

The “Yes Chef!” Deli Menu

November-December 2018

Please note that certain of our menu items contain nuts or other allergens. Please notify your waiter if you have any specific dietary requirements that are not met by the dishes in our menu. Our chefs will be happy to prepare a special dish that meets your needs.

BREAKFAST

(SERVED UNTIL 11.00am)

The Classic Eggs Benedict

Poached eggs, served with our special black forest ham on a school-made English muffin and topped with hollandaise sauce

R 78.00

The Traditional English Spread

Poached, fried or scrambled eggs, served with Lyonnaise potatoes, bacon, tomato and mushrooms.
Served with toast of your choice (sourdough, rye, whole-wheat)

R 78.00

The French Folded Omelette

A fluffy folded omelette filled with your choice of two of the following; Cheddar Cheese, Black Forest Ham, Mushrooms, Caramelised Onions.
Served with toast of your choice (sourdough, rye, whole-wheat)

R 75.00

Creamy Scrambled Eggs & Avo

Our secret scrambled egg recipe with cream cheese & Avo, served on a slice of your choice of toast. (Subject to seasonal availability)

R 72.00

The Healthy Nut

Seasonal compote with full cream yoghurt & toasted nutty granola

R 47.00

SNAZZY SARMIES

It's your Sandwich! Choose between our school-made flat-bread, rye, whole-wheat or sourdough, served closed and toasted, with a choice between chips or a salad.

Gourmet Cheese & Tomato

Sun dried cherry tomatoes, spinach and cheddar cheese

R 48.00

Sriracha Chicken Mayonnaise

Shredded chicken & a spicy Sriracha mayonnaise, coriander, mozzarella cheese & rocket

R 59.00

Juicy Barbeque Brisket

Slow braised brisket with gherkins, rocket and Alabama sauce

R 75.00

STARTERS & PLATTERS

It's always a great idea to slowly slide into a relaxing meal.

Our starters will get your taste buds ready for action!

Shallow-fried School-made Haloumi

Served on a bed of fresh rocket with sweet chilli sauce

R 49.00

PLATTERS

Our platters and boards showcase the talent, skill and knowledge of our students and what they are currently learning. To share, to snack on, or as a meal to yourself, these tasty sensations will not disappoint.

The Taste of the Deli Platter

(share between 2 to 4 friends)

Handmade charcuterie, cheeses, paté, pickles & preserves.
Served with five slices of our delicious sourdough bread.

R 185.00

The Snacker Board

(share between 2 to 4 friends)

Hickory smoked, marinated & braaied pork ribs, chicken strips and spicy chicken wings with hand cut potato chips

R 185.00

The Chicken liver pate Board

(share between 2 friends)

Chicken liver pate and school-made preserves served with four slices of sourdough

R 75.00

THE REAL DEAL

(Main courses)

South Indian Lamb Curry

Deboned leg of lamb curry, served with dhal, sambals, raita and rice.

R 100.00

The Burger-Burger

Our gourmet style burger, dressed with Mr T's sauce, pickles, iceberg lettuce and served with chips.

200g pure beef patty cooked your favourite way

Choose a free topping from; Mature cheddar, bacon, avo, onion marmalade, forest mushrooms or crispy onion rings.

R 100.00

Fish & Chips

Choose between a traditional beer battered and fried or grilled fish & chips with mushy peas. Served with tartare sauce.

R 100.00

Portuguese Peri-Peri Chicken

A spicy, deboned, half chicken, served with hand-cut potato chips and a side salad.

R 120.00

Sirloin Steak - Béarnaise

A juicy 300g sirloin, topped with Béarnaise sauce, served with your choice of hand-cut potato chips or seasonal veg.

R 160.00

Pork Spare Ribs

A 500g portion of ribs, marinated in our special Yes Chef Chutney and Sous Vide cooked overnight and flamed just before serving. Served with hand-cut potato chips.

R 155.00

洪绍饶 (Hóng shào ráo)

Shanghai slow braised pork belly. This traditional Chinese delicacy is served with steamed rice and veg.

R 130.00

Vegetable Buddha Bowl (Vegan)

This on-trend dish is a nutritious meal, filled with bright, healthy vegetables and featuring quinoa and tahini

R 90.00

FRESH FROM THE BAKERY

Fresh-baked loaves

Choose from; Sourdough, Rye, Whole-wheat

Whole loaf – R 45.00

By the Slice - R 6.00

Focaccia

Crispy focaccia with garlic & olive oil

R 45.00

WOOD FIRED PIZZA

There's something magical about a genuine wood-fired pizza oven with its blazingly hot coals and when this is brought together with our secret dough made exclusively from stone-ground, unbleached flour the result is a crisp artisanal pizza base that is topped with Napoli and our creative toppings.

The Margherita (Vegetarian)

Tomato, mozzarella and basil

R 85.00

The Matador

Spicy chorizo, red onion, cherry tomato & peppadew

R 95.00

The Enchanted Forest

Black forest ham & mushrooms

R 95.00

Pizza al Salame

Salami, olives & feta

R 95.00

Better with Bacon

Bacon, avo and caramelised red onions

R 95.00

Buffalo Chicken Pizza

A spicy chicken, fresh green pepper, caramelised onion and drizzled with BBQ sauce

R 95.00

The Vegetarians Choice

Mushrooms, green peppers, slow roasted cherry tomatoes and feta

R 95.00

The Maitre Fromager (Vegetarian)

Blue cheese, pear slices and candied pecan nuts

R 95.00

SCHOOL-MADE ITALIAN PASTA

Our Tagliatelle pasta is freshly made by our students and topped with sauces cooked to order.

The Vegetariano

Oven roasted butternut tossed in a creamy sauce with feta

R 70.00

The Matador

Napoli sauce with spicy chorizo, red onions and cherry tomato

R 90.00

Fiesta Ranch Chicken

Creamy sauce of parmesan, mushroom, garlic with chicken

R 90.00

Pasta di Salame

Napoli, salami, olives & feta

R 90.00

A Walk in the Woods

Black forest ham, slow roasted cherry tomatoes dressed in a creamy spring onion sauce

R 90.00

SIDES & BOWLS

Chips

Side portion chips – R 16.00

Bowl of chips - R 40.00

Vegetables

Side of veg – R 22.00

Bowl of veg – R 48.00

Green Salad

Side salad – R 20.00

Bowl of salad – R 44.00

THE FRESHEST GREENS

We select our greens according to seasonal availability. That's why our salads may change their appearance regularly, but always promise to be fresh and healthy.

Il pollo verde

Crispy fried chicken strips, seasonal veg, croutons, greens, tomatoes, feta, olives and pumpkin seeds

R 85.00

La verdura verde (Vegetarian)

Seasonal veg, croutons, greens, tomatoes, feta, olives and pumpkin seeds

R 75.00

ελληνική σαλάτα (Greek Salad - Vegetarian)

Traditional Greek salad

R 68.00

KIDS FAVOURITES

Sunny Breakfast

One egg cooked to your liking & bacon with a slice of toast

R 38.00

Sticky Ribs & Chips

Hickory pork riblets tossed in our school-made basting sauce with chips

R 80.00

Chicken Strips & Chips

Lemon & herb marinated chicken strips and chips

R 57.00

Toasties

A toasted sandwich with chips.

Choose from Cheese & Tomato, Chicken & Mayo

R 35.00

THE SWEET TOOTH

The Classic Scone

A fresh-baked scone served with Chantilly cream and deli jam

R 30.00

Plated Dessert

Ask your waiter about the special plated dessert of the day

R 55.00

Gelato

Three scoops of school-made ice-cream.

Flavours to choose from;

Vanilla, Caramel Pop Corn, Caramel, Chocolate Brownie

Ask your server about the daily special

R 40.00

Slice of Bliss – Our Cheesecake of the Day

Ask your waiter what's on offer

R 40.00

Slice of Heaven – Our Cake of the Day

Ask your waiter about the cake of the day

R 40.00

Visit our Deli to see what delicacies our students have created this week. You will find a selection of cakes, loaves, hand-made cheeses, cold cuts, biscuits, preserves, pickles and jams.

PLEASE ASK YOUR SERVER FOR OUR BEVERAGE MENU FOR HOT, COLD AND ALCOHOLIC DRINKS