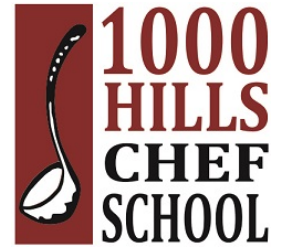




# *the* **CLASSROOM** *cafe*

## Second Semester Menu 2021



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, or seeded whole wheat bread for your toast.



#### Spanish omelette

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

Add bacon for an extra **R15**

**R65**

#### Banana bread French toast & bacon

School-made bacon on top of French toast made with school-made banana bread

**R60**



#### Breakfast on the run

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

**R45**

#### Full English breakfast

Bacon, two fried eggs, sautéed mushroom, cherry tomato, potato chips & toast.

**R75**



#### Vegan Breakfast wrap

Toasted wrap filled with mushroom, Tomato, potato, Avo, Rocket and Vegan Mayo

**R65**

#### Welsh Rarebit

**R65**

A cheesy beer sauce poured over slices of sourdough and topped with bacon

### Head Chef's Special

**Our student head chef is tasked with presenting a weekly special. Ask your server what has been created especially for you this weekend.**



## Tasting Plates

**This is our tasting menu;** Portions are sized appropriately for you to be able to enjoy more than one dish. You are free to try one as a starter, two different plates will comprise an average main portion size for you to dine tapas style with a wide selection of tastes.

### CARNIVORE



#### Sweet & Sour Pork

A Hong Kong favourite, crispy pork smothered in a sweet & sour sauce and served with egg noodles.

#### Japanese Spicy Duck Ramen

Duck breast served **medium rare** in a spicy broth, noodles, spring onions and a ramen egg.

#### Lamb Bunny Chow

A rich and flavoursome Durban lamb curry, served in a white bread bun baked inside an enamel mug

#### Chicken spring rolls with soy and sesame dipping sauce

#### Pepper steak pie

Rump steak and black pepper ragout in puff pastry served with hand cut potato chips.

#### Flambeed chicken livers

Chicken livers cooked in brandy, port and cream with toasted sourdough.

R70

R95

R85

R60

R85

R65



### HERBIVORE

#### Cheesey tomato Arancini

Arancini filled with sundried tomato, and parmesan cheese sauce.

#### Three bean curry

Served with rice, poppadum, sambals and raita.

R60

R55



### PLANT BASED

**Winter roasted veg and pumpkin seed pesto** R50

**Deep fried Taquitos** R50  
with green tomato and chilli salsa.

**Aubergine steaks with potato cakes and kale** R55

**Hand cut potato chips** R35

## Platters

A generous serving size, intended to be shared!

**Buffalo wings and Fries** R170

A mountain of crumbed and sticky wings with hand cut potato chips.

**The School's Produce Platter** R185

Fresh produce, hand-made by our students, charcuterie, & cheeses.



**Cheese platter** R135

A selection of the school's hand-made cheeses with artisan bread

**Indian delicacy platter** R170

Samosas, chilli-bites, two curries, (lamb & three-bean), rotis, sambals, poppadum's



**Greek Vegan Mezze platter** R130

Falafel, pickled veg, tahini, pita bread, olives, crudités and Beetroot hummus.

## Salads – weekly special

Ask your server what salads are available.



## Pasta



### Vegan Spinach Tagliatelle

With sundried tomato pesto.

### Ribbon noodles

With beef ragout, garlic and chilli.

### Parmesan chicken

Creamy basil pesto with crispy chicken strips and parmesan

R75

R95

R95

## Pizza



### Margherita

Classic Napoli & mozzarella cheese.



### Vegan

Roasted cauliflower velouté, Napoli, Hazelnut, caramelized pumpkin and saffron.

R75

R85



### Vegetarian

Napoli, mozzarella, cranberry & camembert.

R85



### Seeds & cheeses

Napoli, a variety of cheeses, topped with a healthy blend of pumpkin, sunflower, sesame, linseeds and balsamic onions.

R85

### Chicken mayo

Napoli, mozzarella, chicken, mayo, artichoke & mushroom.

R95

### Smoked BBQ pulled pork

Napoli, mozzarella, smoked pulled pork

R110



## Kids Favourites

### Chicken strips & chips

R55



### Cheesy chip bowl

Handcut chips topped with our famous cheesy sauce

R50

### Mac & Cheese

R45



## Bar(k) Snacks

### Doggie Beer & Chicken strips

Chicken stock with strips.

R40

### Dog best friend meatloaf

A beef meatloaf smothered in gravy

R55

### Whole wheat doggie crackers

Our secret tail-wagging low sodium dog biscuit recipe.

R15



## Sweet tooth

### The classic scone

A fresh-baked scone served with Chantilly cream & school-made jam.

R30

### Dessert of the day

Ask your server about the special dessert of the day.

R45

### Pastry of the day

Ask your server about the pastry of the day.

SQ

### Cheesecake of the day

R45

### Cake of the day

R45

### School-made Ice Cream

Three scoops of ice-cream.

R40

Ask your server about the available flavours.

## Hot Drinks

Barista-made speciality coffees & drinks – choose from:

**Single shot** **R27**

**Double shot** **R36**

Americano, Cappuccino, Latte, Mochaccino or Espresso.

**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** **R22**

Ask which flavour is pouring.



**Kids portion milkshake** **R28**



**Blended Iced coffee** **R32**

Ask your server about available flavours.

**Iced Teas** **R27**

Various flavours available.

**Freshly juiced real fruit juice** **R32**

Ask your server about available flavours.



**Regular Soft drinks** **R24**

Coke, Coke Lite, Coke Zero, Fanta, Sprite, Crème soda.

**Appletiser or Grapetiser** **R26**

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



## Craft on Tap



### Beer on tap

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

**Umgeni Steam Beer** (Regular)  
Typical California common style, warmer fermented lager  
ABV 5.5% 38 IBU  
**R34** (500ml)  
**R 45**

**The Quarterback, APA** (Regular)  
American Pale Ale, with a blast of citrus from a late hop addition of Citra.  
ABV 5.0% 32 IBU  
**R34** (500ml)  
**R 45**

**Æon Witbier** (Regular)  
Belgian wheat beer with a refreshing citrus zest.  
ABV 5% 16 IBU  
**R34** (500ml)  
**R 45**

**Schwarzbier, Dark Lager** (Regular)  
Easy drinking German style  
ABV 5.2% 18 IBU  
**R34** (500ml)  
**R 45**

**Citrus Sour** (Regular)  
Kettle soured wheat beer fermented with fresh citrus extract  
ABV 4.5% 4 IBU  
**R42** (500ml)  
**R 55**

**The Designator, Alcohol free IPA** (Regular)  
For the designated driver  
ABV 0% 27 IBU  
**R25** (500ml)  
**R 32**



### SPECIAL!!

1.8 litre jug  
Below 7% beer **R110**  
Special & above 7% beers **R140**  
Alcohol free beer **R95**

**Beer Tasting Tray** **R85**  
A 100ml glass from each tap

## Gin & Cocktails

**G&T on tap** **R36**  
Plain

**G&T on tap** **R36**  
Berry

**Pina Colada** **R45**  
Rum, coconut cream,  
pineapple

## Non-Alcohol drinks

**School-made Lemon Ice Tea** **R27**

**School-made Soda** **R22**

# Craft in the Bottle

(Subject to availability)

## 1000 Hills Brewing Co.

### **The Dean** R32

A full-bodied crisp Pilsner style craft beer with a biscuity finish  
ABV 4.5% 37 IBU

### **The Rebel - Steam** R32

Typical California common style, warmer fermented lager  
ABV 5.5% 38 IBU

### **The Quarterback** R34

American Pale Ale, with a fresh Citra hop profile. Fruity and fresh with blasts of citrus and tropical fruit  
ABV 5.0% 32 IBU

### **The Graduate** R34

**IPA**, Passion fruit & litchi balanced with strong bittering hops.  
ABV 6.4% 37 IBU

### **The FES "Foreign Exchange Student"** R40

Strong Belgian Ale  
ABV 9.0% 29 IBU

## Clockwork Brewhouse

### **Schwarzbier** R32

Easy drinking German style Dark Lager  
ABV 5.2% 18 IBU

### **Märzen lager** R32

Easy drinking, malty lager  
ABV 5.2% 18 IBU

### **Elderflower Golden Ale** R32

Easy drinking golden ale with floral elegance from the addition of elderflowers.  
ABV 4.5% 18 IBU

## Doctrine Brewing

### **Æon Witbier** R32

Belgian wheat beer with a refreshing citrus zest.  
ABV 5% 16 IBU

### **White Dragon White IPA** R40

Wheat IPA dominated by a fresh citrus aroma.  
ABV 7 % 45 IBU

### **Twisted Talisman** R40

Baltic Porter  
ABV 7.2% 37 IBU

## Wine List

### Wine by the glass (250ml)

Dry white wine (Chenin Blanc)	R38
Semin-sweet white wine	R38
Red wine	R45

### WHITE – BY THE BOTTLE

#### Kaapzicht Chenin blanc

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

R110

#### Jam Jar White

Sunshine in a glass! A semi sweet white wine which is the perfect partner to pizza, curries, and seafood. With fresh bursts of litchi, honeysuckle, and screams “summer!”

R110

#### Bruce Jack Sauvignon Blanc

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.

R110

### ROSE – BY THE BOTTLE

#### Lyngrove Rose

Youthful, soft pink hue in colour, light berry fruits on the nose and palate. Strawberry fruit with a floral perfume carries through to a lingering finish.

R110

### RED – BY THE BOTTLE

#### 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.

### BUBBLY – BY THE BOTTLE

#### Sparkling wines (bottle only)

##### Lyngrove Brut MCC

R155

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