

The “Yes Chef!” Deli Menu

Syllabus Section Three

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)

Chef School “Benedict”

2 poached eggs with hollandaise sauce, school-made ham, served on a corn fritter with avo.

R 78.00

Full English Breakfast

School made bacon, 2 fried eggs, sautéed mushrooms, roasted cherry tomatoes, potato rosti and with toast of your choice (rye, whole-wheat or sourdough)

R 78.00

The Folded Omelette

Folded omelette filled with your choice of the following fillings

*cheddar cheese, onion & tomato

*creamy mushroom, thyme, parmesan & truffle

*spinach bacon and potato

with toast of your choice

(rye, whole-wheat or sourdough)

R 74.00

French Toast

School-made bread dipped in fresh barn eggs & pan fried in butter til golden, topped with;

cheddar cheese sauce, bacon and two

poached eggs - R 68.00

OR

caramel and banana ice cream - R 55.00

TOASTED SARMIES OR WRAPS

Served with chips or salad in a toasted wrap or freshly baked bread of your choice (rye, whole-wheat or sourdough)

Juicy Pulled Pork

Pulled pork, kimchi & mustard

R 75.00

Spicy & Aromatic Cape Malay Chicken

R 65.00

The Vegan Veggie

Falafel with pickled veg, salad, chilli relish and tahini

R 60.00

PLATTERS, BASKETS & SNACKS

(enough to share between friends)

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

The Deli Produce Platter

A selection of school made deli products, savoury and sweet items

Served with a selection of fresh-baked bread.

R 235.00

German Sausage Platter

School-made pork sausages with sautéed potato, sauerkraut and beer mustard

R 135.00

The Cheese Platter

School made cheeses with preserves and toast

R 135.00

The Chicken liver pate Platter

Chicken liver pate served with school made preserves and toast.

R 75.00

Chicken Strips Basket

Crumbed chicken strips and chips with a sweet

chilli dip

R 85.00

Shanghai Ribs Basket

Chinese inspired “Hong Shao Rao” pork ribs and sweet potato chips with pickled cucumber

R 155.00

Aromatic Duck Dim Sum

Five Duck dim sum with wilted lettuce and soy

dipping sauce

R 55.00

Marinated Tofu

Pan fried tofu, marinated in herbs and lemon

with coriander mayo

R 55.00

Nachos

Oven baked corn chips, topped with re-fried

beans, cheddar cheese, salsa, guacamole and

sour cream

R 75.00

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

THE REAL DEAL

Duck Breast

Pan roasted duck breast with zucchini rosti, green veg and plum sauce

R 135.00

Beef Fillet

250g wet aged beef fillet with babotie flavours, egg omelette, madumbi chips and spiced rasin chutney.

R 190.00

Cantonese Pork

Crispy battered sweet and sour pork with egg fried rice

R 120.00

Catch of the Day

Fresh fish a la minute, with marinated potato and herb salad.

SO

Lamb Curry

Spicy deboned lamb curry with naan bread, pickled green banana, apricot chutney, raita and sambals.

R 125.00

Local Veg Platter

A selection of roasted, preserved, pickled and crumbed seasonal veg with various dipping

sauces

R 110.00

WOOD FIRED PIZZA

The Margherita (Vegetarian)

School-made stone ground flour base, Napoli sauce, mozzarella and basil

R 45.00

The Vegan Pizza

School-made stone ground flour base, Napoli sauce and creamy hummus

R 45.00

Build your own Pizza!

Start with a basic Margherita or Vegan pizza and add your own choice of toppings. Decide if you would like it traditional pizza or calzone!

R20.00 – Tofu, Beef strips

R15.00 – Bacon, Ham, Pulled Pork, Chorizo, Salami, Chicken strips, Feta, Herb cream cheese, Blue, Brie, Cheddar cheese

R10.00 – Mushroom, Roasted mixed peppers, olives, peppadew, spinach, roasted cherry tomato, roasted butternut, sautéed onion.

HANDCUT FRESH EGG NOODLES

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

Mouls Marinara

Mussels in a creamy white wine and thyme sauce

R 75.00

Alfredo

School-made ham, mushroom and cream sauce

R 70.00

Roasted Red Pepper

Napoli sauce with roasted red peppers, feta and olives

R 65.00

Ramen bowl

(Ramen noodles are egg-free)

Choose between:

Chicken

OR

Vegan option

R 65.00

FRESH 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.

Green Salad

Salad greens, cherry tomatoes, cucumber, olives, feta

R 45.00

Roasted Veg and Nut Salad

A selection of seasonal roasted vegetables and toasted nuts

R 60.00

Asian Beef Salad

Beef strips with scallions, coriander and seasonal veg

R 85.00

FRESH FROM THE BAKERY

Fresh-baked loaves

Choose from; Sourdough, Rye, Whole-wheat

Whole loaf – *R 45.00*

By the Slice - R 6.00

SIDES & BOWLS

Hand-cut Potato Chips

Side portion– *R 16.00*

Bowl - R 40.00

Sweet Potato Chips

Side– R 22.00

Bowl– R 45.00

Root Veg Chips

Side– R 22.00

Bowl– R 45.00

Seasonal Vegetables

Side– R 25.00

Bowl– R 48.00

Green Salad

Side salad – R 20.00

KIDS FAVOURITES

Cheese & Tomato Sarmie & Chips

R 35.00

Kids Margherita Pizza

R 45.00

Yummy ribs

Sticky pork ribs and chips

R 75.00

Strips & Chips

Crumbed chicken strips and chips

R 50.00

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.