SUPER SMOOTHIES

Protein Energizer Espresso, banana, peanut butter, whey protein, almond milk	R80
Tropical Golden Glow Banana, mango, pineapple, turmeric and almond milk	R90
Berry blaze & Collagen Blueberries, strawberries, banana, collagen, Greek yoghurt and mint	R90
Green Machine Apple, celery, cucumber, spinach, matcha, spirulina and ginger	R90

COLD BEVERAGES

Appletiser	R40
Grapetiser	R40
Coke	R30
Coke Zero	R30
Sprite	R30
Sprite Zero	R30
Liqui-Fruit	R40
Creme Soda	R30
Still Water	R35
Sparkling Water	R35

DESSERTS

Affogato Salted Caramel Espresso and ice cream perfection with salted caramel	R70
Affogato Hazelnut Espresso and ice cream perfection with hazelnut cream	R80
Affogato Pistachio Espresso and ice cream perfection with pistachio cream	R80
Double Baked Chocolate Cake A gluten free winner with a rich and moist center served with a berry sauce	R80
Bourbon Pecan Pie A classic favorite with a rich caramel filling and crunchy toasted pecans	R85
Baked Cheesecake Creamy baked cheesecake with smooth texture and buttery biscuit base	R90

Please note that we are not licensed to sell alcoholic beverages. However, guests are welcome to bring their own wine or bubbly beverages to enjoy with their meals.
To maintain the quality of food and service you deserve, a 10% gratuity fee will apply to tables of more than 6 guests or bills exceeding R600.

For guests wishing to share a meal, an additional R20 sharing fee will apply to cover the extra preparation, crockery, and service costs.

Right of admission is reserved.

THANK YOU FOR YOUR PATRONAGE.

COFFEE COMMUNITY COMFORT

Café
GOURMET
EST • 2025
Artisinal Coffee Bar & Café

At Café Gourmet, we believe great food starts at its source, using fresh, seasonal, locally sourced ingredients to create honest, high-quality dishes made with real butter, olive oil and passion. Our menu changes with the seasons and balances wholesome, nourishing meals with indulgent treats, all served in a warm space built on community, craftsmanship, and connection. BON APPÉTIT

064 901 7474
CafeGourmet007@icloud.com

ALL DAY BREAKFAST

Croissant R60
A golden, buttery croissant with delicate, flaky layers, served with cheese, butter and a selection of preserves.

Sunrise Croissant R75
Two scrambled eggs, cheese and smoky bacon jam

Sunshine Ciabatta R90
Toasted and topped with avocado and two poached eggs, drizzled with a crunchy chili sauce

Moroccan Shakshuka R95
Hearty and spicy tomato, onion and pepper sauce, two poached eggs, feta and coriander served with sourdough bread

Country Protein Frittata R95
Oven baked savoury filling with eggs and cottage cheese. Topped with crispy bacon

Cheese Omelette with Mushroom Sauce R110
Two egg omelette served with grilled tomato and two beef sausages

Crème Brûlée French Toast R110
Brioche french toast served with three crispy bacon rashers, drizzled with honey, pecan nuts and a berry compote

The Full House Breakfast R120
A hearty plate of two eggs (your choice), three crispy bacon rashers, two beef sausages, grilled tomato and toasted ciabatta with preserve

Croque Monsieur R125
Brioche french toast layered with ham and cheese, finished with a rich, creamy béchamel sauce with a hint of Dijon mustard

TOASTED SANDWICHES

SOURDOUGH - SERVED WITH TWO SMALL SALADS

Cheese & Tomato R75
Ham, Cheese & Tomato R85
Bacon, Cheese & Egg R90
Chicken Mayo (Spicy or not) R95
Open Gourmet Sandwich R130
Loaded with chicken, cheese, bacon, tomato and avocado drizzled with pesto dressing

EXTRAS

Egg R10
Cheese R20
Bacon (Two Rashers) R25
Ciabatta Toast with Butter R15
Avocado Half R30
Beef Sausage R20
Portion Chips R60

GOURMET SALADS

Golden Halloumi Filo R130
Crispy filo-wrapped halloumi served with a fresh, vibrant beetroot and berry salad - perfectly balanced

Mediterranean Hummus Bowl R130
Creamy hummus served with vibrant fresh vegetables and pesto

Cajun Chicken & Corn Bowl R140
A perfect combination with a creamy avo, tomatoes and crunchy salad drizzled with a sundried tomato vinaigrette

Chicken Waldorf R140
A symphony of tender chicken breast, crispy apple, celery and grapes Topped with roasted walnuts/pecans and a minty tangy dressing

Beef Fillet with Roasted Sesame Dressing R160
Korean-inspired salad with 180g seared fillet

GOURMET LUNCH

Grilled Chicken Pesto Wrap R90
Tender chicken breast loaded with crunchy salad

BBQ Beef Ranch Wrap R100
Tender rump loaded with crunchy salad

Portuguese Free-range Chicken Livers R120
250g Creamy peri-peri chicken livers served with ciabatta & salad

Quiche of the Day R120
Our freshly baked quiche of the day. Ask us about today's selection

Chicken and Mushroom Pie R130
200g creamy deliciousness wrapped in golden filo pastry

Greek Easy Chicken Kebabs R150
Grilled deboned lemon and herb thighs served with a greek salad, tzatziki, and panini

Double Trouble Smashed Beef Burger R160
Two juicy 100g homemade patties layered with cheese and topped with smoky bacon jam on a brioche bun, served with chips

Asian Pork Belly R170
Crispy Asian-style pork belly served on a vegetable and noodle stir-fry

Norwegian Salmon - SQ R280
Parmesan Norwegian salmon 180g served with a creamy Tuscan sauce and vegetables - fresh and flavourful balanced. Subject to availability

COFFEE

	S	M	L
Espresso Single	R15		
Espresso Double	R25		
Americano	R30		
Cappuccino		R45	
Café Latte		R45	
Flat White	R40		
Macchiato	R30		
Mocha		R55	

HOT SPECIALITIES:

Rooibos Latte R45
Rooibos Cappuccino R45
Chai Latte R50
Dirty Chai Latte R55
Matcha Latte R55
Spanish Latte R65
Pistachio Latte R70
Crème Brûlée R70
White Chocolate Matcha R70
Gourmet Hot Chocolate R70

COLD SPECIALITIES

Classic Iced Latte R60
Pistachio Latte R70
Spanish Latte R70
Crème Brûlée R75
Strawberry Matcha R75
Banana Brûlée Matcha R75

EXTRAS

Milk R10
Almond, Oat & Lactose-Free Milk R15
Flavoured Syrups – Sugar-Free R15
Cold Foam / Cream R20
Sip Sachet 12g Electrolyte R30
Level up your H_2O and strength with SIP Raspberry Rush
5 Electrolytes + 5 Vitamins + 5g Creatine.

TEA

Rooibos Tea R30
Five Roses Tea R30
Earl Grey Tea R30

GOURMET NON-ALCOHOLIC

Homemade Iced Tea (sugar-free) R45
Cherry, Ginger, Passion fruit, Pomegranate, Mixed Berry

Numuti – Marula / Baobab R65
Elevate your vibe with a social tonic. Sceletium is a medicinal and succulent plant native to South Africa. Support anxiety reduction, calming effects and connection

Nomari Cocktail R75
Aperitivo for everyone inspired by the Tankwa Karoo with grapefruit, Rooibos, sage, rosemary and buchu fragrant notes

GOURMET MILKSHAKES

Strawberry R70
Hazelnut R75
Pistachio R75