Silver Birch



RASA
Restaurant Association of South Africa

Best of Joburg
LEADERS CHOICE AWARDS 2022

Silver Birch has been voted the best Country & Tea Garden Restaurant for 22 Years.

Traditional Breakfasts

BREAKFASTS SERVED UNTIL 11:30

White, Brown, Health, Rye Bread
with Butter and Jam included.

Artisanal Sourdough Toast +R3

EARLY RISER BREAKFAST R59
1 Egg, 2 Rashers of Back Bacon
and Grilled Cherry Tomatoes

SUN RISER BREAKFAST R75
1 Egg, 2 Rashers of Back Bacon,
Hash Brown and Grilled Cherry Tomatoes

BUSINESS BREAKFAST R92
1 Egg, 2 Rashers of Back Bacon,
Grilled Cherry Tomatoes, Hashbrown
and Sautéed Mushrooms

LOW CARB BREAKFAST R92
2 Eggs, 2 Rashers of Back Bacon, Grilled
Cherry Tomatoes, Baked Beans and
Sauteed Mushrooms

TRADITIONAL ENGLISH BREAKFAST R88
2 Eggs, 3 Rashers of Back Bacon and Grilled
Cherry Tomatoes

Add Bockwurst, Cheese Griller, Pork or Beef Sausage +R30

SPRINGBOKKIE BREAKFAST R117
2 Eggs, 3 Rashers of Back Bacon, Grilled
Cherry Tomatoes, Sautéed Mushroom, Baked
Beans and Chips.

STEAK AND PATTY BREAKFAST R149
2 Eggs, 3 Rashers of Back Bacon,
100gr Sirloin Steak, 90gr Beef Patty,
2 Hashbrowns, Baked Beans and
Sautéed Mushrooms

FRIED HALLOUMI BREAKFAST (V) R123
2 Eggs, grilled Cherry Tomatoes,
Sautéed Mushrooms, a Hash Brown
and fried Halloumi Cheese.

Add Bacon +R25



EGGS BENEDICT

Speciality Breakfasts

BREAKFAST TRAMEZZINI R129
Crispy Tramezzini filled with Two Eggs,
Bacon, Sauteed Mushrooms, Tomato
and Mozzarella Cheese. Served with
Chips or Salad

EGGS BENEDICT R117
2 Eggs poached to your preference on
an English Muffin with Spinach, Ham
and a smothering of Hollandaise Sauce.

SALMON BENEDICT R147
2 Eggs poached to your preference on an
English Muffin with Spinach, Smoked Salmon
Trout and a smothering of Hollandaise Sauce.

SMOKED SALMON & CREAM CHEESE OMELETTE R147
3 Egg Omelette filled with Smoked Salmon
Trout, smooth Cream Cheese and finely
chopped Chives. Served with a slice of Toast.

SILVER BIRCH OMELETTE R119
3 Egg Omelette with sautéed Mushrooms,
Ham, Cheese, grilled Onion and Green
Pepper. Served with a slice of Toast.

FRENCH TOAST R109
Egg Fried Bread of your choice, topped
with Blueberries, sliced Banana, grilled
Back Bacon and a drizzle of Maple Syrup.

Add a scoop of Vanilla Ice-Cream +R15

Healthy Breakfasts

BERRY BREAKFAST (V) R98
Seed and Nut Muesli with Low Fat Yoghurt, served with a Bowl of Honey and Almond soaked Berries.

PAWPAW CRUMBLE (V) R99
Sliced Pawpaw with Low Fat Bulgarian Yoghurt and Coconut Granola, drizzled with Honey and sprinkled with toasted Almond Slivers.

Plant Based Yoghurt (V) +R18

SHROOMS ON TOAST (V) R109
Sauteed Mushrooms, grilled Cherry Tomato, wilted Spinach and a smear of Hummus, Sumac Spice and Dukkah on artisanal Sourdough Bread

Add Bacon +R25

SMASHED AVO TOAST (V) R88
Chunky Avo on toasted Bread of your choice. Topped with Sesame Seeds.

Artisanal Sourdough +R3

Add Two Eggs +R22

Add Bacon +R25

SALMON BRAVOCADO R138
Chunky Avo on toasted Bread of your choice. Topped with Smoked Salmon Trout, chunky Cottage Cheese & Capers

Artisanal Sourdough +R3

Add Two Eggs +R22

Small Plates

ZUCCHINI FRIES (V) R55

SQUID HEADS *(Subject to Availability)* R70
Deep fried crispy Squid Heads served with Tartare Sauce

HALLOUMI POPS (V) R79
A portion of Halloumi Pops with a sweet Chilli Dip.

AVO RITZ R127
Two Avocado halves filled with Prawns and a Marie Rose Sauce

STRIPS AND CHIPS R112
Deep fried Chicken Strips served with a Dip

VIETNAMESE SPRING ROLLS (NOT FRIED)
2 Rice Paper Spring Rolls, filled with Shredded Vegetables, Micro Herbs and Pickled Ginger. Served with a Peanut and Soya Dipping Sauce and sided with either small Chips, Coleslaw or a Garden Salad

PRAWN R127 / CHICKEN R107 / VEG R97 (V)

Quiches

Our Quiches are freshly baked and served with a Cambodian Salad (Contains Nuts), small Chips or a Garden Salad. R98

- Quiche Lorraine (Bacon & Parmesan)
- Chicken, Mushroom and Spinach
- Spinach and Danish Feta (V)
- Camembert, Roast Pumpkin and Red Onion Marmalade (V)



BERRY BOWL


RARE ROAST BEEF

Wraps & Sarmies

Served either open on Bread of your choice or wrapped in a Whole Wheat or Plain Wrap

Plant Based Gluten Free Wrap	+R23
Artisanal Sourdough	+R3

RARE ROAST BEEF R137
Thinly sliced RARE Roast Beef, Red Onion, Wild Rocket, Dill Pickle, Sweetcorn, Micro Herbs, Sundried Tomato and Creamed Horseradish.

HONEY & MUSTARD CHICKEN WITH AVOCADO R137
Honey and Mustard Marinated Chicken Breast topped with sliced Avocado and Wild Rocket.

SWEET CHILLI PEPPADEW CHICKEN R137
Grilled Chicken Breast, Wild Rocket, Danish Feta, Sweet Chilli and Peppadew.

SMOKED SALMON TROUT R147
Chunky Cottage Cheese, Avocado, Pickled Red Cabbage, Capers, Wild Rocket and Smoked Salmon Trout.

CHICKPEA WRAP R127
Toasted Chickpeas, Butter Lettuce, Red Onion, Dijon Mustard, Capers, Celery, Avo, Gherkin and Toasted Pumpkin Seeds.

Toasties & Tramezzini

Served with Chips or Salad. Choice of White, Brown, Health or Rye.

Artisanal Sourdough	+R3
Plant Based Cheese Substitute	+R22

	SANDWICH	TRAMEZZINI
CHEESE & TOMATO (V)	R69	R99
HAM, CHEESE & TOMATO	R83	R113
BACON & EGG	R78	R108
BACON & CHEESE	R78	R108
BACON, EGG & CHEESE	R87	R117
BACON, DANISH FETA & AVOCADO	R95	R125
CHICKEN MAYONNAISE	R95	R125
CHICKEN MAYONNAISE SPECIAL Chicken Mayonnaise with Sautéed Mushrooms and Bacon Bits.	R99	R129
THE PARMIGIANO Emmenthaler Cheese, Wild Rocket, Parma Ham, Avocado, Sun-Dried Tomatoes and a drizzle of Basil Pesto	R116	R146
BRINJAL, MOZZARELLA, TOMATO & BASIL PESTO (V)	R92	R122


BRINJAL, MOZZARELLA , TOMATO & BASIL PESTO



TRIO OF SLIDERS

Burgers

BUNLESS BURGER R136
Two 90g Beef Patties, grilled Onion, Peppadew, Mozzarella and Cheddar Cheese on a bed of Garden Vegetables. Garnished with sliced Avocado and a drizzle of Balsamic Reduction.

BUSHVELD BURGER R148
Two 90g Beef Patties, Fried Onion, sliced Tomato, a Hash Brown and 2 slices of Cheddar Cheese on a toasted Bun. Topped with Mayonnaise and Monkey Gland Sauce. Served with Chips or Salad.

DOUBLE CHEESEBURGER R188
Two 180g Beef Patties, Lettuce, Tomato, Onion, Pickles and Cheddar Cheese. Served with Chips or Salad and a Sauce of your choice: **Pepper / Peri Peri / Blue Cheese / Tangy Cheese / Creamy Garlic / Chunky Mushroom.**

DAGWOOD R148
180g Beef Patty, Bacon, Lettuce, Tomato, sliced Onion, Pickles, a Fried Egg and a slice of Cheddar Cheese. Served with Chips or Salad.

Tramezzini Option +R30

TRIO OF SLIDERS R128
Mini Beef, Chicken and Halloumi Burgers. Served with Chips or Salad.

CHICKEN, BACON & EMMENTHALER BURGER R138
Grilled Chicken Breast, Emmenthaler Cheese, Tomato Slices, Lettuce and Bacon on a toasted Bun. Topped with Garlic Mayo. Served with Chips or Salad.

CLASSIC BEEF BURGER R125
180g Beef Patty, Tomato, Pickles, Lettuce and sliced Onion on a toasted Bun. Topped with Monkey Gland Sauce. Served with Chips or Salad.

CHICKEN BURGER R115
Grilled Chicken Breast, Lettuce, Tomato, Pickles and sliced Onion on a toasted Bun. Topped with Garlic Mayo. Served with Chips or Salad.

HALLOUMI BURGER (V) R138
Grilled Halloumi Patty on a Hash Brown with Avocado, stacked in a Bun and topped with Sweet Chilli Sauce served with Chips or Salad.



BUNLESS BURGER

Wood Fired Pizza



	MEDIUM	LARGE
FOCACCIA Olive Oil, Garlic and Herbs.		R65
CHEESE FOCACCIA (V) Mozzarella, Olive Oil and Garlic.		R87
MARGHERITA (V) Tomato Base with Mozzarella.	R81	R106
REGINA Tomato Base, Mozzarella, Ham and Mushrooms.	R104	R129
HAWAIIAN Tomato Base, Mozzarella, Ham and Pineapple.	R104	R129
PEPPERONI Mozzarella, Tomato Base and Pepperoni.	R104	R129
QUATTRO STAGIONI Mozzarella, Tomato Base, Ham, Mushrooms, Artichoke and Olives.	R124	R149
PARMIGIANO Mozzarella, Tomato Base, Parma Ham, Wild Rocket and Parmesan Shavings.	R152	R177
BILTONG DELUXE Cream Cheese Base, Sliced Biltong, Back Bacon, Peppadews, Danish Feta and Avocado	R159	R183
THE UNDECIDED 1/4 Regina, 1/4 Hawaiian, 1/4 Pepperoni, 1/4 Lifestyle Legend (LARGE Only)		R159

	MEDIUM	LARGE
PORK DELUXE Tomato Base, Back Bacon, Ham, Pepperoni, Chorizo, Olives and Danish Feta.	R157	R182
BBQ RIB Bbq Base, succulent Spare Rib, roasted Peppers and Pineapple.	R144	R169
MEDITERRANEAN (V) Tomato Base, Sundried Tomato, Aubergine, Danish Feta and Wild Rocket.	R124	R149
CRANBERRY CAMEMBERT Cranberry Base, sliced Camembert Cheese, Back Bacon and Wild Rocket.	R146	R171
CHICKEN MAYO Mayonnaise Base, Chicken Mayonnaise, Danish Feta and Peppadews.	R129	R154
LIFESTYLE LEGEND Tomato Base, grilled Back Bacon, Danish Feta, Garlic and Avocado.	R144	R169
SILVER BIRCH CLASSIC Tomato Base, Tikka Chicken, caramelized Onion, Mushrooms, Peppadews and Avocado.	R144	R169
Plant Based Cheese Alternative	R22	R30
Plant Based GF Vegetable Base Large Only		R39

Salads

	FULL	HALF
SILVER BIRCH PRAWN SALAD Lettuce, Wild Rocket, Cucumber, Cocktail Tomatoes, Avo and a Tomato Onion Salsa. Topped with Prawns and 2 Croutons.	R157	R111
CHICKEN & AVOCADO SALAD Lettuce with grilled Chicken Breast, Crispy Bacon, Fried Dough Strips, Shaved Parmesan, Cocktail Tomatoes, Avo, Boiled Egg and an Italian Dressing.	R127	90
BILTONG, AVOCADO & ROQUEFORT Micro Herbs and Cos Lettuce, Cucumber, Sundried Tomato, Roquefort Cheese, Red Onion, Avocado, Beef Biltong and toasted Pumpkin Seeds with a Roquefort Dressing.	R147	R107
GLOW BOWL Baby Spinach with roasted Sweet Potato, Chick Peas, Tumeric Cauliflower, Carrots and Avo with Black Sesame Seeds and a drizzle of Tahini	R127	
Add Chicken	+R35	
SUPER BOWL Chickpea & Sweet Potato Falafels, Avo, Carrots, Hummus, Cherry Tomatoes, Red Onion, Cucumber, Mixed Leaves with Tahini & an Omega Seed mix	R137	

Rule the Roast

CHICKEN SCHNITZEL R152
Crumbed Lemon and Herb Marinated Chicken Breasts on a bed of Garden Vegetables. Served with a Cheese sauce and Chips, Savoury Rice or Salad.

CHICKEN SUPREME R187
Crumbed Chicken, topped with Parma Ham, Emmenthaler Cheese & a decadent Cheese Sauce.
Served with Rice, Chips or Salad

LOW CARB CHICKEN FILLET MEAL R155
Two Grilled Chicken Breasts on a Bed of Vegetables. Topped with Zucchini Fries and a Drizzle of Balsamic Reduction

CRISPY CHICKEN WINGS AND CHIPS R105
Deep fried Crispy Winglets served with a BBQ Dip

STICKY CHICKEN WINGS AND CHIPS R125
12 Winglets, deep fried & coated in a smokey Chipotle Chilli BBQ sauce.
Served with Chips & a crsip, cool Colelaw

CHICKEN SATAY R149
Three sweet Soya Sauce & Garlic marinated Chicken skewers. Served with a spicy Peanut sauce & Chips, Savoury Rice or Salad

Lunches & Grills

KAROO LAMB CURRY R214
Mild Lamb Curry, served with Basmati Rice, a Poppadum, Mint Yoghurt, Banana and Salsa.

T-BONE STEAK R229
400 gr T-Bone Steak cooked to your preference and served with a Sauce and Side of your choice

BILTONG, BUTTER & BLACK PEPPER RUMP R252
250g Prime Rump crusted in Black Pepper, topped with Butter Fried Biltong. Served on a bed of Vegetables with Chips, Savoury Rice or Salad.

RUMP STEAK R210
250g Prime Rump Steak on a bed of Garden Vegetables and served with Chips, Savoury Rice or Salad.

GRILLED PORK CHOPS R210
Two 200gr Pork Chops, chargrilled and served with a homemade Apple Sauce and a side of your choice


LOW CARB CHICKEN FILLET MEAL

SAUCES +R35: Pepper / Prego / Blue Cheese / Tangy Cheese / Garlic / Mushroom



PRAWN & CALAMARI COMBO

Seafood

SERVED FROM 11:30

FISH & CHIPS R149
Hake Fillet, deep fried or grilled, with Chips, Savoury Rice or Salad. Served with a Sauce.

CHORIZO CALAMARI R219
Grilled Falkland Calamari Tubes with Chorizo and Olives. Served with Chips, Savoury Rice or Salad and Lemon Butter Sauce.

GRILLED CALAMARI R149
Grilled Falkland Calamari Tubes with Chips, Savoury Rice or Salad and Lemon Sauce.

HAKE THERMIDOR R198
Grilled Fillet of Hake with a Mushroom, Prawn & White Wine Sauce.Topped with a Crisp Fried Prawn & Sided with Savoury Rice, Chips or a Garden Salad

GRILLED QUEEN PRAWNS
Delicious grilled Queen Prawns with either Savoury Rice or Chips, served with a Lemon or Garlic Butter Sauce.

- 6 Prawns R208
- 12 Prawns R318

Combos

CARNIVORE GRILL COMBO R257
200g Pork Chop, 225g Sticky Chicken Wings, 125g Boerewors and 100g Sirloin Steak with a side order of Chips, Coleslaw or a Salad

FLYING FIN COMBO 232
Six Sticky Chicken Wings, 150gr of succulent Calamari tubes & Three Queen Prawns. Served with Lemon or Garlic Butter and a side of Chips or a Garden Salad

STEAK & PRAWN COMBO R318
250g Prime Rump Steak, grilled to your preference, with 6 lightly spiced Queen Prawns. Served with Chips, Savoury Rice or Salad and Lemon or Garlic Butter.

PRAWN & CALAMARI COMBO R277
Grilled Falkland Calamari Tubes with 6 lightly spiced Queen Prawns. Served with Chips, Savoury Rice or Salad and Lemon or Garlic Butter.

HAKE & CALAMARI COMBO R213
Hake Fillet, grilled or deep fried, with grilled Falkland Calamari Tubes. Served with Chips, Savoury Rice or Salad and Lemon or Garlic Butter.

HAKE & PRAWN COMBO R285
Hake Fillet, grilled or deep fried, with 6 lightly spiced Queen Prawns. Served with Chips, Savoury Rice or Salad and a Lemon or Garlic Butter.



STEAK & PRAWN COMBO

Scones



SCRUMPTIOUS SCONE R52

Our Homemade Scones are served with two of the following:

- Strawberry Jam
- Whipped Cream
- Cheddar Cheese

Gelato



ITALIAN GELATO

Various Flavours

1 SCOOP	2 SCOOPS	3 SCOOPS
R37	R62	R77

Cakes

	FULL	HALF
CLASSIC APPLE PIE Served with ice-cream or cream	R70	
BLUEBERRY FIG & APPLE CRUMBLE Served with ice-cream or cream	R76	
LEMON MERINGUE PIE	R72	
PECAN NUT PIE Served with ice-cream or cream	R74	R50
CARROT CAKE	R74	R50
BAKED CHEESECAKE	R83	R59
CHOCOLATE GANACHE	R74	R54



LEMON MERINGUE PIE

Coffee

	SINGLE	DOUBLE
ESPRESSO	R29	R34
CORTADO		R38
AFFOGATO Two scoops of Vanilla Bean Gelato drowned in a shot of rich Espresso		R65

	REGULAR	MUG
FILTER COFFEE	R34	R39
AMERICANO Double shot of Espresso with hot water	R36	R40
CAPPUCCINO	R39	R46
RED CAPPUCCINO	R41	R48
FLAT WHITE	R43	R47
CAFÉ LATTE		R46
CAFÉ MOCHA Chocolate or French Vanilla		R47
MILO		R46
HOT CHOCOLATE		R46
CHAI LATTE		R47
DIRTY CHAI LATTE		R49
MATCHA & MINT LATTE		R50
TUMERIC & SPICE LATTE		R46
TEA		R30

Non Dairy Alternatives	+R8
Condensed Milk	+R10
Fresh Cream (Pouring or Whipped)	+R10
French Vanilla or Hazelnut Syrup	+R10

Healthy Blends

SIR FRUIT R37
Mango, Orange or Strawberry.

HEALTHY SHOTS R37

- **DETOX** – Apple Cider Vinegar & Lemon
- **IMMUNITY** – Ginger, Lemon, Apple Cider Vinegar & Cayenne Pepper
- **HOT SHOT** – Lemon, Cayenne Pepper and Tumeric
- **JUST GINGER** – Fresh Ginger

FRESHLY PRESSED JUICE R59
Mix or match any three:
Apple / Carrot / Orange /
Pineapple / Cucumber.

Smoothies

GINJA SPICE R80
Ginger, Pineapple, Carrot, Banana, Lemon, Honey, Chia Seeds & Turmeric

GREEN MAMBA R79
Kiwi, Pineapple, Banana, Apple Juice & Mint

BERRY BOMB R79
Mixed Berries, Yoghurt, Almonds & Honey

THE NUT CASE R80
Peanut Butter, Yoghurt, Dark Chocolate, Choc Symphony & Banana

BAHAMA MAMA R79
Mango, Pineapple, Passion Fruit & Orange Juice

Cold Beverages

BENE SPRING WATER 500ML R30
Still or Sparkling.

BENE SPRING WATER R40
Still 1.5L or Sparkling 1L.

COLDRINKS 300ML R32

LIPTON ICE TEA 300ML R36
Peach, Lemon or Mixed Berry

RED BULL 250ML R47

MIXERS 200ML Ginger Ale / Lemonade / Tonic / Pink Tonic / Soda Water / Dry Lemon. R28

APPLETIZER / GRAPETIZER 300ML R43

TOMATO COCKTAIL 200ML R45

ROCK SHANDY R45
Contains Alcohol.

STEEL WORKS R48
Contains Alcohol.

CORDIAL & MIX R42
Soda or Sprite mixed with a Double Cordial of your choice:
Lime / Kola Tonic / Passion Fruit.



Marvelous Milkshakes

KIWI COOL R68
Kiwi Purée blended with Vanilla Ice Cream and garnished with a slice of Fresh Kiwi Fruit.

SLIM BERRY R67
Mixed Berries, Banana and Almonds, blended with Vanilla Ice Cream. Garnished with Fresh Strawberry.

GOING NUTS R67
Peanut Butter and Pecan Nuts, blended with Vanilla Ice-Cream and topped with crushed Nuts and Maple Syrup.

Swap Peanut Butter for Nutella +R15

FIG & ALMOND R67
Fig Purée And Almond Syrup blended with Vanilla Ice Cream and topped with a dollop of whipped Cream.

FREEZOS R62
Coffee or Toffee

FRUIT SHAKES R62
Mango or Strawberry Fruit Purèe blended with Vanilla Ice Cream and fresh Fruit Juice

COFFEE SHAKE R49
A Shot of Espresso and a dash of Milk, blended with Vanilla Ice Cream.

TRADITIONAL MILKSHAKES R49
Chocolate, Strawberry, Vanilla, Bubblegum, Banana Or Lime.

Cocktails

PANGALACTIC GARGLE BLASTER R83
Strawberry Liquer, Grenadine and Mango Juice with a Blue Margarita Frozen Head.

ROSY-POMA TONIC-GIN-TWISTER R87
Tanqueray Gin, Lime, Pink Tonic, Pomegranate Seeds and Fresh Rosemary over Crushed Ice.

BLOODY MARY R83
Vodka, Tomato Cocktail, Worcestershire Sauce, Salt, Pepper and garnished with a Celery Stick.

MOJITO R75
Bacardi, Lime, Soda Water and Fresh Mint over crushed Ice.

LONG ISLAND ICE TEA R99
Vodka, Gin, Light Rum, Tequila and Triple Sec with a dash of Lemon Juice and topped up with Coke.

STRAWBERRY DAIQUIRI R83
Bacardi, Strawberry Liqueur and Strawberry Juice, shaken not stirred.

Alcohol Free Cocktails R56



Beers

LOCAL BEERS	**R40**
Castle / Castle Lite / Black Label / Hansa. Amstel Lager / Heineken / Heineken Zero.	
Windhoek Draught 440ml	**R45**
CIDERS & COOLERS	
Hunters Dry / Hunters Gold	**R45**
Savanna Dry / Savanna Light.	**R48**
Bernini Blush / Classic	**R44**
Bernini Mimosa 300 ml	**R44**

On Tap

	300ML	500ML
Castle Lite Draught	**R40**	**R50**
Stella Artois Draught	**R45**	**R55**

Spirits

Priced Per Tot.

GIN	
Gordons	**R29**
Tanqueray	**R36**
WHISKEY	
J&B	**R31**
Bells	**R33**
Jameson	**R45**
Johnnie Walker Black	**R49**
BRANDY	
Klipdrift	**R30**
Richelieu	**R30**
VODKA	
Smirnoff	**R30**
RUM	
Bacardi	**R30**
Spiced Gold	**R30**
Captain Morgan	**R30**
SHOOTERS	
Kahlua	**R33**
Amarula	**R30**
Jägermeister	**R40**
Jose Cuervo Silver/Gold	**R39**

Wine

All Our Wines are Priced by the Bottle or the Glass.

	1.25L	500ML
SANGRIA	R145	R65

HOUSE WINES	(Glass)
Saint Morand *(Semi Sweet White)*	R46
Saint Vincent *(Dry White)*	R46
Saint Rapheal *(Smooth Red)*	R49

SPARKLING WINES	(Bottle)
JC Le Roux Le Domaine	R215
JC Le Roux La Fluerette	R215
JC Le Roux La Fluerette 0%	R215
JC Le Roux Sauvignon Blanc *(Dry White)*	R215
Durbanville Hills Sparkling Sauvignon Blanc	R254





	Bottle	Glass
SAUVIGNON BLANC		
Durbanville Hills	R207	R75
Porcupine Ridge	R197	R69
DRY WHITE		
Graca Blanco	R159	R56
CHENIN BLANC		
Franschhoek Cellar	R199	R69
Stellenrust	R197	R69
CHARDONNAY		
Waterside	R188	R66
LIGHT BLEND		
Drostdy-Hof Extra Light	R147	R53
SHADES OF PINK		
Boschendal Blanc De Noir	R192	R67
Nederburg Rose	R177	R65
Durbanville Hills Merlot Rose	R198	R69
MERLOT		
Franschhoek Cellar	R212	R76
Durbanville Hills	R198	R69
PINOTAGE		
Beyerskloof	R255	R89
RED BLEND AND VARIETALS		
Kleine Zalze Cabernet Sauvignon Merlot	R245	R84
Nederburg Winemasters Cabernet Sauvignon	R235	R82

Take me Home

BISCOTTI 250g R80

WOODFIRED COFFEE BEANS 1KG R465

ARTISANAL SOURDOUGH BREAD R88



Full Cakes

PECAN NUT PIE R695

BAKED CHEESE CAKE FULL R695

TRADITIONAL APPLE PIE FULL R495

BLUEBERRY, FIG AND APPLE CRUMBLE R525

CARROT CAKE R695

LEMON MERINGUE R495

CHOCOLATE GANACHE R595

(Please allow 48hrs notice for full cakes)
(R200 Dish deposit for immediate cakes (subject to availability)

ADDITIONAL INFORMATION

A 10% Service Fee will be Added to Tables of Eight or More Guests.

Corkage R100 Per Bottle / Cakeage R100

(V) Vegetarian Plant Based

Our menu items may contain or come into contact with common allergens, including but not limited to: milk, eggs, wheat, soy, peanuts, tree nuts, fish, shellfish, and gluten. Please inform your server of any food allergies or dietary restrictions before ordering. While we take precautions to avoid cross-contamination, we cannot guarantee the complete absence of allergens in our dishes. Your safety is our priority, and we are happy to accommodate special dietary needs to the best of our ability.

Lifestyle Home Garden: Cnr. Beyers Naudé Dr & Ysterhout Ave, Randpark Ridge, Randburg

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