

## **Nibbles for the table**

Roasted mixed nuts 50

Marinated Artichokes 45

Free range beef biltong & venison droewors mix 55

Rosemary & Rooibos smoked olives 40

## **Soup of the day 85**

See menu board for our home-made soup of the day. Add a delicious smoked mozzarella cheese ciabatta toastie (R60) or Gypsy ham with Dijon mayo & smoked mozzarella cheese toastie (R65).

## **Tamari Chicken Flatbread 140**

Warm, house-made flatbread spread with spiced harissa yogurt and topped with red cabbage kimchi, a crunchy pea, parsley & almond gremolata, and tamari-glazed free-range chicken breast, finished with fresh coriander.

## **Hot Smoked and Peppered Trout Flatbread 160**

Warm, house-made flatbread spread with a Mediterranean yogurt cucumber dressing, topped with a our crunchy pea, parsley & almond gremolata and Baardskeedersbos hot smoked and peppered salmon trout and capers.

## **Free Range Greek Lamb & Tzatziki Burger 185**

A 100% Certified Karoo Lamb mince patty made with our secret blend of burger spices, layered with tzatziki, fresh tomato, leafy greens and red onion rings and set within a warm brioche bun. Finished with a side of hand cut potato wedges and Cheverells burger mayo. A Vegan Patty option with vegan mayo is also available. (ADD: house side salad R45 / Miriam's homemade chilli R10 / Crispy bacon R40 / Kimchi R20 / Fried Egg R20 / Avo R25 )

## **Hot Thai Chicken Curry Noodle Soup 168**

A Thai inspired chicken soup with a delicious depth of oriental flavour from ginger, carrot, baby corn, edamame beans cooked in a Thai red curry paste and coconut milk. Served with vermicelli rice noodles, and topped with toasted sesame seeds, chopped peanuts, fresh lime, coriander and chopped red chilli.

**See our board for Daily Specials!**

## **EXTRAS**

*Soft boiled egg R20*

*Edamame beans R25*

*Gluten Free Bread R30*

*Herbed goats cheese R30*

*Homemade Kimchi R20*

*Harissa Burger Mayo R15*

*Crispy Potato Wedges R40*

*Miriam's Homemade Chilli R10*

*Cheverells house side salad R45*

*Extra Avo R25*

# DESSERT MENU

Cheverells house made Apple & Frangipane Tart with Chantilly cream	R85
Apple and blackberry pistachio crumble served with crème fraîche (or vanilla bean ice cream - add R10)	R75
Cheverells Malva Pudding with Amarula Sauce and vanilla bean ice cream	R75
Bowl of vanilla bean ice cream (Add hot chocolate sauce R15)	R70
Affogato Amaretto - Vanilla ice-cream, 1 shot espresso, Diasronno Amaretto Liqueur	R85

Cake of the Day - see counter for this weeks special home bake!

## COLD DRINKS

Pressed plain apple juice OR apple, mint & ginger juice.....	R60 / R65
Appletiser / Grapetiser.....	R45
Cordial & Soda (Lavender Flower / Hibiscus Flower) .....	R45
Theonista Ginger Beer with organic Rooibos.....	R60
Tessies Still / Sparkling Water (750ml).....	R50
Coke / Coke Zero.....	R30

## HOT DRINKS

Cappuccino / Flat White / Americano with milk .....	R42
<i>(Decaf - extra R5)</i>	
Sunbird Rooibos Tea.....	R30
Black Americano.....	R35
Ceylon Tea.....	R28
Latte .....	R47
Earl Grey / Green Tea.....	R30
Chai Latte.....	R50
Extra Almond/ Oat Milk.....	R10
Single / Double Espresso.....	R30/R35
Hot Chocolate.....	R45
Red Cappucino.....	R50
Matcha Latte <i>(also available as iced)</i> .....	R67.50
Tumeric Latte <i>(also available as iced)</i> .....	R60

**We can adjust our meals to accommodate dietary requests where we can, however this may require a little extra time for preparation.**

**A Service Fee of 10% will be added onto tables of 6 or more.**

**Menu items may come into contact with allergenic foods.**

**If you have any severe allergies that you are concerned about please let us know.**

**See back of menu for a list of all of our home made goodies available to take home!**