

ALL DAY BREAKFAST

THE JANE FONDA

Your choice of coffee -or- Tea	
Orange juice -or- Apple carrot ginger juice	
Toast with butter	
Sliced avocado (seasonal) & boiled egg	
Bowl of fresh fruit	
Pumpkin bread	
	10.50

THE DAVID BECKHAM

Your choice of coffee -or- Tea	
Orange juice	
Toast with marmalade & choco spread	
Crumpet	
Scrambled eggs	
Pork sausages & baked beans	
Bacon & fried tomato	
Bowl of fresh fruit & yoghurt	
	13.50

THE GERARD DEPARDIEU

Your choice of coffee -or- Tea	
Orange juice	
Croissant	
Baguette with butter, jam & choco spread	
Omelette au fromage et / ou jambon	
Bowl of fresh fruit & yoghurt	
	12.50

THE MAD MAX

Your choice of coffee -or- Tea	
Orange juice	
Bacon, fried egg & avocado burger	
with lettuce, tomato relish & mayo	
Bowl of fresh fruit & yoghurt	
	10.50



MAKE YOUR PLATE

your style of eggs, breads or pastries, served with

The toast rack a selection of slightly toasted bread	2.00
Smoked salmon	2.75
Butter or Jam or Honey or Choco spread	1.00
Fried tomato or Bacon or Sausage or Avocado	1.50

EGGS AND SIDES

Eggs Benedict The Shop style 	7.75
with home smoked salmon	
Eggs Benedict classic	7.25
with cured ham & spinach	
Eggs Benedict vegetarian 	6.75
with marinated mushrooms	
Bacon, fried egg & avocado burger 	6.25
with lettuce, tomato relish & mayo	
Your style of eggs, served with toast	3.95
poached, fried, scrambled, boiled	
Omelet	4.50

 VITAMINS AND FIBERS

The incredible Hulk	5.25
powerful spinach-fruit - granola smoothie	
The right start	4.95
yoghurt with fruit,toasted nuts & honey	
Home made granola bowl	5.25
grains, seeds,nuts, milk, yoghurt, raspberry apple & banana	

BREAKFAST MEALS

Sweet potato rosti	5.95
with smoked salmon & lemon dill cream	
Smashed avocado on grain bread	6.25
avocado, chickpea, feta, rucola & cherry tomatoes	
add poached egg	1.00
The Shop's kimchi fried rice with chicken	6.75
Rob's breaky	5.50
rye toast, smoked salmon & sliced avocado	
French toast	3.95
with passion fruit syrup	
Pancake " The Works "	5.95
with mango, banana, passion fruit, muesli & yoghurt	

LUNCH AND DINNER

SANDWICHES

Chicken & avocado on ciabatta 	5.75
Goat cheese & grilled vegetables on olive bread 	6.25
Beef steak strips in pretzel baguette	6.25
with mozzarella & bell peppers	
Hummus & roast tomatoes in pita 	5.25
Chicken shoarma in pita	5.50
Mozzarella, tomato, basil pesto & roquette in panini 	5.50
Ham & cheese - Tuna & cheese in panini	5.50
Home smoked salmon,asparagus & boiled egg 	6.75
on 5 grain stoneground bread	
Small portion soup available with any food order	2.75

SOUP - QUICHE

Slow roasted tomato basil soup	4.95
Bacon, emmental cheese & spinach quiche	4.95
Asparagus & parmesan quiche 	4.95

SALADS

Farmer's salad 	R 6.25 L 7.75
feta, roast pumpkin, walnuts & greens	
Chicken pasta salad	
with asian vegetables & sesame dressing	
My Captain's salad	R 6.95 L 8.50
home smoked salmon & greens	
Chicken and bacon Caesar salad	
traditional recipe	
The Shop's Chefs salad	8.25
ham, tuna, cheese, tomato, cucumber, coleslaw, bacon, salad greens and mustard dressing	
Add poached egg	+ 1.00

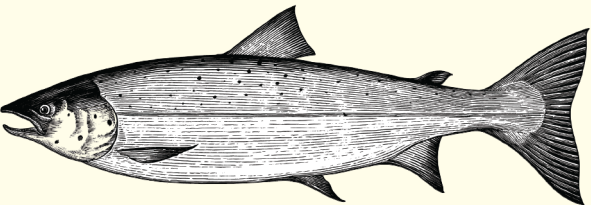


COMFORTING MEALS

Grilled salmon steak 	14.75
served with mashed potatoes & mixed vegetables	
Beef Loc Lac	9.75
served with steamed rice	
Beef burger The Shop style 	6.95
with bacon, Swiss cheese & tomato relish	
Grilled chicken burger The Shop style	6.95
grilled chicken, coleslaw, cheese, tomato relish	
served on a sesame bun	
Spaghetti Bolognese	8.50
Spaghetti Napolitana 	7.00

DELI PRODUCTS

Cheese board	6.95
Charcuterie board	6.95
Home smoked salmon board	6.95
served with condiments, pickles & ciabatta toasts	



Home Smoked Salmon
- by The Shop -

DRINKS

FRESH JUICE

Lemon juice	2.50
Lemon soda	2.75
Passion fruit soda	2.75
Fresh orange juice	3.95
Watermelon juice	3.25
Coconut juice	2.95
Apple juice	3.95
Apple & pear juice	3.95
Apple, carrot & ginger juice	3.95
Apple, beetroot & ginger juice	3.95
Pineapple & guava juice	3.95
Orange & guava juice	3.95
Lychee & mint cooler	3.75
Watermelon & spicy syrup shake	3.25
Virgin coconut shake	3.50
Banana shake	3.75
Avocado shake	4.50
Pineapple & passionfruit smoothie	3.50
Pear & honey smoothie	4.25
Mango lassi	4.25
Banana colada	4.25
pineapple , coconut, banana, raspberry	
Antioxydant: 5 fruits & veggies	4.50

SOFT DRINKS & WATER

Minéré small	1.75
Minéré big	2.95
S.Pellegrino small	2.50
S.Pellegrino big	4.95
Coca Cola, Coca Cola Light	1.95
Soda water, Fanta, Sprite	1.95
Ginger ale, Tonic water	2.50

HOT DRINKS

	regular	large
Espresso	1.95	2.50
Macchiato	2.25	2.75
Cup of coffee	2.25	
Americano		2.50
Mochaccino	2.95	3.50
Cappuccino	2.75	3.25
Café au lait (flat white)	2.75	3.25
Caffè latte	2.95	3.50
Mug of tea	2.50	
Pot of tea		2.95
earl grey - English breakfast		
green tea - chai natural		
Matcha green tea latte	3.75	
Chai latte	3.50	
Fresh mint tea	2.95	
Belgian hot chocolate	3.75	
dark, milk or white chocolate		
make it spicy - on request		

ICED DRINKS

Iced coffee	2.75
Iced cappuccino	3.25
Iced latte	3.50
Creamy iced coffee	3.50
with almond syrup	
Iced tea	2.75
Passion fruit iced tea	3.25
Iced matcha green tea latte	3.95
Chocolate milkshake	4.25
dark, milk or white chocolate	
made with premium ice cream	
Belgian iced chocolate	3.95

COCKTAILS

Mediterranean Margarita	5.50
tequila, triple sec, lime juice & blue curacao	
Mojito	5.50
rum, lime juice, soda & fresh mint leaves	
Cosmopolitan	5.50
vodka, cranberry juice & lime	
Piña Colada	5.50
vodka, malibu, pineapple juice, coconut cream	
Passion fruit capiroska	5.50
vodka, lime, passion fruit, brown sugar	
Espresso Martini	5.50
vodka, kahlua, espresso	
Mai Tai	5.50
dark rum, cointreau, lime, hazelnut syrup	

BEERS

Angkor, Cambodia, Lao	can	2.50
Tiger	draft	2.50
Angkor, Tiger	bottle	3.00
Hoegaarden, Corona	bottle	4.25

WINE LIST

White wine	
Ferraton La Tournée	glass 5.25 bottle 20.00
Vermentino / Sauvignon, France	
fresh floral and citrus aromas	
Yalumba Y Series	bottle 26.50
Pinot Grigio / Australia	
nashi pear, orange blossom, wild musk & honey	
Woolshed	bottle 21.50
Chardonnay / Australia	
rich and creamy with ripe fruit overtones	
Rose wine	
Familia Castano	glass 5.95 bottle 23.50
Rosé, France	
raspberry and strawberry aromas, an elegant finish	

Red wine	
Ferraton La Tournée	glass 5.25 bottle 20.00
Shiraz / Grenache, France	
leather and spice, medium bodied	
Bouchard Père et Fils	bottle 26.50
Pinot / Gamay, France	
red and black berries, soft and round palate	
Montes	bottle 24.50
Cabernet Sauvignon, Chile	
strawberries , plums, crème de cassis, smooth	

Sparkling wine	
Tomassi	bottle 35.00
Prosecco brut , Italy	
elegant and lively , let's get the party started !	

