

The “Yes Chef!” Deli Menu

Syllabus Section Two

Please expect slight variations in school-made items such as cheeses, charcuterie, jams, pickles and preserves as we have an ever-changing syllabus.

Seasonal produce is subject to availability

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 suggest a special dish that meets your needs.

BREAKFAST (SERVED UNTIL 11.00am)

Thousand Hills Eggs Benedict

School made sourdough topped with school made ham, 2 poached eggs and hollandaise sauce.
R 72.00

Full English Breakfast

School made bacon with sautéed mushrooms, roasted cherry tomatoes, lyonnaise potatoes and 2 fried eggs served with toast of your choice (rye, whole-wheat or sourdough)
R 78.00

The Folded Omelette

Folded omelette filled with 3 of the following fillings (cheddar cheese, mushroom, caramelised onion, bacon, school made ham, tomato) served with toast of your choice (rye, whole-wheat or sourdough)
R 74.00

Breakfast Crepe

2 poached eggs, bacon and cheddar cheese, all sauce wrapped in a crepe
R 65.00

The Health Breakfast

Baked Honey and nut granola with Seasonal fruit compote and double cream yoghurt.
R 65.00

TOASTED SARMIES

All sandwiches are served with chips or salad on freshly baked bread of your choice (rye, whole-wheat or sourdough)

The Spaniard Sarmie

Chorizo, caramelized onion and cream cheese
R 65.00

Spicy chicken Sarmie

Poached chicken tossed with vegetable achar and mayo
R 65.00

The Veggie Sarmie

Creamy spinach, roasted tomato and cheddar cheese
R 55.00

The Vegan Sarmie

Preserved red pepper, aubergine and mushroom
R 55.00

PLATTERS

Our platters showcase the talent, skill and knowledge of our students and what they are currently learning. All items are made from scratch by our students. (share between 2 to 4 friends)

The Taste of the Deli Platter

A selection of school made cheeses, charcuterie, jams, pickles and preserves
Served with a selection of fresh-baked bread.
R 235.00

The Pub Platter

BBQ ribs, chicken strips, onion rings and hand cut potato chips
R 225.00

The Cheese Platter

School made cheeses with preserves and sourdough
R 135.00

The Chicken liver pate Platter

Chicken liver pate served with school made preserves and sourdough.
R 75.00

STARTERS & LIGHT MEALS

Quiche of the day

Served with salad
R 65.00

Halloumi

Crispy deep-fried Halloumi with sweet chilli sauce
R 95.00

Wild mushroom ravioli

Fresh egg pasta filled with wild mushrooms served with creamy chive sauce
R 70.00

FOCACCIA

Crispy focaccia with garlic & olive oil
R 45.00

THE REAL DEAL

BBQ Pork Ribs

500g braaied then slow cooked in school made BBQ sauce for 12 hours served with chips
R 155.00

Wet aged rump steak

250g 21-day wet aged grass-fed beef rump steak with root vegetable chips, preserved roasted red onion and creamy black pepper sauce.
R 145.00

Orange and honey braised pork belly

Pork belly slow braised in orange, red chilli and honey with polenta green vegetables and orange jus
R 120.00

Fish and chips

Beer battered fish with potato chips, mushy peas and tartar sauce.
Sorry, not possible for a “grilled only” option.
R 120.00

Durban lamb curry

Spicy deboned lamb curry with saffron rice, dhal, raita and sambals.
R 125.00

The Yes Chef Burger

House made beef patty, chicken breast, black bean patty or battered fish on our freshly baked burger bun with tomato, lettuce, pickles and mayo topped with your choice of one of the following
Bacon, cheese, mushroom or onion marmalade.
R 95.00

Spatchcock

½ deboned chicken roasted with apricot and red chilli served with seasonal greens.
R 140.00

Tempura vegetables

Tempura seasonal veg with creamy coconut broth.
R 75.00

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 60.00

The Vegan Pizza

peppadew, roasted butternut and hummus
R 60.00

The Short Rib

slow roasted BBQ beef short rib
R 80.00

PIZZA, CONTINUED

Bacon & Blue

Bacon, blue cheese and red onion jam
R 90.00

Regina

Classic ham and mushroom
R 70.00

Marinated Artichoke

Artichoke, olives and feta
R 75.00

Smoked Chicken

Smoked chicken, roasted Butternut,
feta and sweet chilli sauce
R 75.00

The Calzone

Creamy chorizo, spinach and feta filled pizza pocket
R 85.00

SCHOOL-MADE PASTA

Our school-made pasta is freshly made by our students,
hand-cut, egg noodles & topped with sauces cooked to
order.

School-made Salami

Salami, olives and feta tossed in Napoli sauce
R 75.00

Spinach and slow roasted tomato

Creamy spinach and slow roasted cherry tomatoes
R 60.00

Arrabiata

Juicy chicken strips in spicy tomato sauce
R 70.00

Classic carbonara

Smoked pork belly, fresh cream, parmesan and egg yolk
R 75.00

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.

Salade Tiede

A garden salad, tossed with warm seasonal veg & toasted
nuts
R 75.00

Grilled Chicken Salad

Garden greens, tomato, cucumber, olives, feta and juicy
chicken strips
R 90.00

KIDS FAVOURITES

The Sleepy Head

Bacon and a fried egg on a slice of sourdough
R 35.00

Are We There Yet?

BBQ ribs and chips
R 80.00

I'm Hungry!

Crumbed chicken strips and chips
R 60.00

I Don't Like That!

Chicken & Mayo sarmie and chips
R 48.00

Eat your veggies!

Crispy vegetable fingers and chips
R 35.00

SIDES & BOWLS

Hand-cut Potato Chips

Side portion chips – R 16.00
Bowl of chips - R 40.00

Seasonal Vegetables

Side of veg – R 25.00
Bowl of veg – R 48.00

Garden Salad

Side salad – R 25.00
Bowl of salad – R 45.00

FRESH FROM THE BAKERY

Fresh-baked loaves

Choose from; Sourdough, Rye, Whole-wheat
Whole loaf – R 45.00
By the Slice - R 6.00

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

THE SWEET TOOTH

The Classic Scone

A fresh-baked scone served with Chantilly cream and
school-made jam
R 30.00

Dessert of The Day

Ask your waiter about the special dessert of the day
R 50.00

Pastry of The Day

Ask your waiter about the pastry of the day
R 25.00

Slice of Bliss – Cheesecake of the Day

Ask your waiter what's on offer
R 45.00

Slice of Heaven – Cake of the Day

Ask your waiter about the cake of the day
R 45.00

School-Made Ice Cream

Three scoops of school-made ice-cream.
Ask your server about the daily specials
R 48.00

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