

## JUICES

<b>One</b> - orange juice	50
<b>Two</b> - apple, cucumber, spinach, celery	55
<b>Three</b> - apple, ginger	55
<b>Four</b> - carrot, orange	55
<b>Five</b> - beetroot, carrot	55
<b>Six</b> - ginger, apple, carrot, orange, beetroot	55
<b>Seven</b> - pineapple, apple, turmeric, ginger	55
<b>Eight</b> - coconut, ginger, apple, pineapple	55
<i>25ml shot of ginger</i>	25

## MILKSHAKES

<b>Classic</b>	55
Vanilla / chocolate / berry	
<b>Gourmet</b>	65
Peanut butter brownie / peppermint crisp / salted caramel popcorn / Bootlegger coffee	

## FREEZOCHINOS

*all non-vegan Freezochinos are served with cream*

Classic	52
Chai	52
v+ Classic <i>with oat m*lk</i>	57
v+ Dark Chocolate Freezochino <i>with oat m*lk</i>	57
Salted Caramel	65
Matcha	65
Mocha	65
Caramel Cinnamon Swirl	65
Peppermint Crisp	65

## SMOOTHIES

v <b>Power</b>	55/65
peanut butter, banana, cocoa, almond m*lk, honey and activated chia seeds	
<i>add NNN plant protein</i>	20
v+ <b>Coffee</b>	55/65
NNN plant protein, cacao nibs, coffee, banana, dates and oat m*lk	
v+ <b>Green</b>	58/68
spinach, pineapple, coconut water, banana and NNN plant protein	
v+ <b>Blueberry</b>	70/80
NNN plant protein, coconut, oat m*lk, banana, granola and peanut butter	

## OTHER

Coke / Sprite / other sodas	27
<b>Mountain Falls Water</b> still / sparkling	29
Home-made ice tea lemon / berry (sugar free)	35
Appletiser / Grapetiser	36
Rock Shandy	39

## LIQUOR

*Please enquire about an extended liquor menu / wine list • for licensed venues only*

<b>WINE</b>	
House Red	55/190
House White	55/190
Spider Pig Rose	55/190
<b>GIN</b>	
Hope London Dry	35
<b>BEER</b>	
Castle Light	35
Cape Town Lager - on tap	42
<b>NON-ALCOHOLIC BEER</b>	
Heineken 0.0	35



## COFFEE

*double shot standard • single shot or decaf on request*

Babycino <i>(with hot chocolate sprinkles)</i>	12
Rainbow Babycino <i>(with mini marshmallows and colourful sprinkles) New</i>	15
Espresso	26
Americano / Iced Americano	33
Cortado	34
Magic <i>(three quarter flat white)</i>	35
Flat White	36
Cappuccino	36
Latté	39
Bootlegger XL	41



### MILK ALTERNATIVES & EXTRAS

v+ <i>swap dairy for oat m*lk</i>	5
v+ <i>swap dairy for almond m*lk</i>	10
<i>add vanilla / caramel / hazelnut</i>	7
<i>add an extra double shot</i>	18

## OTHER CAFÉ DRINKS

Ceylon / Rooibos / Earl Grey Tea	23
Organic Rooibos Tea <i>(Jasmine Queen or The Connoisseur)</i>	27
Hot Chocolate <i>(Nomu drinking chocolate)</i>	39
White Hot Chocolate <i>(Nomu)</i>	39
Red Cappuccino	39
Chai Latté	39
Dirty Chai	44
Original Iced Coffee <i>(espresso, frothed milk, vanilla, sweetener)</i>	44
v+ Vegan Hot Chocolate <i>(Nomu)</i>	44
Mocha / Iced Mocha	44
Iced Latté <i>(espresso, frothed milk)</i>	44

### FLAVOURED LATTÉS

Honey Nut Latté	46
Vanilla Latté	46
Butterscotch Latté	46

## FUNCTIONAL FLAT WHITE

<i>Superlatte</i> ® Turmeric	39
<i>Superlatte</i> ® Beetroot and Cocoa	39
<i>Superlatte</i> ® Matcha	39
v+ <i>try one of these with oat m*lk</i>	5

## FRESHLY BAKED

*please check with your waitron on availability of almond croissants, muffins, cakes, cookies etc.*

v <b>Bootlegger Banana Bread</b>	56
Two wholesome slices	
<i>add peanut butter</i>	12

FOR MORE INFO ON  
BOOTLEGGER



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COFFEE STAMP CARD AND CASH BASED LOYALTY



## ALL DAY BREAKFAST

*most of our breakfasts are served with one slice of toast, please request an extra slice at no additional charge*

v+	<b>Steel-cut Oats</b> with chia, toasted almonds, cinnamon and caramelised apple <i>add mixed berry compote</i> <i>add fried banana</i>	59
v	<b>Smashed Avo Toast</b> Buttered toast, sesame seeds, chilli flakes and lemon zest <i>add a poached egg or two</i>	69
v	<b>Breakfast Bagel</b> A fried egg with sliced avo, tomato relish and rocket	75
	<b>Sandbar Breakfast</b> Two poached eggs, sautéed baby spinach, tomato relish and feta on sourdough	79
	<b>The BootBun</b> A double layer of sunny side eggs, rösti, Bootlegger sauce, streaky bacon and shredded lettuce on a seeded bun	85
v	<b>Avo Hummus Toast</b> with two poached eggs and smoked paprika	85
v+	<i>swap eggs for cherry tomatoes and rocket</i>	
v	<b>Home-made Granola, Seasonal Fruit</b> Bulgarian yoghurt, orange and cinnamon infused honey	85
	<b>Buttermilk Flapjacks and Mascarpone</b> • with powdered sugar, cinnamon and bacon <b>OR</b> • with mixed berry compote, cinnamon and powdered sugar <i>add fried banana</i>	89
	<b>Bacon Scrambowl</b> Three scrambled eggs, cream cheese, corn, Grana Padano and sourdough <i>swap bacon for smoked salmon trout</i>	90
	<b>Salmon Trout Bagel</b> with cream cheese, rocket, crispy deep-fried capers and lemon	95
	<b>Breakfast Wrap</b> Fresh baby spinach, scrambled egg, bacon bits, red onions, mozzarella and relish	95
	<b>Chicken Livers Peri-Peri</b> on toast with a sunny side fried egg	99
	<b>Beef Mince on Toast</b> Sunny side fried egg and home-made tomato-chilli jam	99
	<b>French Toast Banana Bread/Croissant</b> with bacon and syrup	99
	<b>Croissant Melt</b> Bacon, mozzarella, scrambled eggs and rocket	115
	<b>Classic Benedict</b> Bacon, poached eggs, baby spinach and hollandaise on toast <i>swap bacon for smoked salmon trout</i>	120
	<b>Bacon, Potato Rösti</b> Poached egg, rosemary-roasted tomatoes, rocket, truffle oil and Grana Padano infused creamy mushrooms	120
	<b>Omega Smash</b> Smashed and not so smashed avo, salmon trout, two poached eggs and lemon-infused olive oil on sourdough	132
	<b>The BootEgger</b> Eggs to your liking, bacon, rosemary-roasted tomatoes, mushrooms, toast and chicken sausage/boerewors/pork banger <i>add avo</i>	132

## THREE EGG OMELETTES

*served with toast*

v	<b>Plain Omelette</b> <i>see DIY breakfast for filling options</i>	48
v	<b>Green Omelette</b> <i>served open</i> with avocado, goat cheese, baby spinach, peas, pesto and spring onion	112
	<b>Beef Mince Omelette</b> with home-made tomato-chilli jam	119

## DIY BREAKFAST

*we only use sustainably sourced eggs from Solitaire Free-Range Eggs*

	<b>Sourdough/Farm Style/Rye Toast</b> <i>add a second slice at no additional charge</i>	12
	<b>Sesame Seed Bagel</b>	14
	Two slices of <b>Hannam Gluten-Free Superseed bread</b>	15
	<b>Plain Croissant</b>	35
	Home-made strawberry jam/tomato-chilli jam/rocket/fresh tomato/fried banana	9
	Fried/poached/scrambled egg/cheddar/cream cheese/peanut butter/grated mozzarella/ mixed berry compote	12
	Rosemary-roasted tomatoes/feta/hollandaise/hummus/two rösti's/fresh baby spinach	20
	Cooked baby spinach/mushrooms/pesto	25
	Avo/smashed avo/bacon/chicken sausage	28
	Boerewors/pork bangers/free-range chicken/gypsy ham	30
	Fior di Latte	35
	Smoked salmon trout	55

## TOASTIES

*on farmstyle bread*

v	Mozzarella, tomato	55
	Ham, mozzarella, Dijon mustard	68
	Beef mince, cheddar and caramelised onion	70
	Chicken mayo	70
	Tuna mayo	70
	<i>add side chips</i>	35

## CAFÉ STYLE & MAIN

*From 12H00*

	<b>Soup of the day</b> Ask your server	<b>SQ</b>
	<b>Bangers and Mash</b> <i>New</i> with peas and home-made onion gravy	<b>85</b>
	<b>Fried Chicken Strips</b> with chips, tomato relish and mayo	<b>88</b>
v	<b>Mushroom Linguine</b> Creamy truffle-infused mushroom sauce on linguine pasta <i>add bacon</i>	<b>89</b>
	<b>Battered Fish and Chips</b> <i>New</i> with home-made tartar sauce and mushy peas	<b>95</b>
	<b>Chicken Schnitzel with Chips</b> Crumbed Elgin free-range chicken breast, fried egg, Grana Padano, watercress and hand-cut chips	<b>115</b>

## SANDWICHES

v+	<b>Lemon and Dill Chickpea Hot Press</b> with hummus, celery, Dijon and spring onion	<b>79</b>
	<b>Chicken/Tuna Mayo Hot Press</b> Shredded chicken/tuna, white pepper, red onion, rocket and pickles on sourdough	<b>85</b>
	<b>The Club</b> Elgin free range chicken breast, streaky bacon, lettuce, fresh tomato with a jalapeño, coriander and lime dressing	<b>85</b>
v	<b>Caprese Open Sandwich</b> <i>New</i> Fior di Latte, fresh tomato, fresh basil leaves, roasted aubergine and olive oil	<b>85</b>
	<b>Tuna and Avo Open Sandwich</b> Shredded tuna, avo, cucumber, fried capers, rocket and dill served on a slice of sourdough	<b>92</b>

## SALADS & BOWLS

v	<b>Roasted Aubergine Caprese Salad</b> <i>New</i> Roasted aubergine, Fior di Latte, heirloom tomatoes, cherry tomatoes and fresh basil leaves	<b>85</b>
v+	<b>Crispy Chickpea and Kale Bowl</b> Roasted cauliflower, aubergine, baby potatoes, cherry tomato and spicy tahini dressing	<b>85</b>
	<b>Peruvian Chicken Bowl</b> Elgin free range chicken breast, brown rice, sautéed red onion and red pepper, black beans, roasted corn, with a jalapeño, coriander and lime dressing	<b>99</b>
	<b>Grilled Chicken Salad</b> Avo, baby spinach, watercress, cos lettuce, Grana Padano, boiled egg, cucumber, roasted salted cashews and honey mustard dressing	<b>115</b>
	<b>Salmon Salad</b> Quinoa & fresh herb tabbouleh, cucumber ribbons, watercress, rocket, smoked salmon trout and a soft poached egg <i>add avo</i>	<b>130</b>

## WRAPS

v	<b>Falafel</b> with chickpea falafel balls, tzatziki, hummus, baba ganoush, fresh tomato and pickled red onion	<b>85</b>
	<b>Rainbow Peanut Crunch</b> Elgin free range chicken breast, red pepper, carrots, iceberg lettuce, red cabbage with a spicy satay sauce	<b>95</b>
	<b>Chicken &amp; Avo</b> Elgin free-range chicken, lettuce, tomato, cucumber, feta, carrot and mayo	<b>105</b>

## BURGERS

*swap chips for sweet potato chips*

	<b>YumBurger</b> Free range beef patty, smoky-flavoured basting, mayo, tomato, lettuce and chips <i>add mozzarella cheese</i>	<b>95</b>
	<b>Kentucky Style Chicken</b> Southern fried chicken, shredded lettuce, mayo and chips	<b>105</b>
	<b>Southern Fried Fish Burger</b> <i>New</i> Southern fried hake, shredded red cabbage, pickled salad, sriracha mayo and chips	<b>115</b>
v+	<b>Vegan</b> Scheckter's RAW vegan patty, iceberg, onion, pickles, tomato, vegan bootsauce and chips	<b>115</b>
	<b>No-Bun Beef</b> Free range beef patty, rocket, red onion, gherkins, tomato, relish, a soft poached egg and sweet potato chips	<b>117</b>
	<b>No-Bun Chicken</b> Grilled Elgin free-range chicken breast fillet, rocket, tomato, avo, bacon, spring onion, mustard mayo and sweet potato chips	<b>117</b>
	<b>BootBurger</b> Double layer of 100g free range beef patties, Bootlegger sauce, processed cheddar cheese, tangy pickles, lettuce and chips	<b>130</b>

v - vegetarian    v+ - plant-based

*All products are prepared in a kitchen where nuts and allergens are present*