



THE CLASSROOM CAFÉ

Our menu changes seasonally, reflecting our students' growing skills. Please note that some dishes may contain allergens like nuts. Inform your server of any dietary needs and our chef-lecturers will accommodate you by customizing the dish accordingly. The Classroom Café is a training restaurant where our students earn diplomas in culinary arts, pastry skills, and food & beverage service, with advanced students leading the team.

DRINKS

COFFEE

	SINGLE	DOUBLE
Espresso	R28	R36
Americano	R32	R40
Cappuccino	R32	R40
Mocha	R32	R40
Cafe latte	R32	R40
Flat white		R40
Cortado		R32

TEA

Ceylon tea	R32
Rooibos tea	R32
Red cappuccino	R42

OTHER DRINKS

Hot chocolate	R40
Babyccino	R22
School-made milkshake (Vanilla,Chocolate,Berry, Coffee and Caramel)	R52
Speciality milkshake Please ask your server what the milkshake is	R57
Kids milkshake	R38
Blended iced coffee	R52
School-made iced tea	R32
Fruit juice	R32
Passionfruit & lemonade/Soda	R35
Cola tonic & lemonade/Soda	R35
Soft drink can	R30
Appletizer / Grapetizer	R36
Rockshandy	R48
Still water	R20
Sparkling water	R25

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2 Wootton Ave, Bothas Hill

www.thechefschool.com



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BREAKFAST

BREAKFAST IS SERVED UNTIL 11AM

FRENCH OMELETTE

R75

Folded omelette filled with black forest ham, tomato, spring onion, cheddar cheese with a choice of country bread or wholewheat seeded toast

PANCAKE STACK (Vegetarian Friendly)

R75

Vanilla cream cheese, caramelised banana, and toasted almond layered pancakes

BACON, EGG AND TOAST

R60

One egg, school-made bacon, roasted tomatoes and a choice of country bread or wholewheat seeded toast

FULL ENGLISH BREKKIE

R115

School-made bacon, served with two eggs, sautéed mushrooms, roasted tomatoes, hand-cut potato chips and a choice of country bread or wholewheat toast

CHEF SCHOOL BENEDICT

R115

A classic school-made hollandaise sauce poured over poached eggs and bacon on country bread toast

VEGAN BREKKIE (Vegan Friendly)

R90

Please ask your server about the vegan options available





LUNCH

BAO BUNS

R80

Tonkatsu chicken and Asian slaw in a steamed bun

CHICKEN WONTONS

R80

Chicken wontons with a spicy Asian BBQ sauce

CHICKEN STRIPS AND CHIPS

R150

Crispy chicken strips with hand-cut chips, Napoli & aioli

CREAMY MUSHROOM AND OLIVE PASTA

R125

 (Vegetarian Friendly)

Creamy mushrooms and olives tossed in school-made egg noodles

PESTO PASTA

R115

Bacon, pecan nuts and feta tossed in herb pesto
with school-made egg noodles

CARBONARA PASTA

R105

Bacon lardons, cream, and parmesan tossed with school-made pasta

DURBAN LAMB CURRY

R185

A rich and flavoursome Durban Lamb Curry served with rice, sambals and raita

CHICKEN SCHNITZEL



R155

Crispy fried chicken with a tomato, basil and chickpea salad
served with a honey mustard sauce

HONG SHAO ROU

R180

Shanghai style, aromatic red braised pork belly served with jasmine rice and
seasonal vegetables





LUNCH

BEEF SHORT-RIB

R185

With creamy herb pomme puree with a red wine jus, pickled radishes
and seasonal veg

BEEF FILLET

R210

250g steak with a truffle poached egg and bearnaise sauce served with
hand-cut potato chips OR seasonal veg

BRAISED PORCHETTA

R165

Braised porchetta with sundried tomato arancini, tender stem broccoli,
butternut puree and roasted cherry tomatoes

JAPANESE SPICY DUCK RAMEN

R180

Medium rare duck breast in a spicy broth, noodles, spring onion and a
ramen egg.

(Vegetarian option available - R120)

STUDENT HEAD CHEF SIGNATURE DISH

R210

Our student head chef for the week is tasked with presenting a weekly
special that showcases skills learned in class. Ask your server what has been
created especially for you this weekend.

HEAD CHEF'S SALAD

R95

The freshest seasonal green and crunchy salad items prepared on order.
Your server will tell you what salads are available. Served with our school-made spring
onion dressing.

(Vegetarian option available)





HAND-CUT POTATO CHIPS

Small portion hand-cut potato chips served with napoli and aioli	R30
Large portion of hand-cut potato chips served with napoli and aioli	R50

PIZZA

MARGHERITA  (Vegetarian Friendly) R105

Classic napoli, mozzarella cheese and cherry tomatoes

SMOKED CHICKEN & AIOLI R125

Smoked chicken on our Napoli base with mozzarella topped with aioli

PIZZA BIANCO R145

Mozzarella, bacon, preserve and camembert

PULLED PORK & SWEET CHILLI R155

Mozzarella, beer braised pulled pork belly with fresh pineapple

HAM, ARTICHOKE AND MUSHROOM R155

Mozzarella on a napoli base topped with ham, artichokes and mushrooms

(Ham can be substituted for olives for a vegetarian option)



CHEF'S VEGAN PIZZA R120

Please ask server what vegan pizza is available this week

CHEF'S PIZZA SPECIAL R135

Our student pizza chef for the week is tasked with presenting a pizza special.

Ask your server what is on offer this weekend





KIDDIES MEALS

CHICKEN STRIPS & CHIPS

R75

A kids portion of our crispy chicken strips with hand-cut chips & aioli

CHEESY CHIP BOWL

R60

A kids portion of our gratinated hand-cut chips

PLATTERS

(serves 2-4 people)

CHEESE PLATTER  (Vegetarian Friendly) R155

A selection of cheeses with our school-made preserves, pickles and artisanal bread

SCHOOL'S PRODUCE PLATTER R250

A selection of charcuterie, cheeses with our school-made preserves, pickles and artisanal bread

VEGAN PLATTER  (Vegan Friendly) R155

Vegetables, pickles and preserves from our artisanal produce served with our freshly made

KITCHEN PLATTER R360

Selection of items from our menu for you to enjoy a little bit of everything

BAR(K) SNACKS

Only for our furry friends to put a wag on their tail

DOGGIE BEER & CHICKEN STRIPS R45

Chicken strips and rice cooked in chicken stock





BAKERY



Our selection of artisanal products, including jams, preserves, fresh bread, and more is showcased on display inside for your convenience

CLASSIC SCONE

R40

A freshly baked scone served with chantilly cream & school-made jam

DESSERT OF THE DAY

R60

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

SCHOOL-MADE ICE CREAM

R55

Three scoops of our school-made ice cream
Please ask your waiter what flavours are available

PASTRY OF THE DAY

SQ

Ask your waiter to tell you about the pastry of the day

CHEESECAKE OF THE DAY

R60

Ask your waiter to tell you about the cheesecake of the day

CAKE OF THE DAY

R60

Ask your waiter to tell you about the cake of the day

