



THE CLASSROOM CAFÉ



Our menu changes seasonally, reflecting our students' growing skills. Our menu items may contain or come into contact with common allergens such as peanuts, tree nuts, milk, eggs, fish, shellfish, wheat, soy, gluten, and sesame. We also use ingredients that may contain sulfites. Please 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			COLD DRINKS	
	SINGLE	DOUBLE	School-made milkshake	R55
Espresso	R28	R36	Kids milkshake	R38
Americano	R32	R40	(Vanilla,Chocolate,Berry or Caramel)	
Cappuccino	R32	R40	Speciality milkshake	R60
Mocha	R32	R40	(Ask your server what is on offer)	
Cafe latte	R32	R40	School-made iced tea	R32
Flat white		R40	Fruit juice in a can	R32
Cortado		R40	(Apple/Orange & mango /Orange)	
Iced latte		R52	Passionfruit & lemonade/Soda	R36
Frappé coffee		R52	Cola tonic & lemonade/Soda	R36
TEA			Lime & lemonade/Soda	R36
Ceylon tea		R32	Soft drink can -Coke/Coke Zero,	R30
Rooibos tea		R32	Sprite/Sprite Zero, Fanta, Creme Soda	
Red cappuccino		R42	Appletizer / Grapetizer	R36
OTHER HOT DRINKS			Rockshandy	R48
Hot chocolate		R40	Still water	R20
Babyccino		R22	Sparkling water	R25



BREAKFAST

BREAKFAST IS SERVED UNTIL 11AM

BACON, EGG AND TOAST

R65

One fried egg, school-made bacon, roasted tomatoes, choice of toasted bread (Wholewheat-seeded bread, Sourdough bread)

CHEF SCHOOL BREKKIE

R125

Two eggs, school made bacon, sauteed mushrooms, tomatoes, hand-cut potato chips & choice of toasted bread (Wholewheat-seeded bread, Sourdough bread)

EGGS BENEDICT

R120

Two Poached eggs, school made bacon, sourdough english muffins and hollandaise sauce

VEGETARIAN FRENCH OMELETTE

R95

Folded omelette filled with creamy mushroom, thyme and parmesan, choice of toasted bread (Wholewheat-seeded bread, Sourdough bread)

FRENCH OMELETTE

R95

Folded omelette filled with ham, cheddar and spring onion choice of toasted bread (Wholewheat-seeded bread, Sourdough bread)

WAFFLES

R80

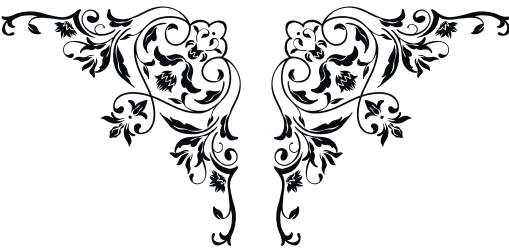
Two waffles served with white chocolate, macadamia nut and vanilla icecream

VEGAN BREKKIE

R90

Please ask your waiter about the vegan options available

 (Vegan Friendly)



BAR(K) SNACKS

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

DOGGIE STRIPS

R45

Doggie chicken strips, rice and veg

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

ICE CREAM

R40

Three scoops of vanilla ice cream served with our school-made sauces

Please ask your server what sauces are available

CAKE OF THE DAY

R60

Ask your server for details about the cake of the day

CHEESECAKE OF THE DAY

R60

Ask your server for details about the cheesecake of the day

PASTRY OF THE DAY

SQ

Ask your server for details about the pastry of the day





LUNCH

DURBAN LAMB CURRY

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

OXTAIL

Oxtail ragout served off the bone, crushed potato, roasted root vegetables and spicy veg pickle

BEEF FILLET

250g fillet, cooked to your liking, sweet potato dauphinoise, roasted root veg, served with a salted caramel wholegrain mustard sauce.

CHICKEN CORDON BLEU

Chicken breast stuffed with ham and cheese, coated in panko and fried till golden served with anna potato, seasonal veg & herb sauce

GRILLED LAMB RUMP

Grilled lamb rump (served pink), millet salad, served with a chimichurri sauce

GOURMET JAFFEL

School made bread served with spicy lamb mince or Spicy beans with school made chips

STUDENT HEAD CHEF SIGNATURE DISH

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.

HAND-CUT POTATO CHIPS

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

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



R190

R220

R250

R195

R230

R120

R210

R30

R50



LUNCH

PIZZA

MARGHERITA  (Vegetarian Friendly) R105

Classic napoli, mozzarella cheese and cherry tomatoes

CHEF'S VEGAN PIZZA

Please ask server what vegan pizza is available this week

SPINACH, FETA & OLIVE

Napoli base topped with mozzarella, wilted spinach, feta, and olives

MEDITERRANEAN LAMB

Napoli base, topped with mozzarella, spiced lamb mince, feta, olives and lemon tzatziki drizzle

SPICY STEAK

Napoli base topped with mozzarella, creamy peppercorn sauce, sweet pickled onion and grilled steak

TROPICAL BACON

Napoli base topped with mozzarella, pineapple, bacon, hot honey, jalapeno and lime sour cream

PERI PERI CHICKEN

Napoli base topped with mozzarella, peri peri chicken and red onion.

CHEF'S PIZZA SPECIAL

Our student pizza chef for the week is tasked with presenting a pizza special. Ask your server what is on offer this weekend



R105

R120

R130

R175

R175

R165

R150

R150



LUNCH

PLATTERS

(serves 2-4 people)

CHEESE PLATTER (Vegetarian Friendly) R160

A selection of cheeses with school-made preserves
and pickles

PRODUCE PLATTER R250

A platter made up of a selection of charcuterie and cheese
with school-made pickles, preserves and artisanal bread.

VEGAN PLATTER (Vegan Friendly) R160

A selection of school-made vegetables, pickles,
preserves and artisanal bread

KITCHEN PLATTER R360

A selection of items from our menu for you to enjoy a little bit of
everything. Please ask your server what is on the platter this week

KIDDIES MEALS

MARGHERITA PIZZA R75

A kids portion of our margherita pizza napoli,
mozzarella & cherry tomatoes

CHICKEN STRIPS & CHIPS R85

A kids portion of our Panko coated crispy chicken
strips with hand-cut chips served with aioli

CHEESY CHIP BOWL R70

A kids portion of our gratinated hand-cut chips



LUNCH

DEEP FRIED HALOUMI R75

Deep Fried Haloumi served with school made sweet chili sauce

WONTONS R80

Chicken wontons served with Spicy soy dipping sauce

ASIAN BBQ PORK BELLY BAO BUNS R95

Bao bun, filled with Asian BBQ pork belly, pickled carrots & cucumber,
sesame seeds, kewpie mayonaise, coriander & spring onion

CHICKEN STRIPS AND CHIPS R155

Crispy Panko coated chicken strips with hand-cut chips served with aioli

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)

PASTA

SPICY CHORIZO TAGLIATELLE R165

Spicy chorizo, tomato chilli sauce & Parmesan

CHILI CRISP HAND CUT EGG NOODLES R155

Chilli peanut crisp, spicy chicken breast & a soft fried egg

THAI GREEN CURRY NOODLES R135

Egg noodles, Thai green curry sauce, seasonal veg,
lime & spring onions.

