

FRESHLY PRESSED JUICES & SMOOTHIES

Smoothies (Soy or Cow Milk) 65
Oat or Almond milk substitute 10

Funky Monkey
Frozen Banana, Oats, Chia Seeds & Peanut Butter

Berry Blast
Strawberries, Mixed Berries & Yoghurt

The Green Chameleon
Spinach, Frozen Banana, Mint, Apple & Ginger

Beach Bum
Coconut, Frozen Banana, Pineapple & Mango (Seasonal)

Fresh Pressed Juices 55
Choose any 4 Fruits
Make your own

Gwyneth Paltrow
Celery, Apple, Pear, Ginger & Lemon

Bayleaf Beats
Beetroot, Apple, Ginger & Pineapple

O'sole Mio
Carrot, Orange, Pineapple, Ginger & Lemon

Gourmet Milkshakes 65
Carrot Cake
Choc Brownies
Cheese Cake

Freezos 66
Vegan Choc
White Choc
Coffee

HOMEMADE SWEET TREATS

Bayleaf Carrot Cake
With cream cheese frosting and pecan nuts, served with cream. 85

Lemon Cheesecake
Served with lemon curd. 89

Warm Apple Crumble Tart
With cinnamon and sugar dusting and served with cream. 69

Chocolate Brownie (GF)
With pecan nuts and served with cream. 79

Banoffie Tart
Biscuit base with caramel, cream, fresh banana & Lemon. 79
Ice cream 20

Strawberry & Mascarpone Tart
Ginger nut base with fresh strawberries and mascarpone cheese, served with cream. 79

Affogato Classico
Roasted flaked almonds & hazelnut syrup in vanilla ice cream topped by an Italian espresso. 75

Beaming Banana
Banana bread bonsai loaf, Served with butter and fresh cream A Bayleaf must 55

Ⓥ = Vegetarian Ⓟ = Plant Based

** We cater for special events, birthdays, weddings & evening functions - please chat to us for details. * Please - No split bills.
Our chicken and eggs are free range*

All our dishes are prepared when ordered... it takes time... we are not a fast food chain and when we are very busy service from the kitchen may take a little longer! ...so sit back and relax, enjoy the tranquil space we have created and we will get your order to you as soon as we can. We freshly prepare our menu each day so it is possible that your favourite choice may not be available depending on demand. Thank you for understanding.

** Shared meals cost R 25.00 extra (excluding cakes) * Tables of 8 or more are subject to a discretionary 10% service fee.
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Eco-friendly bamboo containers are used for all take-away portions and cost R2.50 each. This is done to reduce the use of plastic and polystyrene.
We use a variety of toasted seeds and seed oils in the preparation and presentation of our food.
PLEASE advise you waitron of any food allergies.



Bayleaf
café

WINES

Bubbles

Stellenrust Spumante Magnifico 225
Madame Lucy MCC 405
Genevieve Brut Rosé 325
Simonsig Satin Nectar 325
Le Lude Mcc 455

Whites

Migliarina Gewurtztraminer 325
Pierre Jourdan Tranquille 185 - Carafe 78
Terra Del Capo Pinot Grigio 175

Chenin Blanc

Ken Forrester Petit 165 - Carafe 69
Badsberg 160 - Carafe 65
Koelenbosch 170

Chardonnay

Diemersdal Unwooded 195 - Carafe 80
La Vierge Redemption 215

Sauvignon Blanc

Ataraxia 225
HPF Kaalvoet Meisie 195
Stellenrust Simplicity “Mini bottle” 95
Diemersdal 179 - Carafe 79

Reds

Jordan Chameleon 179 - Carafe 75
Gabrielskloof The Blend 295
Koelenbosch Merlot 215 - Carafe 95
Beyerskloof Pinotage 185 - Carafe 78
Chamonix Feldspar Pinot Noir 325
Gabrielskloof Syrah 295
Stellenrust Simplicity “Mini bottle” 95
Badsberg Belladonna Cab / Merlot 225

Rosé

Jakkalsvlei Pinotage Rosé 185

SIGNATURE COCKTAILS

Limoncello Spritz

A refreshing blend of Limoncello, Prosecco, Soda & Dry Lemon. 75

Electric Lemonade

Blue Curacao, Leomonade & Lime Juice. 78

Mango Bellini

Prosecco, Mango Juice & Grenadine. 75

Cranberry Twister

Cranberry Soda, White Rum, Lime Juice and a spicy kick. 80

CAFÉ LIGHTS & TAPAS

Baked Camembert

Camembert cheese topped with walnut, cranberry & thyme butter crust. Served with toasted ciabatta and a rocket apple salad. 135

Dutch Beef Kroketten

Crumbed Kroketten made the traditional way, served with mustard. 115

Arancini

Italian style rice balls made with wild mushroom, chives & Parmigiano risotto, with a Mozzarella centre, served with arrabiata sauce. 98

Fish Cakes

Salmon & smoked haddock mini fish cakes served with Tartare sauce and an Asian peanut coleslaw salad & potato wedges. 105

Café’s Goujons

Bistro style crispy fried Parmesan & lemon hake goujons served with our homemade Paprika mayo. 119

Spanakopita

Traditional Greek style Spinach & Feta Spanakopita served with minted Tzatziki & a side salad. 95

Bone marrow gratin

Grilled marrow bones with fresh garlic, rosemary & a Parmigiano gratin. Served with crostini. 98

Falafel à la Med

Middle Eastern inspired chickpea, garlic, cumin and mixed herb patties deep-fried and served with a hummus dip. 80

Fritto Verdure

Crumbed button mushrooms, brinjals & zucchini fried till crunchy, served with paprika mayo. 89

SALADS

Smoked Salmon Salad

Salad greens with avocado, smoked salmon trout, red onion, topped with savoury cream cheese croquettes and capers. 175

Marrakesh

A feast of North African flavours, marinated Free Range chicken strips served on a bed of seasonal roasted vegetables and salad leaves with dates, chickpeas, feta cheese, coriander, sesame seeds and a red pesto and yogurt dressing. 165

Crunchy Asian

Salad greens, Asian style Free Range chicken strips with a mint and coriander finish, served with egg noodles, sesame oil & lime dressing topped with a sprinkle of a cashew nuts. 175

Village Greek

Salad greens with chunky tomato & cucumber, red onion and Kalamata olives, topped with grilled Halloumi cheese. 105

Niçoise

A classic French combination of crisp salad greens, fresh green beans, rosa tomatoes, black olives, anchovies, croutons, crispy bacon & a salad egg. 95

Mozzarella Caprese

Fresh Fiordilatte mozzarella and tomato slices dressed with Basil leaves and E.V. Olive oil. 115

BAYLEAF BURGERS

All served with onion rings and a choice of side

Bayleaf’s Original

(100% Homemade beef patty)
With caramelized onion, Avo and crispy bacon and mushroom sauce. 170

Veggie Burger

Homemade crumbed chickpea and mushroom burger with feta cheese, caramelized onion, avo and hummus. 125

Free Range Grilled Chicken Burger

With crispy bacon, avo, caramelized onion & mushroom sauce 159

OPEN SANDWICHES

CAB Tram

- BBQ grilled butterflied chicken breast, crispy bacon, caramelized onion and avo. 145

The Uppercrust

- Smoked salmon trout on toasted rye with cream cheese, avo and red onion. 170

Dijonnais

- Chargrilled Sirloin 125gr, Mature Cheddar, Dijon, rocket & jalapeño on toasted sourdough. 135

Mykonos

- Grilled Halloumi, red & yellow peppers, hummus, peppadew & rocket on toasted sourdough. 85

Toasties

Tramezzini or stoneground served with potato wedges. 119

The Montagu

-Free range Chicken and Mayo.

Genovese

- Mozzarella, Basil Pesto and Tomato.

York

- Gypsy Ham, Cheese and Tomato.

PIZZA

Rustic farmhouse style

Bella Napoli

Tomato base, fresh mozzarella & basil. 88

Chameleon’s harvest

Green pepper, caramelized onion, sautéed mushrooms, cherry tomatoes, avo on a mozzarella and tomato base and a drizzle of olive oil. 115

Parmigiana

Brinjals, Parmigiano shavings, basil pesto & tomato concassé on a mozzarella base. 109

Figalicious

Parma ham and Prince Albert figs on a mozzarella base. 149

Santorini

Mozzarella & tomato base, free range chicken strips, feta cheese, peppadew & garlic and a drizzle of olive oil. 115

Porchetta

Pork belly roast and caramelized onion on a mozzarella base, topped with rocket. 125

F.a.b.

Yes, we do make the best Feta, Avo and crispy bacon pizza :) 125

Toppings

Anchovies. 18 Salame Piccante. 35 Olives. 15 Capers. 15 Sirloin. 59 Camembert. 45 Caramelized onion. 20 Feta. 25 Basil Pesto. 15 Parmigiano shavings. 45 Rocket. 25 Free range chicken. 45 Peppadew. 20 Gypsy Ham. 25

SIGNATURE DISHES

Grilled Hake

(subject to availability)
Fresh Butter-basted grilled hake served with potato wedges, salad and lemon garlic butter. 175

Butter Chicken

Traditional butter chicken curry with coconut cream and coriander, served with steamed rice and sambals. 149

Cape Style Bobotie

Traditional Beef Bobotie with dried fruit, served with yellow rice, chutney and a side salad. 135

Hunter’s Belly

Seasoned pork belly slow roasted with baby onions. Served on a bed of mash with an apple cider gravy. 185

MAINS

Gnocchi Liguri

Homemade potato dumplings tossed in a traditional basil pesto sauce with green beans & sautéed potatoes. 129
Free range chicken. 45

Tagliatelle ai Funghi

With fresh cream and sautéed wild mushrooms and truffle oil. 130
Free range chicken. 45

Rustic Chicken Pie

A Rustic spinach, free range chicken and mushroom pie in puff pastry, served with potato wedges and mushroom sauce. 135

Melanzane

Baked layers of grilled aubergines with tomato, basil & mozzarella cheese and topped with Parmigiano cheese. 125

Norwegian salmon

Sesame & rainbow peppercorn crusted Norwegian Salmon served with crispy soy sautéed broccoli and beet puree. 225

Chicken Cortigiana

Free range breast fillets sautéed in a creamy mushroom & Marsala wine sauce. Served with roasted veg. 149

Lamb Paros

Greek style lemon & herb chargrilled 200g Karoo lamb chops. 145

Porterhouse

Butter aged and charcoal grilled T-bone steak. Served with a selection of roasted veg, Maitre D butter & Gremolata. 189
Dijon mushroom 30