

Drinks

HOT DRINKS

Americano 34/37
Cappuccino 37/40
Latte 40
Flat white 37/40
Cortado 34/37
Add almond/macadamia/coconut/oat/soy milk 13
Babyccino 9
Teas, variety 30
Hot chocolate 48
Decadent hot chocolate - *Nutella with marshmallows* 65
Ginger, orange, honey & cinnamon hot toddy 48
Red cappuccino 40/44
Turmeric health latte 54
Chai latte 44
Dirty chai 49
Roasted hazelnut latte 49

COOL DRINKS

Homemade lemonade 47
Homemade ginger beer 47
Iced teas 42

We have still & sparkling water & a selection of sodas, including appletiser & grapetiser available

ICED COFFEE

Iced coffee latte 49
Freezo coffee/chai 57

FRESHLY PRESSED HEALTH JUICES

Green gratitude - *apple, cucumber, kale, celery, lemon & ginger* 64
The refresher - *apple, carrot & ginger* 63
The red booster - *apple, carrot, beetroot & ginger* 64
Berry freshness - *berries & apple* 69
Citrusy orange - *orange juice* 57
Cool cucumber - *apple, cucumber & mint* 59

FRESH SHOTS

Wake Up - *ginger, orange, honey* 35
Breakfast - *ginger, lemon, turmeric, honey* 45

SMOOTHIES

Bonjour Monsieur- *double shot espresso, peanut butter, Greek yoghurt, banana, honey* 72
Madam Framboise - *Greek yoghurt, fresh mixed berries, banana, toasted almonds* 72
Casablanca - *Medjool dates, Greek yoghurt, banana, nutmeg, raw cacao, chia* 74
Golden Glow - *turmeric, banana, apples, almond milk* 77
Revitaliser - *banana, pineapple, kale, apple, honey, mint, cucumber, almond milk* 77
Le Tropical - *Baby spinach, cucumber, banana, pineapple, Greek yoghurt, lemon juice, almond milk* 82

COCKTAILS

Mimosa - *sparkling wine & orange juice* 75
Aperol spritz - *Aperol, sparkling wine & soda* 97
Pimms cup - *Pimms, lemonade, ginger ale, fresh fruit* 87
Bloody Mary - *with all the trimmings* 105
Mojito - *Bacardi white rum, lime, simple syrup, fresh mint & soda* 94
Old Fashioned - *whiskey, bitters, simple syrup, orange twist* 94
French 75 - *Wixworth gin, simple syrup, sparkling wine, fresh lemon juice* 97
Mojito Mocktail - *lime, simple syrup, fresh mint & soda* 47
Summer Cup Mocktail - *red berries, mint, lemonade & cucumber* 54

BEERS

Stella Artois/Castle Lite 39
Corona 49
Jack Black lager 50
Darling Brew Just Naked 65

BUBBLY

Villiera Pearls Of Nectar NV 465
Miss Molly MCC 80/325
Villiera Tradition Brut NV 90/445
Villiera Tradition Brut Rose NV 448
Jacques Bruère Vintage Brut Reserve 595
Laurent Perrier La Cuvee Brut 1795

ROSE

Creation 345
Be a Daisy 65/195
First Sighting 75/215

WHITES

Chenin Blanc
Kleine Zalze Cellar Selection Bush Vines 70/210
DeMorgenzon DMZ 325

Sauvignon Blanc
Bosman Upper Hemel en Aarde 345
Baleia 325
First Sighting 80/245

Chardonnay
Be a Daisy 65/195
Bouchard Finlayson 90/285
La Bri 425

REDS

Merlot
Vondeling Petit Rouge 85/245
Nitida 365

Shiraz
First Sighting 275
Vondeling Baldrick 85/245
Zandvliet 375

Cabernet Sauvignon
Be a Daisy 75/215
Le bonheur 95/275
Vriesenhof 365

Other
Beyerskloof Pinotage 265
David Finlayson Pinot Noir 475

A R B O O R
CAFÉ & COURTYARD

Breakfast

GALETTES

Our signature French buckwheat pancakes are naturally gluten free

Galette du Chef

A delightful combination of crispy bacon, a perfectly cooked egg, tangy rosa tomato salsa, creamy feta & a touch of red onion (GF) 97

Garden Delight

Filled with lightly creamed spinach & leeks, complemented by the richness of feta cheese & topped with a luscious egg (GF/V) 97 (add Country ham)

Forest Medley of Mushrooms

Savour the combination of creamy wild exotic mushrooms, fresh parsley, tender baby spinach, confit onions & a sprinkle of fresh parsley (GF/V) 129 (add avo)

Salmon & Dill

Smoked salmon trout, enhanced by the creaminess of crème fraîche, fried egg, the subtle tang of red onion & the fragrant touch of dill (GF) 152 (add avo)

Prosciutto

Salty prosciutto, creamy mozzarella, peppery rocket & shaved pecorino cheese, drizzled with tangy balsamic glaze 157

OMELETTES

French Lyonnaise

Fluffy three-egg omelette filled with Gypsy ham, sautéed spinach & sliced Lyonnaise potatoes & caramelised onions, topped with melted mozzarella cheese 117

Chèvre Supreme

Goat's cheese paired with delicate baby spinach, a burst of fresh basil pesto, ripe avocado & a light & fluffy three-egg white omelette (GF/V/B) 157 (add crispy bacon/macon)

Forest Harvest

Creamy exotic wild mushrooms, sautéed with crisp snow peas & spring onions & generously topped with melted mozzarella (GF/V/B) 157 (add crispy bacon/macon)

Classic Bacon & Cheese

Crispy, smoky bacon, rich cheddar, & gooey mozzarella in our classic omelette. Enhanced with a dollop of fragrant basil pesto (B) 137

Smoked Salmon Delight

Sautéed spinach & smoked salmon trout, with delicate pea shoots & a drizzle of crème fraîche (B) 147 (add avo)

Prosciutto & Brie

Savour the exquisite combination of delicate prosciutto, creamy brie, fresh avocado, red onion & a vibrant bed of rocket (B) 157

BENEDICTS

From the Garden

Creamy avocado, perfectly poached eggs, blistered rosa tomatoes & fresh baby spinach, all elegantly placed on a slice of grilled heirloom tomato & topped with a luscious hollandaise sauce (GF/V/B) 117 (add crispy bacon/macon)

Arbour

Country ham, complemented by perfectly poached eggs & a velvety hollandaise sauce; nestled on a freshly homebaked brioche 97

Royal Smoked Salmon

Delicate smoked salmon trout, paired with perfectly poached eggs & crowned with a rich homemade hollandaise; nestled on a freshly baked brioche 157 (add avo)

Creamy Wild Mushroom & Pecorino Pasta

Creamy wild exotic mushrooms, topped with grated pecorino all tossed together with al dente linguini 147 (add crispy bacon/grilled sirloin strips/grilled chicken)

Pulled Duck Brioche Roll

Slow-cooked duck is shredded & piled high on a soft brioche roll, enhanced with a tangy Amerena cherry mayo, roasted beet shavings, red onion & peppery rocket 165

Hand Pressed Beef Brioche Burger

Wagyu infused beef patty served on a soft brioche roll, topped with caramelised onion, melted Swiss emmentaler cheese & vibrant wild rocket, crisp butter lettuce, sliced tomato & red onion 147 (add avo)

Grilled Chicken & Halloumi Brioche Burger

A juicy grilled chicken fillet & salty halloumi cheese nestled in a fluffy brioche roll with zesty peri-peri sauce, crisp butter lettuce, sliced tomatoes, peppery rocket & tangy slaw 147 (add avo)

Roast Chicken & Leek Pot Pie

Enjoy the comforting flavours of slow-roasted chicken & caramelised leeks simmered in a rich, creamy sauce, with a golden puff pastry topping 127

SIDES

Crispy shallow fried potato wedges 32

Roasted sweet potatoes with ginger & honey 37

Green salad with Pecorino shavings 37

Steamed crunchy green beans, broccoli & toasted seeds 37

Roasted butternut & beetroot 37

Lyonnaise potatoes 37

SOMETHING SWEET

Orange, Caramel Brandy Flambéed Crepe

This thin and delicate crepe is filled with a luscious caramel sauce infused with a hint of brandy & fresh orange slices 97

Mixed Berry Compote & Crème Fraiche Crepe

A thin crepe is generously filled with a warm mixed berry compote & crème fraiche 97

Nutella & Caramelised Banana Crepe

A thin crepe is generously spread with creamy Nutella & topped with perfectly caramelised slices of banana 97

Traditional Cinnamon Sugar & Lemon Crepe

Delight in the classic flavours of our traditional cinnamon sugar & lemon crepe 48

Salted Caramel & Apple Crepe

A thin crepe is generously filled with homemade salted caramel sauce & caramelised apples 87

Carrot Cake features moist layers of carrot cake infused with warm spices, raisins & topped with a rich citrus cream cheese (N) 77

Baked Cheesecake velvety & creamy delight with a buttery crust, topped with a berry compote 77

Chocolate Euphoria a chocolate cake that is rich, decadent, moist & sinful 77

Freshly Baked Scones with butter, homemade raspberry jam & grated cheddar 37

DOG TREATS

Tail-Wagging - dog biscuits with peanut butter 25

Chickylicious - chicken fillet breast 42

Steak Supreme - sirloin (150g) 100

FRESHLY BAKED BAGUETTES

Can also be made as an open sandwich on toasted sourdough or seeded wholewheat

Signature Chicken Mayo

Tender chicken dressed in creamy mayonnaise & topped with creamy avocado slices 97

Grilled Sirloin Strips

Juicy & flavourful strips of grilled sirloin, accompanied by caramelised onions, ripe rosa tomatoes & a dollop of horseradish cream 147

Smashed Avo

Creamy & rich avocado smashed on freshly baked bread, sprinkled with toasted sesame seeds & topped with blistered cherry tomatoes (VG) 94

Smoked Salmon Trout

Thinly sliced smoked salmon trout paired with creamy avocado, refreshing cucumber slices, aromatic dill, a dollop of crème fraîche & a touch of red onion 157

Creamy Peri-Peri Chicken

Tender & juicy chicken coated in a creamy peri-peri mayo sauce 97

Fresh Basil Pesto Chicken

Grilled marinated chicken breast, with peppery rocket, homemade basil pesto mayo & fresh tomato slices 107

Caprese

Fresh mozzarella, crisp sliced tomato & homemade fresh basil pesto 107

Prosciutto & Brie

Delicate prosciutto, creamy brie, peppery rocket, roasted peppers, briny olives & a balsamic fig vinaigrette 167

Classic Tuna Mayo

Flaky tuna, mixed with fresh tomato, pickled tangy gherkins, red onion, creamy mayo & crisp lettuce 107

MAINS

All include a side, excluding pastas

Herbed Wild Mushroom Rib-Eye

250g Dry-aged rib-eye, topped with a luxurious sauce of exotic wild mushrooms simmered in cream & fragrant herbs 217

Smoked Paprika & Garlic Aioli Rib-Eye

250g Dry-aged rib-eye, topped with a smoky paprika & garlic aioli, blistered rosa tomatoes, & peppery rocket 227

Lamb Cutlets

Tender lamb cutlets, served with a vibrant roast tomato & mint sauce, finished with a sprinkle of crumbled feta 275

Pan-Seared Chicken

Seared chicken fillets in a light creamy white wine sauce with sun-dried tomatoes, spinach & feta 157

Crispy Duck Confit

Crispy duck confit with a 5 - spice cherry sauce, julienne carrots, crisp cucumber slices & chopped spring onions 267

Creamy Chicken Linguini

Tender strips of succulent chicken sautéed to perfection, a dash of cream, combination of sweet pimentos & red peppers, fresh basil leaves & a hint of dried chilli, all mixed with al dente linguini 137

Grilled Halloumi Pasta

Linguini coated in a luscious olive oil, then adorned with juicy grilled halloumi, sweet blistered cherry tomatoes, fresh garlic, aromatic basil leaves & a generous sprinkling of pecorino cheese (V) 147 (add crispy bacon/grilled sirloin strips/grilled chicken)

Deluxe Prosciutto & Brie

Perfectly poached eggs rest atop a bed of delicate prosciutto, rich brie & fresh rocket, all nestled on a toasted homebaked brioche, topped with a generous drizzle of hollandaise 167

CLASSICS

Corn & Mozzarella Scramble

Fluffy scrambled eggs combined with sweet corn, creamy mozzarella & the smoky richness of roasted red peppers & toast (V) 94 (add crispy bacon/macon)

Salmon Scramble

Smoked salmon trout & fluffy scrambled eggs, accompanied by sweet blistered cherry tomatoes, a dollop of crème fraîche & sprinkled with fresh chives & toast 157 (add avo)

Pesto Scramble

Fluffy scrambled eggs infused with vibrant basil pesto & sauteed spinach, nestled on a bed of creamy sliced avocado & toast (V) 87 (add crispy bacon/macon)

Classic

Our classic combination of eggs, crispy Lyonnaise potatoes, creamy spinach with feta, juicy blistered cherry tomatoes & crispy bacon 107

Banting

Our classic combination of eggs, grilled halloumi, creamy avo, crispy bacon & juicy blistered cherry tomatoes (B) 142

Wild Exotic Mushrooms

Creamy wild exotic mushrooms, infused with fragrant herbs, generously layered on toast & finished with delicate Pecorino shavings (V) 127 (add 2 poached eggs)

Shakshuka à la Provençale

Poached eggs simmered in a vibrant tomato & red pepper sauce with Provençal herbs, served with toast (GF/V) 117 (add crispy bacon/macon or grilled halloumi)

Smashed Avo on Roasted Sweet Potato

Creamy smashed avocado on roasted sweet potato, topped with tender baby spinach, a perfectly poached egg & a whisper of chilli 93

Build Your Own

Two eggs your way with your choice of French baguette, seeded wholewheat or farm style bread & homemade raspberry jam & butter 65

Add

Streaky bacon 34 / Macon 44 / Beef chipolatas 34 / Country ham 34 / Smoked trout 62 / Halloumi 37 / Lightly creamed spinach, leek & feta 52 / Creamy herbed wild exotic mushrooms 67 / Blistered rosa tomatoes 27 / Avocado 32 / Lyonnaise potatoes 27 / Homestyle creamy baked beans 35

DO YOU KNOW THAT WE HAVE THE FOLLOWING OFFERINGS:

BOTTOMLESS MIMOSA BRUNCHES

Every Saturday, Sunday & Public holiday throughout the day, with its own bespoke menu

FUNCTIONS

Celebrate your wedding, a social or corporate function in our courtyard under the fairy lights or the deck. We can accommodate up to 120 guests seated or 150-cocktail style.

Private Catering

Looking to organise a wedding, a corporate function or a social at your residence or office; Arbour Cafe can cater for you. Bringing the full flavoured Arbour Cafe experience to you

Public Events

Where we host various events in our courtyard. Anything from wine & whiskey tastings/dinners to 1st Thursdays every month where we invite various DJs to play in our courtyard under the fairy lights.

SOMETHING LIGHT & FRENCH TOAST

Papaya Berry Parfait

Enjoy a vibrant combination of fresh papaya, assorted berries & creamy double-thick yoghurt. Topped with a medley of toasted seeds & nuts for added crunch & drizzled with a touch of honey (GF/V/H/N) 97

Cinnamon Stewed Apple Granola

Enjoy the comfort of cinnamon-stewed apples, juicy apricots, plump sultanas & a crunchy home baked granola. Paired with creamy yoghurt (GF/V/H/N) 97

Parisian Oats

Our creamy oats are gently cooked with a hint of cinnamon & topped with cinnamon-stewed apples, juicy apricots, plump sultanas & a drizzle of honey (V/H) 87

Traditional Oats

Creamy oats gently cooked with the sweetness of caramelised banana, coconut flakes & a drizzle of honey (V/H) 77

Berry Oats

Our creamy oats are gently cooked & topped with a berry compote & caramelised pecans (V/H/N) 94

Baguette French Toast

Slices of freshly baked baguette soaked in a rich egg batter, cooked to golden perfection, served with a delightful Amarena cherry compote & a dollop of tangy crème fraîche (V) 107

Nutella Banana Brioche French Toast:

Thick slices of buttery brioche dipped in a luscious egg mixture, cooked golden brown, topped with creamy chocolatey Nutella, fresh banana slices, a dollop of crème fraîche & a sprinkle of refreshing mint leaves (V/N) 127

CROISSANTS

Plain

A classic with homemade raspberry jam, grated cheddar & butter (V) 63

Decadent Chocolate

So chocolatey 47

Scrambled Egg & Bacon Croissant

Velvety scrambled eggs paired with crispy bacon & tucked inside a freshly baked croissant 97

Scrambled Egg & Smoked Salmon Trout Croissant

Enjoy the delicate & smoky flavours of smoked salmon trout combined with the creamy richness of scrambled eggs 147

SOUP

Served with a slice of toast

Our Famous Roast Chicken & Veg

Our hearty house-made soup, brimming with tender roast chicken & seasonal vegetables, simmered in a rich, savoury broth 87

Roasted Butternut Squash with Sage & Orange

Velvety roasted butternut squash soup, infused with fragrant sage & a hint of zesty orange 77

DIETARY INFORMATION

Should you be allergic to any food items, please request information regarding the ingredients before placing an order. Some food items have traces of nuts and sesame seeds and are made using dairy products and wheat gluten. All food items are prepared in the same kitchen

V – vegetarian | VG – vegan | B – banting | GF – gluten free | N – contains nuts | DF – dairy free | H – healthy

GALETTES

Our signature French buckwheat pancakes are naturally gluten free

Garden Delight

Filled with lightly creamed spinach & leeks, complemented by the richness of feta cheese & topped with a luscious egg (GF/V) 97 (add Gypsy ham)

Forest Medley of Mushrooms

Savour the combination of creamy wild exotic mushrooms, fresh parsley, tender baby spinach, confit onions & a sprinkle of fresh parsley (GF/V) 129 (add avo)

Salmon & Dill

Smoked salmon trout, enhanced by the creaminess of crème fraîche, fried egg, the subtle tang of red onion & the fragrant touch of dill (GF) 152 (add avo)

Duck Confit

Succulent duck confit, with a vibrant 5-spice cherry sauce, julienne carrots, cool cucumber & a sprinkle of spring onion 167

Prosciutto

Salty prosciutto, creamy mozzarella, peppery rocket & shaved parmesan cheese, drizzled with tangy balsamic glaze 157

SALADS

Grilled Halloumi

Grilled halloumi, crisp summer peas, mange tout, pea shoots, red onion, creamy avocado & a medley of mixed leaves, in a creamy dressing (GF/V) 137 (add grilled chicken)

Chicken

Tender poached chicken breast paired with roasted broccoli, grilled corn, rosa tomatoes, & toasted seeds, all atop a bed of crispy mixed leaves, finished with a honey mustard dressing (GF) 127 (add fresh avo)

Warm Duck Confit

Duck confit, orange, fennel, celery, lentils & pomegranate on a bed of rocket & mixed leaves & drizzled with a honey & five spice dressing 157

Smoked Salmon & Grapefruit

A refreshing combination of smoked salmon trout, creamy avocado, tangy grapefruit, crisp cucumber, red onion, black sesame seeds & crispy mixed leaves; tossed in a zesty citrus dressing 166

Roasted Beet & Goat Cheese

Roasted beetroot, rocket, creamy avo, crumbed goats cheese & chopped toasted walnuts are layered atop fresh cos lettuce & finished with a maple & balsamic dressing (V) 157

Perfect Caesar

Crisp cos lettuce leaves tossed in a creamy Caesar dressing & topped with crunchy croutons, crispy prosciutto, pecorino shavings & a perfectly poached egg 155 (add grilled chicken)

Heaty Sirloin & Roast Veg

Tender strips of grilled sirloin accompanied by roast beets & butternut, red onion, blistered cherry tomatoes, feta & crispy mixed leaves with a flavourful tangy balsamic reduction dressing (GF) 172 (add avo)

Tuna Niçoise

Flaked tuna, blistered rosa tomatoes, crisp green beans, briny olives, red onion, boiled egg & zesty lemon herb vinaigrette 137 (GF) (add avo)

Chopped Courtyard

Crisp butter lettuce, cherry tomatoes, creamy avocado, spring onion, toasted seed & drizzled with zesty lemon vinaigrette (VG) 87 - (add grilled chicken)