

Our menu changes seasonally to reflect fresh ingredients and new culinary skills as our students grow through the year. Certain items may contain nuts or other allergens. Please notify your server if you have any specific dietary requirements that are not met by the dishes on our menu. Our chef-lecturers will be happy to suggest a special dish that meets your needs.

The Classroom restaurant is a training establishment designed to give our students the practical abilities required to build a career in the hospitality industry. They're earning international diplomas in culinary and pastry skills, as well as food and beverage service. Our Advanced students are learning about business roles and take turns to lead the team. We appreciate your feedback - please speak to Head of Front of House to share your thoughts so that we can share with all students.



Ideal for children



Pet friendly



Vegetarian



Vegan

### Breakfast

Served until 11:00 am. Choose from sourdough, rye or seeded whole wheat bread for your toast



#### Spanish omelette

Open omelette topped with onion, tomato, peppadew & cheddar cheese with toast

R40

#### Eggs Benedict

Two poached eggs, school-made bacon & hollandaise on sourdough

R78



#### Flapjacks

With maple syrup & bacon

R35



#### On the run

One fried egg, school made bacon & slow roasted cherry tomatoes with toast

R35

#### Full English breakfast

Bacon, 2 fried eggs, sautéed mushroom, slow roasted cherry tomato, risili potato & toast

R60



#### Plant-based Full breakfast

Sautéed mushroom, slow roasted cherry tomato, risili potato, red kidney beans in Napoli, grilled aubergine & toast

R75

### Tasting Plates

Try one as a starter, three as a main or dine tapas style with a selection of the small plates below. Order three or more & get a discount of R10 per plate.



#### CARNIVORE

**Dark chocolate braised boneless oxtail stew & rye bread** R75

**Beef panang curry & aromatic coconut rice** R75

**Lamb curry** with roti & sambals R75

**Beer & honey braised pork belly** with apricot mash & slaw R60

**Cherry & black pepper glazed mushroom-stuffed chicken roulade** with maple bacon & brussels sprouts R60

**Chicken liver paté** with a selection of preserves on bruschetta R75

**Duck dim sum** with soy dipping sauce R60

**Fish goujons** with lime & coriander mayo R50



## HERBIVORE

**Vegetable pakora** with besara **R45**

**Camembert & cranberry spring rolls** with rocket & balsamic dipping sauce **R75**

**Vegetable sushi** **R45**



**Bread basket** **R30**



## PLANT BASED

**Shitake broth** with rice noodles **R50**

**Tofu, micro salad & chilli jam** **R45**

**Sweet potato pancakes** with crumbed cauliflower, hummus & coriander salsa **R55**

**Roasted root vegetables** **R30**

**Hand cut potato chips** **R30**

## Platters

Enough for one as a main or two as a starter or snack

**Sausage platter** with sautéed potato & mustard **R135**

**Deli platter** – fresh produce from our deli **R135**



**Cheese platter** – our hand-made cheeses with artisan bread **R135**

**Cured meat platter** with olives & peppadew **R185**



**Local vegetable platter** **R110**

## Salads

**Smoked chicken & cranberry salad** **R90**



**Greek salad** with feta **R50**



**Roast vegetable & lentil salad** **R35**



**Garden salad** **R35**

## Pasta



**Mushroom Florentine** **R90**  
Mushroom, spinach & parmesan in a creamy vegetable sauce

**Parmesan chicken, feta & basil fettucine** **R95**



**Arabiatta** – penne tossed in spicy Napoli sauce **R90**

## Pizza



**Margherita:** classic Napoli & mozzarella cheese **R52**



**Vegan:** Napoli, hummus, mushroom, spinach, roasted cherry tomato & olive **R52**



**Vegetarian:** Napoli, mozzarella, feta, mushroom, spinach, roasted cherry tomato & olives **R65**

**Smoked brisket:** Napoli, mozzarella and smoked BBQ brisket **R100**

**Bacon & blue:** Napoli, mozzarella, school-made bacon & blue cheese **R85**

**Cajun chicken:** Napoli & mozzarella, spicy Cajun chicken & peppadew **R90**



## Kids Favourites



**Macaroni & vegan cheese sauce** **R60**



**Cheese & tomato toastie** **R35**



**Margherita pizza** **R52**



## Bar(k) Snacks

**Beer for dogs with chicken strips** (chicken stock with strips) **R25**

**Whole wheat crackers** **R15**



## Sweet tooth

**The classic scone** **R30**  
A fresh-baked scone served with Chantilly cream & school-made jam

**Dessert of the day** **R50**  
Ask your server about the special of the day

**Pastry of the day** **R25**  
Ask your server about the pastry of the day

**Cheesecake of the day** **R45**

**Cake of the day** **R45**

**School-made Ice Cream** **R48**  
Three scoops of ice-cream  
Ask your server about available flavours

## Hot Drinks

Barista-made speciality coffees & drinks – choose from:

**Americano, Cappuccino, Latte, Mochaccino or Espresso** **R27**  
**Milo or Hot Chocolate** **R27**



**Baby-ccino** (steamed milk topped with chocolate powder) **R16**

**Teas from around the World** **R26**  
Speciality loose-leaf tea – ask your server about available flavours.

Classic Ceylon tea **R26**  
Classic rooibos tea **R26**  
Red cappuccino **R27**

## Cold Drinks

**School-made Milkshake** **R38**  
Ask your server about available flavours



**School-made soda on tap** **R22**  
This week's flavour is berry soda



**Kids portion milkshake** **R26**

**Blended Iced coffee** **R30**  
Ask your server about available flavours

**Iced Teas** **R24**  
Your waiter will tell you the flavours



**Freshly juiced real fruit juice** **R30**  
Ask your server about available flavours

**Regular Soft drinks** **R22**  
Coke, Coke Lite, Coke Zero, Fanta, Sprite, Crème soda

**Appletiser or Grapetiser** **R24**

**Bottled water** (still or sparkling) **R20**

## The Boozy part

**Gin & tonic on tap**  
Ask your server about available flavours

**Single strength** **R36**  
**Add a second tot** **R20**



**Cocktail special** **R50**  
Ask your server what's trending this week

**Drunken Milkshake** **R38**  
Ask for "what's hot" in the cold!



## Craft Beers

### Beer on tap

Our beers on tap are served in traditional glasses most appropriate for the style of beer. ABV and volumes vary.

**OUR BEERS ON-TAP CHANGE EVERY WEEK. PLEASE FOLLOW US ON FACEBOOK OR INSTAGRAM TO KNOW WHAT'S POURING**

### Beer Shandy

Enjoy a half blonde ale with a 200ml Schweppes lemonade

**R42**



### SPECIAL!!

1.8 litre jug

Below 7% beer

**R110**

Above 7% beer

**R140**



## Wine List

### Wine by the glass (250ml)

Still white wines

**R38**

Rose wine

**R40**

Red wine

**R45**

### Kaapzicht Chenin blanc

**R110**

Ripe quince, pineapple and stone fruit with some interesting savory undertones. Lightly textured palate, with a hint of sweetness and balancing crunchy acid

### Villiera Jasmine

**R120**

A floral, slightly spicy wine that is fresh, light and slightly sweet. Pairing suggestion; light dishes and even a spicy curry

### Bruce Jack Sauvignon Blanc

**R110**

The cool climate component from the Cape South Coast lends this wine intense crunchy green apple and lemon grass. The riper components provide juicy white peach and touch of citrus

### Kaapzicht Pinotage Rose

**R110**

Light salmon pink in colour with buckets of strawberries bursting forth on the nose, accompanied by subtle undertones of rose petals and herbaceousness. Light and refreshing on the palate

### Bonfire Hill Red

**R130**

This is a wonderful blend of red summer fruits and berries, spring fynbos flowers and a hint of pepper and spice on the nose, delicious with our meaty dishes.

### Bruce Jack Pinotage Malbec

**R120**

Fresh, intense cherry and dark chocolate aromas. The juicy soft palate is framed by warming vanilla and touch of oak.

### Sparkling wines (bottle only)

#### Kleine Zaltze Brut MCC

**R165**

Blend of Chardonnay and Pinot Noir. Aromas of strawberry and blackberry fruit flavours complemented by classic biscuit bouquet richness

#### Lyngrove Brut MCC

**R155**

A delicious dry wine with fruity aromas of pear, pineapple and citrus, perfect with fragrant salads or creamy dishes