



served until 11.30 daily

health breakfast (v)	R130
homemade vegan granola seasonal fruit	double
cream yoghurt honey <i>or</i> maple syrup	
french toast brioche toast with homemade berry com crème fraiche (v)	
OR bacon & maple syrup	R145
anchovy butter toast	R85
2 slices sourdough toast homemade and butter	
anchovy paste toast	R94
2 slices sourdough toast homemade and paste rocket fresh tomato	hovy
classic bistro breakfast	R140
eggs of choice crispy bacon pork sausa roasted cherry tomatoes creamy mushro toasted sourdough homemade marmala	ge ooms
bistro benedict (v)	R105
poached eggs wilted spinach hollanda sourdough toast	
add local smoked trout ribbons	R55
add crispy bacon	R38
posh sardines on toast omega-rich tinned sardines sourdough t cream cheese rocket fresh tomato cris add fried <i>or</i> poached egg	toast py capers
spicy free range chicken livers	R125
chicken livers poached or fried egg sou toast	ırdough

classic omelette (v) klein river colby cheese mushrooms tom sourdough toast homemade marmalade	
arnold bennett omelette creamy poached haddock klein river gruy cheese cream cheese sourdough toast homemade marmalade	
salmon lox omelette local smoked trout ribbons cream cheese rocket sourdough toast	
florentine omelette (v)spinach Klein River gruyere cream chees rocket sourdough toast homemade mar	e
creamy scrambled eggs with a butter croi	
or sourdough toast (v)add crispy bacon	
add local smoked trout ribbons	
smoky breakfast beans on sourdough toast (vg) medley of beans smoked paprika toma add poached or fried egg	to ragu
add avocado (in season)	R34
breakfast du jour please see breakfast specials of the day on chalkboard	-

gluten free bread option available on all breakfast orders

welcome to just pure bistro!

OUR PHILOSOPHY

Delicious, quality, nutritious, wholesome food. Beautiful homemade cakes and scones, and signature breakfast and lunch dishes using the freshest seasonal ingredients.

Food provenance: it's about knowing where your food comes from. Celebrating our local wealth with seasonal produce delivered fresh from the local farms. Please enjoy our quality food and generous portions.

bon appetit!



patisserie and sweet things

freshly baked butter croissant butter homemade jam cheese	R55	cake of the day	from R65
chocolate <i>or</i> almond croissant	R65	muffin du jour (savoury or sweet) homemade jam butter <i>or</i> cheese	R65
warm chocolate banana croissant	R85		
butter croissant chocolate banana			
toasted almond flakes		our legendary baked cheesecake	R85
		chocolate ganache toasted almonds	
homemade butter scone	R65	cranberries homemade berry compote	
homemade jam cream <i>or</i> cheese			
rock bun	R75	ice cream	R75
cranberries almonds choc chips poppy	' seeds	chocolate vanilla	
homemade berry jam l cream		•	

we can offer vegan substitutes, please enquire with your waitron for further information

All our food is freshly prepared on the premises – please be patient while you are waiting for your meal ... good food takes time and love to prepare.

All prices are inclusive of 15% VAT • Service charge not included We reserve the right to charge a service fee for tables of six and more.

We are unable to accommodate any deviations to the menu on weekends or busy days. This places pressure on our small kitchen and results in delays with service.

Free Wi-Fi available for patrons who are eating and drinking.

Major cards welcome • No cheques accepted • No split bills please

Fully licensed – Corkage fee R45: per 750ml bottle

Opening Hours

Monday to Friday: 08h30 to 16h00 Saturday and Public Holidays: 08h30 to 15h00 Sunday: 08h30 to 14h00 – Breakfast, brunch & early lunch

Right of admission reserved • Menu and prices subject to change