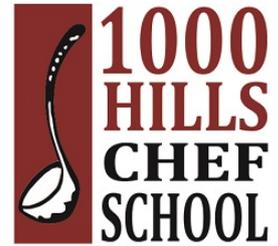


the **CLASSROOM** *cafe*



Final 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

Crumpet stack

School-made crumpets with vanilla mascarpone, poached pear and candied pecans

R75



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 English Breakfast

Sauteed mushroom, tomato, potato, with butterbean chutney and toast

R65

Savoury Muffin Benedict

R75

A savoury muffin topped with school made bacon, 2 poached eggs and hollandaise sauce

Head Chef's Special

Our student head chef for the week is tasked with presenting a weekend special. Ask your server what has been created especially for your enjoyment.



Light Meals

This is our light meal 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



Orange and Honey Braised Pork R90
Pork belly slow cooked in honey and orange with sweet potato mash, leek and orange jus.

Sirloin steak R90
Beef sirloin steak served **medium-rare** with polenta, green summer veg and roasted garlic sauce

Lamb Curry R90
A rich and flavoursome Durban lamb curry, served with roti, sambals and raita

Chicken Cordon Bleu R90
Classic chicken Cordon Bleu with fondant potato and summer greens.

Fish Cakes R75
Crispy panko crumbed fish cakes with tartar sauce.

Duck Croquettes R95
With BBQ dipping sauce



HERBIVORE

Potato and Corn Bon Bon R65
Spicy potato and corn bon bon with creamy sweetcorn sauce.

Beetroot and Haloumi salad R65

PLANT BASED



Green Summer Vegetables R55
with Thai peanut dressing

Tofu with Sweet Chilli R60
School made sesame crusted tofu with sweet chilli sauce.

Ratatouille R55
A hearty bowl of aubergine, mushroom, peppers, and courgette in Napoli sauce

Hand cut potato chips R35

Platters

A generous serving size, intended to be shared!

Seafood Platter SQ
Please ask what is available on this week's seafood platter

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 R175
Samosas, chilli-bites, two curries, (lamb & bean chutney), rotis, sambals, poppadum's, Pani Puri.



Vegan platter R110
A selection of school made vegan products with artisanal bread

Salads – weekly special

Ask your server what salads are available.



Pasta



Vegan Beetroot Tagliatelle

With ratatouille.

R75

Prawn and Chicken Laksa

Aromatic coconut broth with prawns, chicken breast and ribbon noodles

R120

Spaghetti Carbonara

Lardons, cream, and parmesan tossed with school made spaghetti.

R95

Pizza



Margherita

Classic Napoli & mozzarella cheese.

R75



Vegan

Cheesy ratatouille pizza.

R85



Vegetarian

Napoli, mozzarella, spinach, olives, and feta.

R85

Mexicana

Napoli, mozzarella, spicy concarne, jalapenos and peppers

R95

Chicken Tandoori

Napoli, mozzarella and Tandoori chicken.

R95

Bacon

Napoli, mozzarella, school made bacon and mushroom.

R95

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

Whole wheat doggie crackers

Our secret tail-wagging low sodium dog biscuit recipe.

R15

R75

R85

R85



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.

SQ

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. Ask your server about the available flavours.

R40

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



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

The Dean, Pilsner* (Regular) **R34**
Crisp, clean and refreshing pilsner, with a floral hop aroma (500ml) **R 45**
ABV 5.5% 37 IBU

The Graduate* (Regular) **R34**
Our signature IPA, using a blend of local and American hops. (Lychee, passion fruit) (500ml) **R 45**
ABV 6.4% 37 IBU

The FES-Foreign Exchange Student Strong Belgian Ale# (Regular) **R42**
ABV 9.0% 29 IBU (500ml) **R 55**

Märzen lager* (Regular) **R 34**
A malty, easy drinking lager (500ml) **R 45**
ABV 5.2% 22 IBU

American Pale Ale* (Regular) **R 34**
A hop-forward pale ale, showcasing a tropical fruit character (500ml) **R 45**
ABV 4.5 % 35 IBU

Will-o'-the-Wisp Pilsner * (Regular) **R 34**
A Pilsner with a hint of African Wormwood (500ml) **R 45**
ABV 4.5% 22 IBU

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



SPECIAL!!

1.8 litre jug **R110**
Beers with* **R140**
Special Beers with # **R95**
Alcohol free beer

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

Gin & Cocktails

G&T on tap **R48**
Plain

G&T on tap **R48**
Berry

Cocktail of the week **R48**
Your server will let you know what is created for the weekend

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

Sold out

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

Sold out

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

Facebook:

@1000hillsbrewery

Instagram:

@1000hillsbrewery

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

English Best Bitter

R32

An amber ale with soft malty caramel flavours balanced with moderate bitterness
ABV 4.5% 28IBU

Elderflower Golden Ale

R32

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

Citrus Berliner Weisse

R40

A refreshing kettle soured citrus sour beer
ABV 4.5% 4 IBU

Juicy IPA

R40

A juicy IPA showcasing American hops to bring you a sensory fruit salad
ABV 6.0 % 47 IBU

Doctrine Brewing

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

Will-o'-the-Wisp Pilsner

R32

A Pilsner with a hint of African Wormwood
ABV 4.5% 22 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 **R110**
Ripe quince, pineapple, and stone fruit with some interesting savory undertones. Lightly textured palate, with a hint of sweetness and balancing crunchy acid.

Lyngrove Chenin blanc **R110**
This fresh, fruity style of Chenin Blanc has aromas of fresh apple and tropical fruits, hints of pineapple with almonds and a nuance of jasmine. The palate is textured with a crisp, lingering finish.

Jam Jar White **R110**
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!”

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.

Lyngrove Rose **R110**
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.

Painted Wolf Pinotage Rose **R110**
Dry, fruity rosé with delicate pomegranate and cranberry aromas complimented by subtle hints of rose petal.

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

ROSE – BY THE BOTTLE