

Mains

All include a side, excluding pastas

Wild Mushroom Rib-Eye

250g dry-aged ribeye with a creamy wild mushroom sauce ²⁶⁷

Smoked Paprika & Garlic Aioli Rib-Eye

250g dry-aged ribeye, topped with a smoky paprika & garlic aioli, blistered rosa tomatoes & peppery rocket ²⁷⁷

Pan-Seared Chicken

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

Crispy Duck Confit

Duck confit with 5-spice cherry sauce, julienne carrots, cucumber & spring onions ²⁶⁷

Citrus & Black Sesame Seared Salmon with Smashed Avo

Norwegian salmon with citrus sesame crust & creamed avocado ²⁷⁷

Creamy Chicken Pasta

Chicken sautéed in cream with pimentos, red peppers, basil & chili, mixed with linguini ¹⁴⁷

Grilled Halloumi Pasta

Linguini in olive oil with grilled halloumi, cherry tomatoes, garlic, basil & pecorino (V) ¹⁴⁷
-add crispy bacon, grilled ribeye strips, or grilled chicken

Creamy Wild Mushroom & Pecorino Pasta

Wild mushrooms in a creamy sauce, topped with pecorino & mixed with linguini ¹⁵⁷
-add crispy bacon, grilled sirloin strips, or grilled chicken

Norwegian Salmon Pasta

Pan-seared Norwegian salmon with linguini, tossed with fresh basil pesto, steamed spinach & a dollop of crème fraîche ¹⁸⁷

Pulled Duck Brioche Burger

Slow-cooked pulled duck, on a soft brioche roll, with a 5-spice cherry mayo, roasted beet, red onion & rocket ¹⁶⁷

Hand Pressed Beef Brioche Burger

Wagyu beef patty on a soft brioche roll, with caramelised onion, melted Swiss cheese, rocket, lettuce, tomato & red onion ¹⁴⁷
-add avocado

Grilled Chicken & Halloumi Brioche Burger

Grilled chicken & halloumi on a soft brioche roll with a spicy sauce, lettuce, tomatoes, rocket & tangy slaw ¹⁵⁷
-add avocado

Sides

Crispy shallow fried potato wedges ³⁷/ 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/ Crispy shallow fried potato wedges with truffle oil & parmesan ⁵²

Salads

Seasonal, crisp, and full of colour

Grilled Halloumi

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

Grilled Chicken

Grilled chicken breast with roasted broccoli, grilled corn, rosa tomatoes, toasted seeds & mixed leaves, finished with honey mustard dressing (GF) ¹³⁷
-add fresh avocado or grilled halloumi

Smoked Salmon & Grapefruit

Smoked salmon, avocado, grapefruit, cucumber, red onion, black sesame seeds & mixed leaves with citrus dressing ¹⁷⁷

Grilled Chicken & Quinoa

Herb-marinated chicken fillet with quinoa, spinach, roasted beetroot & tahini-lemon dressing (GF, DF, H) ¹³⁷

Chopped Courtyard

Chickpeas, cucumber, red onion, cherry tomatoes, fresh mint, feta, toasted seeds & house vinaigrette (V) ⁸⁷
-add fresh avo, grilled chicken or bacon/macon

Grilled Ribeye & Quinoa

Grilled ribeye strips, roasted vegetables, quinoa, feta, pumpkin seeds & tahini dressing ¹⁷⁷

Seared Salmon

Grilled salmon on greens & fresh herbs with radish, cucumber, pickled red onion, avocado, pumpkin seeds & lemon, finished with citrus dressing ¹⁸⁷

Something Sweet

Every great meal deserves a sweet ending

Orange, caramel brandy flambéed crepe ⁹⁷

Mixed berry compote & crème fraîche crepe ⁹⁷

Nutella & caramelised banana crepe ⁹⁷

Traditional cinnamon sugar & lemon crepe ⁵⁷

Salted caramel & apple crepe ⁹⁷

Carrot cake with cream cheese icing ⁷⁷

Baked cheesecake with berry compote ⁷⁷

Chocolate euphoria cake ⁷⁷

Freshly baked scones, with butter, raspberry jam & grated cheddar ³⁷

Dog Treats

A little something for the goodest guest

Dog biscuits with peanut butter ²⁷

Eggs, scrambled with chopped bacon & beef sausages ⁵⁷

Grilled chicken strips & mashed sweet potato ⁵⁷

Welcome to Our Table

Menu

ARBOUR
CAFE & COURTYARD

Arbour Café & Courtyard

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Galettes

Perfect for breakfast or lunch

Galette du Chef
Crispy bacon, egg, tomato salsa, creamy feta & red onion (GF) ⁹⁷

Garden Delight
Creamy spinach, leeks & feta, topped with an egg - add country ham (GF/V) ⁹⁷

Forest Medley of Mushrooms
Wild mushrooms, baby spinach, garlic crème cheese & confit onions ¹⁴⁷ -add avocado (GF/V)

Salmon & Dill
Smoked salmon, crème fraîche, fried egg & dill (GF) ¹⁷⁷
- add avocado

Prosciutto
Prosciutto, mozzarella, rocket & pecorino, drizzled with balsamic glaze ¹⁶⁷ - add avocado

Grilled Eggplant & Roasted Chickpeas
Roasted eggplant, chickpeas, blistered tomatoes & tahini dressing (GF/V) ⁹⁷

Duck Confit
Duck confit with a 5-spice cherry sauce, julienne carrots, cucumber & spring onion ¹⁶⁷

Omelettes

Toast, butter and homemade raspberry jam included

French Lyonnaise
Gypsy ham, sautéed spinach, caramelised onions & Lyonnaise potatoes ¹²⁷

Classic Bacon & Cheese
Crispy, smoky bacon, rich cheddar, & gooey mozzarella in our classic omelette. Enhanced with a dollop of fragrant basil pesto (B) ¹²⁷

Chèvre Supreme
Goat's cheese, spinach, avocado & basil pesto - add crispy bacon/macon (GF/V) ¹⁵⁷

Power Greens
Kale, spinach, avocado & pumpkin seeds (GF/V) ⁹⁷

Smoked Salmon Delight
Spinach, smoked salmon, crème fraîche & capers ¹⁵⁷
-add avocado

Benedicts

From the Garden
Avocado, poached eggs, tomatoes, spinach & hollandaise on grilled halloumi & heirloom tomato (GF/V) ¹¹⁷ -add bacon/macon

Arbour
Country ham, poached eggs & hollandaise on brioche ¹⁰⁹

Royal Smoked Salmon
Smoked salmon, poached eggs & hollandaise on brioche ¹⁶⁷
-add avocado

Deluxe Prosciutto & Brie
Prosciutto, brie, poached eggs & rocket on brioche, topped with hollandaise ¹⁷⁷

Croissants

Plain, with sides ⁶³
A classic buttery croissant with homemade raspberry jam, cheddar & butter (V)

Decadent Chocolate ⁵⁴
Scrambled Egg & Bacon Croissant ⁹⁷

Scrambled Egg & Smoked Salmon Croissant ¹⁵⁷
Parma Ham & Emmentaler, Rocket & Basil Pesto Mayo Croissant ¹⁵⁷

Classic

Corn & Mozzarella Scramble
Scrambled eggs with sweet corn, mozzarella & roasted red peppers ⁹⁴ -add crispy bacon/macon

Salmon Scramble
Smoked salmon, scrambled eggs, blistered tomatoes, crème fraîche & chives ¹⁵⁷
-add avocado

Pesto Scramble
Scrambled eggs with basil pesto, sautéed spinach & avocado (V) ⁹⁷
-add crispy bacon/macon

Vegan Scramble
Scrambled tofu with grilled mushrooms, roasted tomatoes & fresh basil (V/GF) ¹⁴⁷

Classic
Our classic combination of eggs, crispy Lyonnaise potatoes, creamy spinach with feta, juicy blistered cherry tomatoes & crispy bacon ¹⁴⁷

Banting
Our classic combination of eggs, grilled halloumi, creamy avo, crispy bacon & juicy blistered cherry tomatoes (B) ¹³⁷

Shakshuka à la Provençale
Poached eggs in a rich tomato & red pepper sauce, slow-cooked with sautéed spinach & butter beans, finished with melted pecorino & Provençal herbs (GF/V) ¹²⁷ - 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 heat (B) ⁹⁷

Anchovy Toast
Anchovy paste, sliced tomato, house-made pickled cucumber (V)(DF) ⁷⁷



Build Your Own
Two eggs your way with your choice of French baguette, seeded wholewheat or farm style bread with homemade raspberry jam & butter ⁶⁷

Add
Streaky bacon ³⁴/ Macon ⁴⁴/ Beef chipolatas ³⁴/ Country ham ⁴⁴/ Smoked trout ⁸⁷/ Halloumi ³⁷/ Lightly creamed spinach, leek & feta ⁵⁷/ Creamy herbed wild exotic mushrooms ⁸⁷/ Blistered rosa tomatoes ²⁷/ Avocado ³²/ Lyonnaise potatoes ²⁷/ Homestyle creamy baked beans ³⁷



Something Light & French Toast

Light, lovely, and just a little indulgent

Papaya Berry Parfait
Fresh papaya, berries & yogurt, topped with toasted seeds & honey (GF/V/H/N) ⁹⁷

Cinnamon Stewed Apple Granola
Cinnamon apples, apricots, sultanas & crunchy granola, served with yogurt (GF/V/H/N) ⁹⁷

Parisian Oats
Creamy oats with cinnamon apples, apricots, sultanas & honey (GF/V/H) ⁸⁷

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

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

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

Nutella Banana Brioche French Toast
Brioche with Nutella, caramelised bananas, pecans & crème fraîche ¹²⁷



The Key to Arbour...

Please inform your server of any allergies before ordering. While we take every care, our kitchen handles nuts, dairy, gluten, and sesame seeds.
P.S - Ask about our bottomless mimosas

V – Vegetarian | VG – Vegan | B – Banting GF – Gluten-Free | DF – Dairy-Free | H – Healthy | N – Contains Nuts

Lunch

Comfort in every spoon, flavour in every bite.

Soup Range
Served with a slice of toast

Roast Chicken & Veg
A savoury broth with tender roast chicken & seasonal vegetables ⁸⁷

Roasted Butternut Squash with Sage & Orange
Roasted butternut with sage & a hint of orange (vg) ⁷⁷

Freshly Baked Baguettes

Open or closed sandwich on sourdough or wholewheat

Signature Chicken Mayo
Tender chicken with creamy mayonnaise & avocado slices ⁹⁷

Grilled Ribeye Strips
Grilled ribeye strips with caramelised onions, rosa tomatoes & horseradish cream ¹⁵⁷

Smashed Avo
Avocado smashed on fresh bread with toasted sesame seeds & blistered cherry tomatoes (VG) ⁹⁷
-add poached eggs

Smoked Salmon Trout
Smoked salmon, avocado, cucumber, dill, crème fraîche & red onion ¹⁷⁷

Creamy Peri-Peri Chicken
Juicy chicken coated in creamy peri-peri mayo ⁹⁷

Caprese
Fresh mozzarella, tomato & basil pesto ¹⁰⁷

Gypsy Ham & Herby Mayo
Gypsy ham, cranberry sauce, rocket, cheddar & herby mayo ¹⁰⁷

Roast Veg & Tahini Cream
Roasted veg on tahini cream, topped with marinated roasted peppers ⁸⁷

A note from Arbour

Whether it's a weekend brunch or a quiet midweek coffee, we love welcoming your four-legged companions into our courtyard. With plenty of shady spots, fresh water bowls, and a calm, relaxed atmosphere, Arbour Café is a space for every member of the family — paws included.

Please keep pups on a leash and let your server know if you'd like to order something special for them.