

BREAKFAST

Delicious breakfast options to start your day right

Fried or scrambled eggs *Served with a side of toast, butter &

N\$135 *Olivia's Easy Breakfast 2 Fried eggs, bacon & grilled cherry tomatoes Add sausage N\$30 | Mushrooms N\$25.

*The Big Steak 2 Eggs, sausage, crispy bacon, beef fillet, cheese, mushroom, roast potatoes & grilled tomatoes.

N\$235

N\$245

N\$115

Warm Up Breakfast Slow-roasted bean & vegetable ragu served in a tortilla bowl with one egg, cream cheese, guacamole & chillies on the side.
Add Bacon **N\$27** | Pulled pork **N\$20** | Mince ragu **N\$30**.

Banting Breakfast Cauliflower rice with spinach & feta served with grilled mushrooms, cherry tomatoes & 2 eggs.

N\$115 Feel Good Breakfast Fried polenta, bean ragu, creamy mushrooms, tomatoes, avocado & 2 Eggs.

N\$105 French Toast Your choice of bread with bacon, maple syrup, seasonal fruit & berries.

*Green Omelette N\$98 2-egg omelette with spinach, feta, tomatoes, avocado, olives & toasted seeds.

*Olivia's Omelette N\$115 3-egg omelette with gypsy ham, tomato & grated cheese. Add Sausage N\$30 | Bacon N\$30.

TOP TOAST

Freshly made, flavorful, our wraps are perfect for any meal.

Choose white, wholewheat, rye or sourdough bread

Bacon Top Toast N\$135 2 eggs, bacon & mushrooms.

Sausage Top Toast N\$145 2 eggs, pork sausage, bacon, mushrooms & caramelised onions.

N\$165

Salmon Top Toast 2 eggs, smoked salmon, capers & balsamic tomatoes.

TOASTIES

Crispy, Warm, and loaded with flavor, A Classic Favorite.

Choose white, wholewheat, rye or sourdough bread OR Quesadilla-style (toasted Mexican flat bread).

Cheese & Tomato	N\$80
Ham & Cheese	N\$90
Salami & Cheese	N\$90
Chicken Mayo	N\$80
Chicken Avocado	N\$85
Ham, Cheese & Tomato	N\$95

BOWLS Sweet, wholesome, & Trresistibly fresh

Breakfast / Berrylicious / Mango Mint

Tropical / Vegan Tropical Homemade granola & fresh fruit served with your smoothie of choice.

Homemade Granola Granola, seasonal fresh fruit, double cream yoghurt & honey on the side.

N\$90 Creamy & Crunchy Double cream yoghurt with honey, pecan & almond nuts.



N\$95 Scrambled Egg & Bacon N\$95 Ham & Cheese N\$90 Salami & Cheese N\$80 Chicken Mayo N\$135 Smoked Salmon, Avocado & Cream Cheese Plain Croissant with Butter & N\$55

Chocolate Topped Croissant N\$60 N\$40 Plain Croissant Add Cheese N\$20 | Bacon N\$30

WRAPS

Gypsy ham N\$28.

Freshly made, flavorful, our wraps are perfect for any meal.

Choose white, wholewheat or rice paper.

Chicken Pesto N\$95 Chicken, bacon, pesto & feta.

N\$85

N\$85

Pulled Beef Slow-cooked beef, roasted vegetables & yoghurt dressing.

N\$85 **Pulled Pork** Slow-cooked pulled pork & spicy coleslaw.

Bean Slow-cooked bean ragu with guacamole & vegan feta.

TACOS

3 Chicken Tacos

N\$110

N\$135

N\$95

Flavorful, Packed with delicious fillings, our tacos a lite of perfection

Choose white or wholewheat wrap.

N\$95 3 Pulled Pork Tacos Slow-cooked pulled pork, coleslaw, tomato & onion salsa with tortilla chips & guacamole.

N\$95

N\$95

3 Pulled Beef Tacos Slow-cooked pulled beef, coleslaw, tomato & onion salsa with tortilla chips & guacamole.

N\$110 3 Mince Tacos Beef mince, shredded lettuce, tomato & onion salsa, grated cheese with tortilla chips & guacamole.

Grilled BBQ chicken strips, stir-fried vegetables, tomato & onion salsa with tortilla chips & guacamole. N\$80 **3 Vegetarian Tacos**

Bean ragu, avocado, shredded lettuce, tomato & onion salsa, grated cheese with tortilla chips & guacamole.

N\$195 **Tacos Platter** 2 pulled pork tacos, 2 pulled beef tacos, 2 chicken tacos & 2 mince tacos served with tortilla chips, guacamole, chilies & cream cheese.

MAIN MEALS Food is symbolic of love when words are inadequate.

*Served with a choice of chips or a side salad.

Chicken Pesto Pasta N\$175 Chicken prepared in a creamy basil pesto & parmesan cheese.

Creamy Mushroom Pasta Mushrooms & spinach in a creamy truffle mushroom sauce. Add Chicken strips N\$35 | Beef strips N\$58.

Pasta Tagliatelle N\$130 with Napolitana sauce. **Creamy Garlic Shrimp Pasta** N\$225

with Tagliatelle. *Lasagna Bolognese Traditional beef ragu layered with N\$135 pasta & cheese.

*Chicken Schnitzel Crumbed tender chicken fillet with creamy mushroom sauce on the side.

N\$220 *Pork Schnitzel Crumbed pork with creamy mushroom sauce on the side.

*Olivia's Beef Burger Beef patty with cheese, bacon, tomato, gherkins, coleslaw, spicy mayo & onion rings.

*Chicken Burger Crumbed or pan-grilled chicken fillet with tomato, coleslaw, gherkins, chutney spicy mayo & onion rings

Banting Burger Beef patty, layered with roast butternut, aubergines, melted mozzarella, sun-dried tomatoes & avocado.

Open Chicken Sandwich Crumbed or grilled chicken fillet, N\$140 guacamole, bacon & mushrooms.

Beef Stir-Fry

Beef strips, mushrooms, stir-fried vegetables served with rice noodles & asian dressing.

Protein Bowl Chicken breast grilled in BBQ sauce served with quinoa, roasted vegetables & guacamole.

N\$135 **Banting Lunch** Grilled chicken fillet, cauliflower

rice, spinach, feta, mushrooms & tomatoes. N\$140 Chicken Coconut Curry

Chicken curry with seasonal vegetables, coconut milk and your choice of white rice or quinoa (vegan option available).

Herb-Crusted Lamb Chops Served with mashed potatoes

N\$215 and green beans.



N\$185

N\$185

N\$195

N\$195

N\$175

N\$190

N\$190

N\$215

N\$180

N\$225

N\$230

N\$185

N\$160

N\$145

PIZZA

Savoring the flavors of the season, one slice at a time.

Available from 11am

A Margherita base topped with bacon, mushrooms, and three fried eggs for a hearty morning bite.

N\$165 Classic Margherita Bright tomato sauce, buffalo mozzarella, fresh basil, and a drizzle of olive oil.

N\$175 Pepperoni Perfection Thick slices of spicy pepperoni with a rich cheese blend on our tomato base.

N\$190 Four Cheese Indulgence A rich mix of mozzarella, Gorgonzola, fontina, and Parmesan, melted to

Mediterranean Chicken Marinated chicken, feta, sweet Peppadew peppers, and mozzarella

on a tomato base. **Chicken Lemon Herb**

Citrus-herb chicken with roasted bell peppers and caramelized onions on a seasoned base.

Smokey BBQ Chicken Smoky barbecue sauce, chicken strips, red onions, and a mix of

Classic Hawaiian Pineapple chunks and ham on a

cheesy tomato base.

Pineapple, ham, jalapeños, and chili flakes for a fiery twist.

Chilies, jalapeños, and pepperoni

Wild Mushroom and Black

Wild mushrooms, Black Forest ham, truffle oil, and aged Parmesan.

Sunny Sicilian Sun-dried tomatoes, blue cheese,

fresh oregano, and mozzarella.

Venetian Rhapsody Pine nuts, raisins, and anchovies

on a mozzarella base.

Festival of Meats A mix of boerewors, chorizo, and beef strips on our artisan tomato sauce.

Garden Party

Garden vegetables with a basil pesto swirl for plant-based dinners.



SALADS

The Wholesome Chicken Tender chicken, avocado, broccoli, feta, carrots & greens.

N\$95

N\$125

N\$105

N\$110

Pesto Protein Tender chicken, bacon, feta, tomatoes & greens.

Rooted in Quinoa Roasted butternut & sweet potato, chickpeas, feta, greens, quinoa & toasted seeds.

Cobb Salad Boiled egg, avocado, corn, tomatoes, onions, greens, chickpeas & feta Add bacon **N\$30** | chicken strips **N\$35**, Beef strips N\$58

EXTRAS

Bacon 35 | Gypsy Ham 40 | Smoked Salmon 45 | Beef Fillet 100g 75 | Mince 45 | Pork Sausage 40 | Boerewors 35 | Chicken Breast 55 | Egg 15 | Feta 20 | Gouda or Mozzarella Cheese 30 | Skinny Fries 40 | Sweet Potato Fries & Aioli 40 | Roasted Potatoes 30 | Mushrooms 25 | Side Salad 40 | Veggies of the Day 35 | Toast with Butter & Jam 25 | Chillies 20 | Tomato & Onion Salsa 20 | Grated Cheese 30 | Guacamole 35 | Cream Cheese 30 | Tortilla Chips 20 | Peppadew 15 | Salami 25 | Pepperoni 25 | Tomatoes 15 | Anchovies 25 | Paramesan 25 | Green, Red or Yellow Pepers 15 | Garlic 15

DESSERT

Freshly Baked Cakes (whole) Price on request

N\$75 Freshly Baked Cakes (slice)

N\$45 - N\$65 **Freshly Baked Cupcakes**

FRESH JUICE

Orange	N\$75
Apple	N\$95
Evergreen Spinach, apple, mint & pineapple.	N\$75
Immune Boost Orange, carrot & ginger.	N\$75
Antioxidant Beetroot, apple, carrot & ginger.	N\$95
Citrus Mint Orange, mint & lemon.	N\$80
Fruity Refresh Apple, mint, pineapple & lemon.	N\$85
Green Rush Spinach, apple, cucumber, lemon, ginger & mint.	N\$95

KIDS MENU

Scrambled Egg & Toast	N\$70
Toasted Cheese Sandwich & Chips	N\$95
Cheese Griller & Chips	N\$65
Chicken Strips & Chips Crumbed OR grilled.	N\$80
Kiddies Burger	N\$135
Cheesy Pasta	N\$85
Mixed Berry Crumpets	N\$85

SMOOTHIES

Berrylicious Mixed berries, banana & yoghurt.	N\$85
Tropical Mango, pineapple, passion fruit, banana & yoghurt.	N\$95
Vegan Tropical Mango, strawberries, banana, fresh apple juice & mint.	N\$95
Mango Mint Mango, mint, vanilla & yoghurt.	N\$95
Mango Turmeric Mango, turmeric, ginger, cinnamon & yoghurt.	N\$105
Chocolate or Berry Nut Butter Banana, peanut butter, yoghurt & strawberries OR chocolate.	N\$85

& banana. N\$95 **Burst Sunset** Fresh apple juice, mint, ginger, pineapple & mango.

Green Boost

Spinach, mint, fresh apple juice

N\$80

N\$95

Blueberry Chia N\$95 Blueberries, banana, almond milk, fine desiccated coconut & chia seeds.

Passion Fruit Passion fruit, mango, orange juice, N\$115 banana & mint.

Breakfast Oats, banana, cashew nuts, dates, fine desiccated coconut & almond milk.

MILKSHAKES

Vanilla, Chocolate, Hazelnut, Caramel OR Strawberry	N\$60
Blueberry, Mint OR Charcoal	N\$65
Coffee Shake with banana & dates.	N\$75
Red Rooibos Espresso with cinnamon.	N\$75
Cookie Crush Shake	N\$75

Spiced infused espresso latte.

Frappe

Hazelnut, Vanilla or Caramel Latte

Espresso latte with flavoured syrup.

Iced latte (blended or not blended) Add hazelnut, vanilla or caramel syrup.

N\$20 almond milk | N\$ 15 lactose milk.

COFFEE	
Single Espresso	N\$30
Double Espresso	N\$40
Macchiato Espresso topped with foam.	N\$40
Americano Espresso poured over hot water.	N\$40
Cappuccino Espresso with steamed milk & thick layer of foam.	N\$45
Flat White A double shot espresso with steamed milk.	N\$45
Caffè Latte Espresso with steamed milk & a light layer of foam.	N\$50
Mochaccino Chocolate flavoured cappuccino.	N\$50
Dirty Chai	N\$55

ALTERNATIVE HOT DRINKS

Hot Chocolate Cocoa powder with steamed milk.	N\$50
Red Cappuccino Ground rooibos espresso with steamed milk.	N\$50
Chai Latte Spice-infused steamed milk.	N\$50
Tumeric Latte Golden milk latte	N\$55
Charcoal Vanilla Latte Charcoal powder with steamed milk.	N\$45
Freshly Pressed Ginger 1/2 Shot	N\$25
Single Shot	N\$35
Double Shot	N\$55

TEA

Olivia's Fresh Mint, Lemon & Ginger	N\$45
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Peppermint, Rooibo, **Five Roses Ceylon English Breakfast** Earl Grey, Green, Chamomile



N\$40

SOFT DRINKS

Coke 3	N\$30
Coke Zero	N\$30
Rauch Ice Tea Peach / Lemon / Berries.	N\$40
Dry Lemon / Ginger Ale, Lemonade / Soda Water	N\$30
Grapetiser	N\$50
Appletiser	N\$55
Rock Shandy / Malawi Shandy	N\$55
Rauch Cranberry	N\$75
Rauch Juice Orange, / Mango / Pineapple Multi-vitamin / Apple.	N\$45
Still & Sparkling Water 500ml	N\$30
Still & Sparkling Water 1L	N\$45



Take-Away AvailableOwn collection/Tap-A-Meal
Delivery within the Estate



N\$50

N\$45

Platters Available Order 48 hours in advance/collection only



