, red onions, cucumber, carrots and grilled mixed vegetables. Served with mixed lettuce and topped with sourdough croutons and served with a creamy Italian herb dressing.

Sticky Sesame Chicken 178 Tender chicken breast grilled in a sticky sweet chilli marinade, coated in mixed sesame seeds and served on a bed of mixed greens, cherry tomatoes, cucumber, carrots and red onions. Tossed with fine Asian noodles and served with a mild chilli peanut satay dressing.

Parmesan Almond Crusted Chicken 178 Tender chicken breast strips coated in parmesan and almon breadcrumbs and flash fried until crispy. Served on a bed of mixed lettuce, cherry tomatoes, cucumber, carrots, red onions, bocconcini mozzarella balls, almond flakes and served with a creamy Italian herb dressing.

Smoked Salmon Ceviche Salad (SF) 209 Norwegian wood smoked salmon, marinated in fresh lime juice with olive oil, soya sauce, chili flakes and cracked black pepper, coriander and dill with orange wedges and avocado. Served on a bed of greens, cucumber, cherry tomatoes and onions. Served with crispy tortilla and mixed sesame seeds.

Prawn and Paw-Paw Salad (SF) 208 8 Deshelled prawns grilled and served on a bed of mixed lettuce with paw-paw, avocado and red onions. Served with a pomegranate vinaigrette dressing.

SUSHI MENU

Served from 10am

CLASSIC SUSHI

Edamame 72 Green soya beans served with Maldon Salt
Salmon Roses (6 pieces) 159
Tempura Prawns (6 pieces) 142
Fashion Sandwich (8 pieces)
Salmon 137 | Prawn 137 | Vegetarian 89
California Roll (8 pieces)
Salmon 113 | Prawn 113 | Vegetarian 98

SUSHI BOWLS

Sushi Bowl Cubed salmon or tuna, avocado, edamame beans, sushi rice, cucumber, seaweed, spring onion, sesame oil, sesame seeds, soya sauce. Option to replace rice with Cauliflower cous-cous.

Salmon or Tuna 158 | Vegetarian 124
Rock Shrimp Tempura (6 pieces) 153 Spicy Tuna California rolls topped with rock shrimp tempura, cucumber dressed with creamy mayo & sesame seeds.

Philadelphia Roll (6 pieces) 163 Smoked Salmon, cream cheese & avocado wrapped with Salmon topped with crab salad and sesame seeds.

Dragon Roll (6 pieces) 144 Tempura prawn & avocado California roll, topped with a crab salad, avocado, caviar and spicy mayo dressed with unagi sauce.

Fantastic Crispy Roll (6 pieces) 151 Crispy Californian rolls filled with options of salmon, tuna or tempura prawn with avocado & cream cheese topped with kewpie mayo, sweet chilli & crispy shallots.

4 by 4 No.1 (8 pieces) 158 4 piece Rainbow Reloaded & 4 piece spicy Salmon California topped with creamy shrimp tempura.

4 by 4 No.2 (8 pieces) 158 4 piece Salmon Roses & 4 piece Rainbow Rolls.

Rainbow Reloaded (6 pieces) 141 Salmon or tempura prawn and avocado, cucumber on the inside. Salmon and tuna rainbow on the outside. Dressed with teriyaki, sesame oil, kewpie mayo, 7 spice, spring onion.

Classic Style Sashimi Salmon (4 pieces) 158 Freshly sliced Salmon Sashimi.

Salmon Grenades (6 pieces) 224 Salmon roses topped with chopped salmon and tempura crunch, spring onion, teriyaki and spicey mayo.

Konichiwa (24 pieces) 404 6 Salmon Roses, 6 Fashion Sandwich 6 California Rolls, 6 Tempura Prawns.

California Sushi Bowl 158 Rice, avocado, cucumber crab, carrots, nori, sesame seeds sriracha.

Spicy 189 Salmon, rice, seaweed, sriracha, ponzu sauce, spring onion, sesame seeds, peanuts, garlic flakes, avocado & spicy mayo.

WRAPS

Gluten free wraps +32

Sweet Chilli Sesame Chicken 162 Chicken breast cooked in a sweet chilli sauce and coated with sesame seeds. Wrapped in a soft flour tortilla wrap with avocado, carrots, cucumber, coriander and lettuce. Served with chips or a side salad.

Hummus Halloumi Veg Wrap (V) 151 Soft flour tortilla wrap filled with hummus, grilled halloumi cheese, oven roasted vegetables, feta cheese, olives, avocado and rocket.

Mexican Fajita Wrap 172 Cajun chicken breast, roasted mixed peppers, cheddar cheese, shredded lettuce, jalapeño peppers and fresh cilantro. Prepared in a soft flour tortilla wrap with tomato salsa and smashed avocado guacamole.

Smoked Salmon Wrap (SF) 209 Norwegian smoked salmon prepared in a soft flour tortilla wrap with cracked black pepper, citrus infused cream cheese, chives, avocado, gherkins, cucumber and lettuce.

Greek Beef Fillet Gyro 172 Tender beef fillet strips prepared in olive oil, lemon, organum, rosemary and garlic in a soft flour tortilla wrap with tzatziki, lettuce, red onion and tomato. Served with onion rings and side of your choice.

ITALIAN TRAMEZZINI

Served with seasoned chips or a side salad.

Three Cheese & Sundried Tomato (V) 125 Traditional Italian flat tramezzini bread toasted with mozzarella, cheddar and cracked black pepper cream cheese. Filled with sundried tomatoes, caramelised onions and sundried tomato pesto.

Sriracha Chicken Mayo 131 Pulled chicken infused with spicy sriracha sauce and tangy mayonnaise. Prepared with gherkins and parsley and toasted in an Italian tramezzini with melted mozzarella cheese and rocket.

Grilled Cheese Bacon and Avo 131 Melted mozzarella cheese toasted in an Italian tramezzini bread with bacon and fresh avocado.

Spanakopita (V) 134 Mediterranean flavours of spinach, feta, kalamata olives, artichokes and sundried tomato pesto, toasted with melted mozzarella cheese in an Italian tramezzini.

HAND CRAFTED BURGERS

Served with seasoned chips or a side salad.

Signature BBQ Burger 154 Homemade beef patty flame grilled and glazed in a Smokey BBQ marinade served on a seeded burger bun with lettuce, tomato, red onions and gherkins.

Three Cheese Fondue Burger 178 Homemade beef patty flame grilled and glazed in a Smokey BBQ marinade served on a seeded burger bun with melted cheddar cheese and drenched in a creamy three cheese fondue sauce and caramelised onions. Layered with lettuce, tomato, red onions and gherkins.

Mushroom Truffle Melt 178 Homemade beef patty, flame grilled and glazed in a Smokey BBQ marinade, served on a seeded burger bun with melted mozzarella and a creamy mushroom truffle sauce with bacon. Layered with lettuce, tomato, red onions and gherkins.

Peppadew Chicken Burger 166 Grilled chicken breast layered with avocado, feta cheese, peppadews and a Peppadew pesto sauce. Served on a seeded burger bun with lettuce, tomato, red onions and gherkins.

Mighty Mzanzi Burger 217 Towering burger layered with a beef patty, fillet steak, lettuce, tomato, onions, gherkins, a fried egg, bacon, cheddar cheese and a spicy Africa chakalaka sauce. Served on a lightly toasted seeded bun with crispy onion rings.

Plant Based Burger (VEGAN) 191 Flame grilled patty with a smoky BBQ sauce served on a seeded bun with lettuce, tomato, red onions, gherkins, guacamole, sautéed garlic mushrooms and a basil pesto vegan aioli.

FRESH HOMEMADE PASTA

Pasta options: Penne, Fettuccine, Gnocchi, Zucchini Noodles (Vegan)

La Salsa (VEGAN) 139 Tomato based napolitana sauce prepared with garlic and Italian herbs with rosa tomatoes and black olives.

Butternut & Sage Pasta (V) 162 Butternut and onion sautéed in a sage and garlic infused butter with a splash of fresh cream. Topped with crumbled feta and cashew nuts. Prepared with pasta of your choice. (The chef recommends Gnocchi)

Carbonara Walnut Truffle 209 A creamy white wine and garlic sauce with crispy bacon bits, mushrooms, crushed walnuts, parmesan cheese and truffle oil.

Lemon Zest Poppy Seed Chicken 201 Tender chicken breast prepared with mushrooms, baby marrow and poppy seeds in a creamy white wine and garlic sauce infused with fresh lemon zest.

Pasta Scampi (SF) 264 Deshelled queen prawns prepared in a tomato based napolitana sauce with a splash of lemon and citrus cream cheese infused with garlic, baby marrow, carrots, parmesan cheese and fresh basil leaves.

Creamy Chicken Basil Pesto 205 Tender chicken breast prepared in a creamy basil pesto sauce with garlic, onions, parmesan cheese. Topped with heirloom tomatoes and broccoli.

Classic Bolognese 162 Our homemade recipe with savoury beef mince prepared with garlic, mixed peppers and a hint of chilli with a tomato based napolitana sauce.

Seafood Arrabbiata (SF) 294 Deshelled queen prawns, black mussels in the shell and calamari prepared in a spicy sundried tomato pesto napolitana sauce with a splash of lemon, chilli, butter and fresh cream.

RUSTIC PIZZAS

Gluten Free Base +32

Focaccia 81 Thin plain base pizza oven baked with rosemary, garlic, olive oil, Origanum, olive oil and coarse salt.

Classic Margherita (V) 119 Thin based pizza oven baked with a tomato napolitana sauce with Italian herbs and melted mozzarella.

Mamma Mia (V) 174 Mediterranean flavours of spinach, feta, olives and artichokes prepared on a thin pizza base with a tomato napolitana sauce and melted mozzarella. Drizzled with an Italian aged balsamic reduction.

Carne 199 Meat lovers' option of bacon, hickory ham and spicy pork chorizo sausage, oven baked on a thin pizza base with a tomato napolitana sauce and melted mozzarella, topped with mixed peppers.

Pollo 184 Thin based pizza topped with a tomato napolitana sauce, Italian herbs, melted mozzarella cheese, chicken, mixed peppers and mushrooms.

MAIN MEALS

Side options: Seasoned Chips, Seasonal Vegetables, Savoury Wild Rice, Cauliflower cous-cous, Oven Roasted Potato Wedges, Creamed Spinach, Roast Garlic Mash or Side Salad.

Asian Veg Stir Fry (V) 163 An oriental dish using carrots, mushrooms, mixed peppers, rainbow cabbage, zucchini and broccoli. Sautéed with olive oil and garlic, in an Asian sweet soya wok sauce. Topped with crushed peanuts and mixed sesame seeds served with a side of mild peanut satay sauce. Add: Chicken Breast **51**, Beef Fillet Strips **100**.

Signature Fillet Steak 282 250g of tender beef fillet, flame grilled with olive oil, coarse salt and cracked black pepper. Served with a choice of signature sauce and a side. Sauce Options: Chakalaka, Three Cheese fondue sauce or creamy mushroom truffle sauce.

Pan Seared T-Bone Steak 255 Beef T-Bone steak, flame grilled with olive oil, coarse salt and cracked black pepper. Served with a choice of signature sauce and a side. Sauce Options: Chakalaka, Three Cheese fondue sauce or creamy mushroom truffle sauce.

BBQ Sticky Ribs 327 500g premium quality pork loin ribs marinated in a sticky BBQ basting and served with onion rings, corn on the cob and a side of your choice.

Chakalaka Hot Wings 173 Spicy African style chicken wings marinated in chakalaka sauce and served on a hanging skewer with onion rings, corn on the cob.

Prego Roll

Fillet 178 | Chicken 147 Prepared in a mild Prego sauce with mixed peppers. Served. on a homemade Portuguese roll. Add: spicy PORK Chorizo sausage **34**.

Southern Fried Chicken 151 Crumbed chicken breast served on a Portuguese roll with cabbage and apple slaw.

Rosemary Lamb Chops 327 Lamb loin chops grilled on an open flame with olive oil, lemon, garlic, organum, coarse salt and rosemary. Served on a bed of Greek roast potatoes and tzatziki sauce.

Mediterranean Chicken Breasts 183 Tender chicken breasts grilled with olive oil, organum, salt, cracked black pepper and lemon. Served on a bed of Mediterranean grilled vegetables with tzatziki sauce.

Parmesan Almond Chicken Breasts 196 Chicken breasts coated in parmesan and almond breadcrumbs with basil. Served on a bed of Mediterranean vegetables and a three-cheese fondue sauce.

British Fish and Chips (SF) 173 Grilled in a creamy lemon zest, butter and garlic sauce or fried in a crispy batter served with tartar dip.

Garlic Butter Kingklip (SF) 313 Pan grilled kingklip prepared in a creamy lemon butter and garlic sauce. Served with wild rice, tartar sauce.

Lemon Zest Calamari (SF) 218 Falklands calamari tubes grilled in a creamy lemon zest butter sauce or flash fried with lemon zest crumbs. Served with savoury wild rice and tartar dip.

Butterflied Prawns (SF) 378 10 Queen prawns butterflied and grilled in a lemon butter garlic sauce and served on a bed of savoury wild rice and tartar dip.

PLATTER MENU

Sticky Finger Board A selection of premium BBQ pork loin ribs, sticky chicken wings, parmesan almond chicken strips, onion rings, seasoned chips, corn on the cob and assorted dips. For one **330** | For two **597**

Seafood Platter (SF) 3 butterflied queen prawns, mussels in the shell, grilled hake, grilled calamari, fried calamari heads. Served on a bed a savoury wild rice, tartar dip and seasoned chips. For one **414** | For two **817**

Prawns and Ribs 300g premium pork loin ribs flame grilled in a sticky BBQ basting with 5 queen prawns, butterflied and grilled in a lemon butter sauce. Served with savoury wild rice and seasoned chips. For one **303** | For two **576**

Steak and Prawns 3 butterflied queen prawns and a sumptuous 250g grilled fillet of beef. Served on a bed a savoury wild rice, seasoned chips as well mushroom and lemon butter sauce. For one **355** | For two **681**

EXTRA OPTIONS

Cheddar **32** | Mozzarella **32** | Feta **32** | Halloumi **32** | Avocado **36** | Olives **29** | Egg **17** Cream **19** | Bacon **36** | Macon **36** | Ham **36** | Beef Patty (200g) **64** | Pork or Beef Sausage **33** | Savoury Mince **53** Beef Fillet (150g) **109** | Chicken Breast **53** Smoked Salmon (100g) **107** | Plate of Chips **55** | Fruit Salad **63** | Side Greek Salad **64** Mushrooms **29** | Calamari **99** | Prawns (each) **42**

SAUCE OPTIONS

Spicy Chakalaka | Mushroom | Cheese | Pepper 45



BOULANGERIE

World Famous Cakes

Standard slice **82** Cheesecake combo slice **92**

Full Cakes from **980** Combo Cakes from **1300***

When available. Please view our display to see what we have on offer today.

Sicilian Cannoli 86 Portion of two traditional Italian dessert made from crispy pastry shells filled with a creamy vanilla custard. One coated in chocolate chips and the other in pistachio nuts.

Assorted Cupcakes 43 Handcrafted gourmet cupcakes. Please visit our display to see what flavours are available.

All Butter Croissants 49 Served with butter and preserves. Add: Cheddar Cheese **30**.

Muffin 54 Ask your waiter what flavours have been freshly baked for the day. Served with preserves and butter. Add: Cheddar Cheese **30**.

English Scones 69 Two traditional English scones served with butter, cream and preserves.

Nutella and Almond Croissant 64 All butter French croissant topped with rich Nutella chocolate and almond flakes.

Traditional Italian Gelato (per Scoop) 39 French Vanilla Bean, Ferrero Rocher Chocolate, Strawberry Fragola Sorbet (50% Fresh Strawberries) (Vegan)

Gourmet Sauces 29

Dark Chocolate

Chocolate Hazelnut Sauce Caramel

Amarena Cherry (Vegan)

HOT ARTISAN COFFEES

We use our very own blend of exclusively roasted Premium 100% Arabica beans. **Milk Options:** Full Cream, Fat Free |Soya Milk | Almond Milk | Oat Milk | Coconut. (Vegan) **+10**

Americano 36

Cappuccino 41

Cafe Latte 41

Espresso 28

Double Espresso 37

Con Pana 44 Cappuccino with fresh cream

Flat White 42 Cappuccino with no froth.

Cortado 34 Short strong cappuccino

Sinful Cappuccino 56 Made with condensed milk

Dirty Chai Latte 56 Spiced Latte with a shot of espresso.

Nutella Cappuccino 56 Our mocha cappuccino made with Nutella

Liqueur Coffee 88

Kahlua, Amarula or Whiskey

TEA BOUTIQUE

*Milk Options: Full Cream, Fat Free Soya Milk | Almond Milk | Coconut (Vegan) **+10***

Traditional 36

Rooibos 36

Earl Grey 41

Chamomile 40

Green 40

Fresh Peppermint 41 Made with a peppermint teabag and fresh mint leaves

Red Cappuccino 52 Cappuccino made with rooibos espresso

Spiced Chai Latte 52 Steamed milk infused with chai tea

GOURMET HOT DRINKS

Nutella Hot Chocolate 60 Steamed milk with melted Nutella chocolate topped with marshmallows.

Turmeric Golden Latte 60 Turmeric prepared with almond milk, honey and ginger, infused with cinnamon and cardamom.

Turkish Delight 60 Hot chocolate made from Nutella and infused with rose water syrup.

Milo 52 Prepared with milk and a dunked marshmallow.

GOURMET MILKSHAKES

Using real Italian Gelato Ice Cream

Strawberry Cheesecake 77 Fresh strawberries and cheesecake blended with creamy vanilla gelato.

Milk Tart 77 Traditional South African flavours of cinnamon, biscuit and condensed milk blended with creamy vanilla gelato.

Black Forrest 77 Amarena cherries and chocolate blended with creamy vanilla gelato.

Chocoholic 77 A life changing combination of Nutella and Ferrero Rocher, blended with creamy vanilla gelato.

Snowball 77 White chocolate and coconut blended with creamy vanilla gelato, topped with Raffaello chocolate.

Iced Coffee Gelato 82 Made with our signature espresso coffee blend and creamy vanilla gelato.

ALLERGENS AND OTHER WARNINGS

Our kitchen offers products which may contain peanuts, tree nuts, soy, milk, seeds, eggs, wheat, sugar, pork and any other industry related additives.

All items are subject to availability |

All prices include VAT | Service charge not included.

RIGHT OF ADMISSION RESERVED