



GREEN CAFE

s u m m e r m e n u



BEVERAGES

HOT DRINKS

Green Matcha with cashews, tahini and dates **R65**

Chaga Hot Chocolate with cashew, dates and coconut cream **R65**

Halva Spice Chai with coconut cream **R55**

Pot of Tea **R35**

Americano **R35**

Cappuccino or Red Cappuccino **R35**

Latte R40



COLD DRINKS

House Mint and Geranium Iced Lemonade **R45**

Cucumber, apple, mint, lemon & ginger **R45**

Watermelon, cucumber **R45**

Pineapple, carrot, apple, turmeric and ginger fresh juice **R45**

Kombucha **R35**

Appetizer **R30**

Sparkling or Still **R35 S R45 L**

Cancer bush, with lemon and honey syrup with sparkling water **R45**



BREAKFAST

Full Farm Breakfast

A slice of sourdough, gluten-free or rye bread with 2 egg; poached, scrambled or fried, served with a fried tomato, mushroom and wilted greens.

R115

Add half an avocado for **R25**

Add bacon for **R25**

Harvest Omelette

3 egg omelette with homemade cream cheese, spinach, mushrooms and peppadews .

R105

Avocado Toast

Avocado on sourdough, rye or gluten free bread, served with fresh garden herbs, tomato & cucumber.

R85

Add a poached egg for **R10**

Summer Smoothie Jars

Lagoon Sunrise

Strawberry, yoghurt, overnight oats with lions main, cashew nut butter, dates, & honey.

Forest Retreat

Avocado, cocoa, honey and tahini, with coconut cream and blueberries, with chia seeds.

Sunshine Morning

Mango, banana and yoghurt, with mixed berries, and mint, with Kwendalo Granola.

R85





LUNCH

Farm to Table Buddha Bowl

A bowl of rice, chickpeas, mixed slaw, grilled sweet potato, fresh summer salsa, avocado, mixed sprouts and micro greens. Topped with toasted sunflower seeds and pickled red onions. With a side of sweet and spicy soy sauce.

R125

Sunshine Salad

Garden greens with tomatoes, avocado, grilled seasonal veg and bulgur.

R135

Cashew Pesto Spaghetti

Pasta, lemon and herb cashew nut pesto, grilled cherry tomatoes and rocket.

R145

Add goats cheese for **R25**

Add chicken for **R45**

House Burgers

Kudu Burger with caramelized onions and rocket. | Lentil burger with tzatziki, and pickled onions. Served with a side of green salad, grilled veg or mixed roasted roots.

R165

Sides:

Watermelon, cucumber and feta salad with mint & balsamic dressing. **R55**

Mixed roasted roots. **R45**

Garden greens salad, cucumber & onion with vinegar and olive oil. **R35**

Grilled summer vegetables. **R45**

Hummus bowl with sourdough, rye or gluten free bread, or fresh veggie sticks. **R65**

DESSERT

Slice of Carrot Cake. **R65**

Fresh fruit agar agar coconut milk panna cotta. **R55**

Homemade Ice Cream **R45**

Strawberry

Lemon and Lime

Elderberry

Dessert of the Day **R65**



Our menu celebrates the farm-to-table philosophy, crafted to honor the changing seasons and the vibrant flavors of summer. Inspired by fresh, sun-ripened fruits and the joy of sharing meals with friends, each dish reflects our connection to the land. We source as many ingredients as possible directly from Kwendalo's gardens and farm, including the majority of our eggs, and partner with local, small-scale farmers and artisans, as far as possible, to bring the best of the region to your plate.

