



served from 12.00

soup, plats du jour & salads

soup of the day from R	99
quiche of the day from R1	30
hygge (hoo-ga) bowl (v) R1 quinoa seasonal roast vegetables nori toaste sesame seed sprinkle rocket homemade pes add feta or tofu feta R add chicken breast R add house made kimchi R add avocado (in season) R add local smoked trout ribbons R	ed sto 25 38 15
crumbed chicken schnitzel R1 crumbed chicken breast rustic chips side sal mushroom ragout	
local smoked rainbow trout salad R1 local smoked trout ribbons mixed salad leave rocket cherry tomatoes carrot ribbons cucumber capers cream cheese homemade lemon honey vinaigrette	
classic chicken salad R1 chicken in wholegrain mustard mayo mixed salad leaves rocket cherry tomatoes carrot ribbons cucumber homemade lemon honey vinaigrette	
warm roast vegetable salad (vg) R1 seasonal roast vegetables mixed salad leaves rocket cherry tomatoes carrot ribbons cucumber peppers homemade pesto feta of tofu feta homemade lemon honey vinaigrette	or
signature fish cakes R1 line fish <i>or</i> hot smoked local trout fishcakes rustic chips side salad remoulade sauce	75
plat du jour	_sq

toasted sandwiches

on sourdough served with a side salad	
classic chicken mayonnaise chicken breast homemade mustard mayo	
grilled cheese & tomato (v) klein river colby cheese tomato homema basil pesto	R110 ade
croque monsieur klein river gruyere cheese bechamel gyps	
open face sandwiches	
salmon sushilocal smoked trout ribbons avocado (in seasc pickled ginger homemade wasabi mayo no seed sprinkle	n)
warm roast vegetable bruschetta (v) seasonal roast vegetables basil pesto melted klein river colby cheese	R125
local hot smoked rainbow trouthot smoked local trout avocado (in season) cheese rocket red onion sourdough nori seed sprinkle	cream
caprese (v)	R160

burgers

low carb banting burgerbeef and feta patty courgette rosti	_ R160
smashed avocado (in season) tzatziki sie chicken burger schnitzel chicken breast brioche bun	_ R155
melted klein river colby cheese lettuce sliced tomato red onion dill pickle	
homemade peri-peri mayo rustic chips bistro burger	_ R155

homemade beef patty | brioche bun | lettuce tomato | red onion | dill pickle | rustic chips homemade tomato chilli jam



patisserie and sweet things

freshly baked butter croissantbutter 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 croissantbutter croissant chocolate banana toasted almond flakes	_ R85	our legendary baked cheesecake	R85
homemade butter scone	R65	chocolate ganache toasted almonds cranberries homemade berry compote	
homemade jam cream <i>or</i> cheese	_ 600	cranbernes nomemade berry compote	
rock bun	R75	ice cream	R75
cranberries almonds choc chips poppy se homemade berry iam cream	eeds	chocolate vanilla	

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