

ALL DAY BREAKFAST

SIMBA'S GRANOLA 85

Summer berries and burnt white chocolate

STEEL-CUT OATS 85

Crushed apple pie and coconut yoghurt

FULL ENGLISH BREAKFAST 90

Angus eggs of your choice, Angus beef or Angus pork sausage, sautéed exotic mushrooms, dry-cured Angus bacon and grilled tomatoes

EGGS BENEDICT 90

Done in the classic way with ham and hollandaise

EGG FLORENTINE 85

Done in the classic way with spinach and hollandaise

EGGS ROYALE 95

Done in the classic way with salmon trout and hollandaise

FRENCH TOAST 85

Made with Pain au chocolat , burnt apple chutney, lemon crème fraîche and crispy pancetta

MANY MUSHROOMS ON TOASTED BRIOCHE 95

Sautéed mushrooms, mushroom custard, mushroom jam and ground parmesan

AVO ON TOAST 75

Crushed avocado on rye sourdough with Sriracha and poached angus eggs

SHAKSHUKA 85

Poached eggs in vine-ripened tomato sauce with peppers, spices and fresh herbs

FOR A LITTLE LATER

CHARCUTERIE AND CHEESE BOARD BEST FOR 2 OR A NICE LUNCH FOR 1 185

A great selection of cold cuts and cheeses from award-winning suppliers served with house made preserves

CHICKEN LIVER PATÉ 95

Creamy chicken livers with Madeira and butter served with toasted brioche

SNOEK PATÉ 95

Herbed smoked snoek served with toasted health seed loaf

THE ULTIMATE WAGYU BURGER 125

Curly fries, umami ketchup, artisan cheese slice with a salad of your choice from our deli

FISH AND CHIPS 165

Thin and crispy kingklip, served with curly fries, mushy peas and a salad of your choice from our deli (If you prefer it without batter we can grill it)

CHARRED MARINATED AUBERGINE 135

Tomato relish, goats cheese and avocado

SEARED TUNA 185 - subject to availability

Jalapeño mayo with watercress and herbs with a salad of your choice from our deli

SWEET POTATO GNOCCHI 110

Glazed with coriander pesto * gluten free

GORGONZOLA AND WALNUT RAVIOLI 110

With caramelized walnuts, burnt apple and chilli

BEEF CASARECCE 120

Sun-dried tomato and wagyu basil ragù

GREEN THAI CHICKEN RAVIOLI 115

Thai coconut lime cream with summer greens

SIMPLE CHICKEN RAMEN 105

Stem broccoli, spring onion, poached egg, seaweed and miso broth

CRAB AND LEEK RAVIOLI 135

Lemon and smoked salmon butter cream

SQUID INK FETTUCCINE 135

Sautéed squid in café de Paris butter

SIDES 35

Curly fries

Frites

Onion rings

House salad

Sweet potato wedges

TOASTED HOUSE-MADE SANDWICHES

CARVED STEAK MELT 95

Top rump steak with smoked gouda, onions, roasted tomatoes and spicy giardiniera on onion and caraway sourdough rye

VEGAN SHAWARMA 75

Falafel, vegan chili tzatziki, avocado, red onions, cucumbers, tomatoes, shredded romaine in whole wheat tortilla wrap

DRUNK'N GOAT 85

Herbs de Provence marinated, goat cheese, French brie, apple chutney and green apple on health seed loaf

BUTTERMILK CHICKEN 85

Crispy buttermilk fried chicken with coriander hollandaise, Asian slaw, tomatoes and pickled red onions on a toasted brioche bun

TUNA NIÇOISE WRAP 95

Fresh herbs, pickles, tomato, egg, mayonnaise, olives and fine green beans in a wholewheat tortilla wrap

ROSEMARY LAMB WRAP 95

Greek salad and garlic yoghurt on a wholewheat tortilla wrap

SALADS FROM OUR DELI

Order any three salads for **95** and then add a hot protein from our kitchen at an additional **50**

Crispy buttermilk chicken
Smoky grilled chicken breast
Grilled kingklip
Squid steak with garlic butter
Seared tuna
Vegan falafel
Kassler steak

SALADS

BULGUR WHEAT

Roast butternut, goats cheese, apricot, parsley and green beans

BROCCOLI RABE

Apples, medjool dates, roasted almonds, raspberry dressing, wild rocket and onion croutons

ASIAN CARROT

Lightly roasted spicy cashews, celery, red pepper and sesame dressing with fresh coriander

CHARRED CABBAGE

Grilled aubergine, burnt orange, seaweed and miso peanut dressing

GREEN LEAF

Lettuce, rocket, baby greens, herbs, cucumber, tomato served with a fresh lemon and honey vinaigrette

TRADITIONAL GREEK

Red onion, ripe plum tomato, Kalamata olives, feta, cucumber, green pepper and dried oregano

INSALATA CAPRESE

Buffalo mozzarella, vine-ripened tomato, basil pesto, black pepper, olive oil and lemon

SWEET POTATO

Sour cream, chives, mustard, red onion and pickles

DESSERTS

The best ever apple pie with a dollop of cream or ice cream **55**

Selection of freshly churned ice creams we do 4 flavours each day

2 scoops in a homemade cone at **38**

Crispy waffles done the Belgian way with a scoop of ice cream **65**

MENU

SPLASH CAFÉ

PASTRIES

Made fresh in our kitchen with love

Croissants hand rolled daily **28**

Pain au chocolat **35**

Classic Pastéis de nata **25**

House muffin **28**

Savoury pinwheel **28**

Breakfast cereal cookies **25**

Vegan snickers bar **35**

Moist carrot cake **45**

Black forest chocolate nemesis **55**

Frozen raspberry and lime cheesecake **45**

Scone with clotted cream and preserves **55**

BREADS AVAILABLE WITH BREAKFAST

Onion and caraway sourdough rye

Health seed loaf

Gluten free

Brioche

White or brown classic