



Clay Cafe

GROOT PARYS | PAARL

GF Gluten-free

V Vegetarian

V+ Vegan

BREAKFAST

EGG & BACON BRIOCHE BREAKFAST BUN	60
BOLAND FARMER'S BREAKFAST Eggs, bacon, tomato, mushrooms, boerrie & baked beans <i>Toast options: Sourdough, Ciabatta, Wholegrain, Farmhouse White</i>	98
HOMEMADE ALMOND GRANOLA & YOGHURT GF	75
SWITCH to coconut yoghurt V+	15
ZUCCHINI FRITTERS V+ GF Served with sautéed mushrooms, avocado & cherry tomatoes	75
EGGS BENEDICT <i>Two poached eggs on your choice of English muffin or roasted sweet potato</i>	
- Franschoek smoked trout, rocket leaves & horseradish cream cheese	125
- Grilled mushrooms & balsamic blistered V cherry tomatoes	90
- Crispy bacon & baby spinach	98
TOASTED SOURDOUGH V+	70
With smashed avo & red pepper shakshuka	
CROISSANTS	
Plain croissant	35
Hazelnut chocolate spread	50
Farm butter & homemade jams	55
Creamy scrambled egg + bacon	85

Breakfast service ends at 11h30

SNACK SESSIONS

Serves 4 - 6

CHEESE BOARD V	240
Local cheeses, Salticrax, fresh fruit, sticky figs, tomato jam	
CHARCUTERIE BOARD	260
Neil Jewell meats, pickles, olives, ciabatta melba toast	
VEGGIE BOARD V+	200
Nachos, butter bean hummus, roasted nuts, olives, pickles, veggies	

LUNCH

GRILLED HALLOUMI SALAD V	115
Leaves, avo, cucumber, cherry tomatoes, pesto mayo	
CHARGRILLED CHICKEN SALAD	115
Cherry tomatoes, cucumber, beetroot spirals, feta, croutons	
THAI SWEET CHILLI BEEF SALAD	120
Julienned carrots, cucumber, spring onion, toasted sesame seeds	
MIDDLE EASTERN HUMMUS PLATE V+	95
Butter bean hummus, salsa salad, dukkha, ciabatta crisps	

BURGERS

Choose side option of fries or salad or coleslaw

BOLAND BEEF BURGER	130
With bacon jam, grilled cheese & fried egg	
BEEF BURGER	125
With streaky bacon, melted cheddar, avo & caramelised onion	
GRILLED CHICKEN BURGER	120
With smashed avo, feta & caramelised onion	
CHICKEN SCHNITZEL BURGER	130
With Brie cheese, sweet mustard & coleslaw	
BUNLESS VEGAN COURGETTE & BEAN BURGER V+	100
With hummus, caramelised onion & avo	
PIMP YOUR BURGER:	
ADD Smoked paprika mayo	15
ADD Vegan mayo	15
ADD Caramelised onion	10
ADD Grilled halloumi	15
ADD Cheddar slice	10
ADD Fried egg	10
ADD Avocado (¼)	20
ADD Brioche bun	15

PIZZAS

TEAR 'N SHARE FOCACCIA V	75
Garlic butter, rosemary, parmesan	
RAPHAEL V	90
Tomato & mozzarella	
PICASSO	120
Grilled chicken, avo, feta, rocket	
ORTAGGIO	120
Roasted butternut, zucchini, pan-fried mushrooms, caramelised onion, baby spinach	
REMBRANDT	125
Bacon, avo, feta, piquanté peppers	
ADD GF base	35
ADD Vegan cheese	35

GOURMET TOASTIES

Served from 11.30am (on sourdough or ciabatta with side of fries or salad or coleslaw)

GRILLED CHICKEN	80
With rocket pecan pesto mayo	
SEARED PEPPERED STEAK	85
With mozzarella & caramelised onions	
GRILLED HALLOUMI V	78
Roasted red peppers & Thai sweet chilli	
OPEN TOASTED SOURDOUGH SARMIE V	65
With panfried mushroom & grilled cheese	

SIDES

GREEN SIDE SALAD V+	38
Mixed greens, cucumber, tomatoes, house dressing	
COLESLAW V+	38
HAND CUT FRIES V+	30
HAND CUT LOADED FRIES	55
With crispy bacon bits & smoked paprika mayo	
ROASTED BUTTERNUT & ZUCCHINI V	45
With Danish feta	



BREAKFAST

GRANOLA, YOGHURT & FRUIT SALAD MUG ^{GF}	45
SCRAMBLED EGG ON TOAST ADD bacon	40 20
CINNAMON PANCAKES With golden syrup drizzle	40

LUNCH

VEGGIE CRUDITÉ ^{V+ GF} With butter bean hummus	50
BABY MARGHERITA PIZZA ADD pineapple / bacon / chicken / avo	50 20
KIDS BEEF BURGER & CHIPS 100g beef patty, lettuce & tomato ADD Cheddar slice	60 10
CRISPY CRUMBED CHICKEN STRIPS & CHIPS ^{GF} ADD Homemade mayo dip	55 10

TOASTIES

Served from 11.30 am (on brown or white bread, served with a side of fries or salad)

CHEESE ^V	50
CHEESE & TOMATO ^V	55
CHICKEN MAYO	65
CHEESE, TOMATO & BACON	68



HOT DRINKS

ESPRESSO	25
CAPPUCCINO	38
FLAT WHITE	38
AMERICANO	34
CAFÉ LATTE	40
CHAI LATTE	45
CAFÉ MOCHA	45
RED ROOIBOS CAPPUCCINO	40
HOT CHOCOLATE	45
VEGAN HOT CHOCOLATE Choose almond or oat milk	45
WHITE HOT CHOCOLATE	40
BABYCCINO	10
TEA	25
Ceylon Rooibos Earl Grey Green Peppermint Chamomile	

Switch cows milk to oat or almond milk +15

MILKSHAKES

SMALL 45 • LARGE 65
Salted Caramel Sassy Strawberry Chunky Chocolate Brownie Vanilla Meringue & Toasted Coconut Double Thick Espresso Coffee Shake

COLD DRINKS

FRESHLY PRESSED		
ORANGE Carrot, cucumber, celery, cabbage, ginger	48	
YELLOW Orange, pineapple, ginger, lemon	48	
GREEN Apple, cucumber, ginger, lemon	48	
RED Beetroot, carrot, cucumber	48	
WATER Still & Sparkling	500ml	20
	1lt	30
HOMEMADE LEMONADE	Glass	30
	1lt Carafe	70
RED ESPRESSO ICED TEA	Glass	30
	1lt Carafe	70
SLUSHIES		40
Mango Passion Fruit		
SOFT DRINKS 300ml		
Coca-Cola Coke Zero Coke Light	32	
Fanta Orange Crème Soda Sprite Sprite Zero Appletiser Grapetiser	45	
MIXERS 200ml		25
Tonic Water Pink Tonic Water Ginger Ale Soda Water Bitter Lemon		
PAARL ROCK SHANDY		40
CORDIAL SHOT		20
Passion Fruit Kola Tonic Lime		

DESSERTS & BEAUTIFUL BAKES

HAZELNUT MERINGUE With whipped cream, choc sauce & berries	70
HOMEMADE VANILLA ICE CREAM & BAR-ONE CHOCOLATE SAUCE	60
CASHEW NUT CHOCOLATE MOUSSE & DATE CARAMEL ^{V+}	55
CRÈME BRÛLÉE	65
BELGIAN CHOCOLATE MOUSSE	60
PEPPERMINT CRISP TART IN A GLASS	70
CHOCOLATE CAKE	60
CITRUS CARROT CAKE	60
BAKED CHEESECAKE With berry coulis or salted caramel	60
GLUTEN-FREE CHOCOLATE BROWNIES ^{GF}	45
SCONES With homemade jam, grated cheese & whipped cream	60
SHARING SWEET TREAT PLATE Chocolate brownies, fudge, crunchie bites, mini meringues	100
KIDDIES SOFT-SERVE TUB (take-away)	30

Kitchen closes 16h00 • A cakeage fee of R100 is charged if you bring your own cake or cupcakes
Dishes are prepared using local, free-range, in-season and organic produce whenever possible
WARNING: We are on a working farm: bugs, flies and creepy crawlies are part of our family

A discretionary 10% gratuity is automatically added to bills of 8 or more people. Please talk to a manager if you feel you haven't received fabulous service

