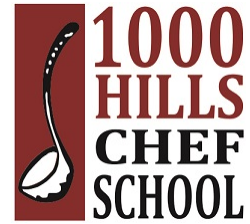




the **CLASSROOM** *cafe*



First Semester Menu 2022

Our menu changes seasonally to reflect new culinary skills as our students grow through the year. Certain items may contain nuts or other allergens. Please notify your server of your 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 where our students are 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.



Ideal for children



Pet friendly



Vegetarian



Plant Based

Breakfast

We serve breakfast until 11:00 am. Choose from sourdough or seeded whole wheat bread for your toast.

Spanish Omelette

R70

Open omelette topped with bacon, red Pepper & feta cheese with toast



Granola bowl with school made yoghurt & berry compote

R60

School-made granola toasted with honey, mixed nuts & vanilla yoghurt



Breakfast on the run

R45

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

Full English breakfast

R80

School-smoked bacon, served with two fried eggs, sautéed mushroom, cherry tomatoes, your choice of toast and a side of hand cut potato chips



Vegan Breakfast wrap

R65

Toasted wrap filled with mushroom, tomato, potato, rocket and vegan mayo

Eggs Benedict

R75

A classic school-made hollandaise sauce poured over poached eggs, with bacon & sourdough toast

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.



www.thechefschool.com

Starters



Wild Mushroom Risotto
Arborio rice cooked with mushrooms and parmesan cheese

R65



Jalapeño poppers
Crispy panko coated Jalapenos filled with cheddar, mozzarella, and cream cheese with aioli

R65



Sweet and sour Cauliflower
Battered cauliflower in a sticky sweet & sour sauce with steamed rice

R50



Mung bean and school made tofu
Spicy mung bean and tofu curry with roti

R55

Peri-peri chicken livers
Spicy sauce, with sourdough

R65

Mains



Bibimbap
A traditional Korean spicy pork fillet rice bowl with seasonal vegetables and a soft fried egg

R110



Lamb Shoulder
Slow cooked, rolled lamb shoulder, with crushed potato, veg, butternut puree and jus

R145



Beef Fillet
200g fillet steak with baby potato, honey carrots, broccoli, baby onion and cranberry jus
Larger portion (300g)

R130

R195



Chicken Schnitzel
Chicken schnitzel marsala with wild mushroom, grilled courgette and pearl barley

R115



Eisbein
A beer poached and honey glazed Eisbein served with parmesan potato wedges, sauerkraut and mustard

R170

Side Dishes



Seasonal steamed vegetables and herb pesto

R55



Hand cut potato chips

R35

Platters

A generous serving size, intended to be shared!

The School's Produce Platter R195
Fresh produce, hand-made by our students, charcuterie, & cheeses.



Cheese platter R135
A platter made up of a selection of the school's hand-made cheeses with artisanal bread.

Korean delicacy platter R180
Bulgogi, bibimbap, sesame tofu, BBQ short ribs and slaw




Vegan platter R120
Falafel, with a selection of vegetables from our artisanal produce and pita bread


Salads – weekly special

Ask your server what salads are available.



Pasta


 **Vegan Tagliatelle** R75
With beetroot and dill sauce


 **Ribbon Noodles** R85
With a creamy romesco sauce, parmesan and spring onion


Beer Mustard Chicken Tagliatelle R95
Grilled Chicken strips tossed in a creamy beer mustard jus

Bulgogi Bowl R115
A North Korean dish of grilled beef fillet strips in aromatic BBQ sauce with egg noodles & kimchi.

Pizza

 **Margherita** R80
Classic Napoli & mozzarella cheese.

 **Vegan** R85
Napoli, creamy chickpea, olives, red onion, almond and herbs

 **Vegetarian** R85
School-made Napoli sauce topped with mozzarella, feta, olives, cherry tomato and herb pesto

Beer and sausage R105
Graduate Napoli, mozzarella, German sausage, cheddar FES sauce, mustard croutons and rocket

Garlic chicken R95
School-made Napoli sauce topped with mozzarella, creamy garlic chicken, leek, red pepper, and onion.


Sweet chilli bacon R115
Napoli, mozzarella, school-smoked bacon, sweet chilli sauce, feta, and mushroom

Focaccia R45
Brushed with garlic, herb and olive oil



Kids Favourites

Chicken strips & chips R60

 **Cheesy chip bowl** R50
Handcut chips topped with our famous cheesy sauce

Add bacon bits... R20

Mac & Cheese R45



Bar(k) Snacks

Doggie Beer & Chicken strips R40
Chicken stock with strips

Whole wheat doggie crackers R15
Our secret tail-wagging low sodium dog biscuit recipe



Sweet tooth

The classic scone R30
A freshly baked scone served with Chantilly cream & school-made jam.

Dessert of the day R50
Ask your waiter to tell you about the special dessert of the day.

Pastry of the day SQ
Ask your waiter to tell you about the pastry of the day.

Cheesecake of the day R50

Cake of the day R50

School-made Ice Cream R45
Three scoops of ice-cream. Choose from caramel or vanilla

Hot Drinks

Our range of Barista-made speciality coffees & drinks

Single shot R30

Double shot R38

Espresso, Americano, Cappuccino, Latte, or Mochaccino

Hot Chocolate R32

Baby-ccino (for the little ones, steamed milk topped with chocolate powder) R16

Tea

Classic Ceylon tea R26

Classic rooibos tea R26

Chai Latte R35

Red cappuccino R32

Cold Drinks

School-made Milkshake R40

Ask what's shaking today!



Kids portion milkshake R30



School-made soda R27

Ask which flavour is available

Blended Iced coffee R35

Ask your waiter to tell you what the flavour of the week is

Iced Teas R30

Various flavours available

Freshly juiced real fruit juice R35

Fresh fruit in season, juiced on demand. Your waiter will tell you what's in season

Regular Soft drinks R25

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

Appletizer or Grapetiser R30

Rockshandy R45

Bottled water (Still or sparkling) R20