

BREAKFAST

Served until 11:30

PLAIN CROISSANT	45
With jam, cheese and butter	65
With chocolate spread	60

CREAMY SCRAMBLED EGG ON CROISSANT	85
Add avo	35
Add macon	30
Add salmon trout	40
Add mushrooms & tomato	25

SHAKSHUKA (RED PEPPER) V	105
Two poached eggs in a spicy North African tomato, capsicum and onion relish served with sourdough toast	
Add macon	30

FULL BREAKFAST	110
Eggs, macon, tomato, sautéed mushrooms and toast	
Add beef sausage	30

EGGS BENEDICT	105
Poached eggs on your choice of toasted English muffin or roasted sweet potato topped with hollandaise sauce, served with your choice of:	
Avo	35
Sautéed spinach	10
Grilled mushrooms & cherry tomatoes	25
Macon	30
Salmon trout and rocket	40

SMASHED AVO ON TOAST V	105
On your choice of:	
Ciabatta Sourdough Roasted sweet potato GF	
Topped with smashed avo, Danish feta, rocket, tomato & two soft poached eggs	
Add macon	30
Add salmon	40

VEGAN BREKKIE V+	105
Zucchini fritters topped with sautéed mushrooms, tomato, avo & vegan feta	

GORGEOUS GRANOLA	105
Homemade gluten & wheat-free granola served with seasonal fruit, chia seeds & double thick yoghurt	
Switch to coconut yoghurt V+	115

PIZZAS

Served all day.

Please note - no substitutions or extra ingredients. All pizzas except Alba, come standard with our homemade tomato sauce & mozzarella. Opt for own homemade gluten-free base +20. Vegan mozzarella +35.

ALBA	100
Mozzarella, garlic & rocket (no tomato)	

RAPHAEL	105
Tomato & mozzarella	

PICASSO	150
Grilled chicken, avo, feta & rocket	

REMBRANDT	150
Macon, avo, feta & Peppadews®	

WARHOL	150
Gorgonzola cheese, macon, caramelised onion & rocket	

DA VINCI	155
Sautéed mushrooms, roasted red peppers & parmesan shavings	

BELLINI	160
Macon, jalapeños, red onion & rocket	

ORTAGGIO V	140
Roasted butternut, grilled zucchini, sautéed mushrooms, caramelised onion & baby spinach	



V Vegetarian
V+ Vegan
GF Gluten-free

Clay Cafe

LUNCH

Served from 11:45

MINISTRONE SOUP V	100
Served with cheese toast	

BUTTER CHICKEN	135
Served with a roti	

BANG BANG CHICKEN	135
Crumbed chicken served on a skewer with spicy mayo & a side of cabbage salad	

SPINACH, FETA & BUTTERNUT QUICHE	110
Phyllo pastry quiche served with a side greek salad	

CHICKEN & MUSHROOM POT PIE	140
With a creamy sauce & puff pastry top served with a side greek salad	

WRAPS	150
Chicken, lettuce, tomato, cucumber, red onion, mayo & balsamic reduction	

Beef, lettuce, avo, caramelised onion, pesto & Danish feta	160
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Chickpeas, cucumber, cabbage, carrot, tomato, red pepper & feta	130
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GOURMET TOASTIES	105
Brie, macon & red onion	

Pan-fried halloumi, cashew pesto & roasted red pepper V	105
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Beef sirloin, mozzarella & caramelised onion	115
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Pan-fried mushrooms, vegan mozzarella & pesto V	105
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BURGERS

Served from 11:45 with a side of salad or hand cut fries on a brioche bun

Note: Brioche buns are not vegan

CLASSIC BURGER	
Served with lettuce, tomato and gherkin	
Beef	140
Chicken	140
Lamb	160
Vegan	140

PIMP YOUR BURGER	+35
Macon, melted cheddar & avo	

Gorgonzola cheese, macon & caramelised onion	
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Danish style feta, avo, Peppadews® & red onion	
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Turn your burger into a burger bowl served on a bed of lettuce, topped with feta (or vegan feta), avo, hummus & red onion	
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SALADS

Served from 11:45

GRILLED HALLOUMI	135
With avo, onion, cucumber, strawberries (in season)	

CHAR-GRILLED CHICKEN	140
With cherry tomatoes, cucumber, carrot, beetroot, avo & croutons	

ASIAN SWEET CHILLI BEEF SIRLOIN	160
With cucumber, cherry tomatoes, avo, cashews, onion, coriander & mint	

ROAST VEGGIES, FETA & TOASTED NUTS	124
On seasonal leaves with cucumber & avo	

SMOKED SALMON TROUT	145
With cream cheese, avo, onion & caperberries on a baby spinach leaf base	

SPINACH & ZUCCHINI FRITTER V+	115
With edamame beans, cherry tomatoes, avo & cucumber	

*Ask your waiter for salad dressing options

HOMEMADE PASTA

Served from 11:45

Gluten-free pasta +20

FETTUCCINE ALFREDO	145
Chicken, macon & sautéed mushrooms in a creamy garlic sauce	

CAPRESE	115
Homemade basil & cashew pesto, blistered cherry tomatoes & feta	

FETTUCCINE NAPOLITANA	145
Classic Italian tomato sauce served with lamb meatballs	

FETTUCCINE SALMON	145
Salmon ribbons in a creamy white sauce	

TOASTIES

Served all day on your choice of white or brown homemade bread, with a side of hand cut fries

TOASTED CHEESE	65
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TOASTED CHEESE & TOMATO	70
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TOASTED CHICKEN MAYO	75
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TOASTED MACON, CHEESE & TOMATO	80
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Add gherkin jalapeño	10
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Add smoky paprika mayo	15
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Sourdough Ciabatta bread	10
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CLAY KIDS

Breakfast - served until 11:30

SCRAMBLED EGG & MACON

Served on a brioche bun

SEASONAL FRUIT BOWL ^v

Served with yoghurt & an oat crunchie

Lunch served from 11:45

BABY RAPHAEL PIZZA

Tomato & mozzarella

Add pineapple | mushrooms

Add macon | chicken | avo

BISQUE BURGER

Beef sirloin or chicken burger on seeded bun with lettuce & tomato
Add cheddar cheese

HOMEMADE PASTA

With Napolitana sauce

Add roasted veg

Add chicken

Add lamb meatballs

CRISPY CRUMBED CHICKEN STRIPS

Served with hand cut fries & mayo or sweet chilli dip

VEG OUT PLATE ^v

Spinach & zucchini fritter with hummus, cucumber fingers, cheese squares & apple slices

SIDES

HAND CUT FRIES

40

LOADED FRIES

Topped with macon bits & smokey mayo

60

ROASTED BUTTERNUT & ZUCCHINI WITH FETA ^v

35

SIDE GREEK SALAD ^v

45

SWEET TREATS

All of our baked goods are homemade

CARROT CAKE SLICE

60

CHOCOLATE CAKE SLICE

60

BAKED CHEESECAKE

Served with salted caramel or berry drizzle

65

DARK BELGIAN CHOC MOUSSE

60

APPLE, ALMOND & BERRY CRUMBLE

Served with ice cream

65

CRÈME BRÛLÉE

65

MALVA PUDDING

Served with ice cream

65

DECADENT BROWNIE ^{GF}

45

FUDGE | OAT CRUNCHIE | CUPCAKES

30

HOMEMADE ICE CREAM

Served with Bar One chocolate sauce

60

ICE CREAM TUB

Sugar cone

30

TRADITIONAL WAFFLE

Add syrup | choc sauce
Add fresh whipped cream
Add a scoop of ice cream
Add baby marshmallows

50

7

15

30

10

SWEET TREAT PLATTER TO SHARE

Chocolate brownie, fudge, crunchie bites & mini meringues

100

MILKSHAKES

WITH HOMEMADE ICE CREAM

Small 49

Large 69

Chai

Sassy strawberry

Salted caramel

Chunky chocolate brownie

Vanilla with meringue & hazelnut chocolate

Café au Lait - with a shot of espresso

SMOOTHIES

BERRY & BANANA SMOOTHIE

69

GREEN MACHINE

Spinach, banana, apple, mint, oat milk

65

FRESHLY SQUEEZED

PURE ORANGE

50

GINGER ZINGER

Apple, carrot, ginger, lemon

60

GREEN GODDESS

Apple, cucumber, spinach, lemon

60

IMMUNE BOOSTER

Apple, orange, ginger, lemon

60

SUNSHINE STARTER

Pineapple, apple, ginger, mint

60

HOT DRINKS

Almond or oat milk +15

ESPRESSO

30

CAPPUCCINO | FLAT WHITE

39

AMERICANO

35

CAFÉ LATTE | CHAI LATTE | CAFÉ MOCHA | RED ROOIBOS CAPPUCCINO | ICED COFFEE | DIRTY CHAI

43

MATCHA LATTE

65

HOT CHOCOLATE

Made with real chocolate & mini marshmallows

Small 35

Large 45

TEA

Ceylon, rooibos, Earl Grey, green

25

BABYCCINO

Topped with mini marshmallows

15

COLD DRINKS

SODAS

Coke Light, Coke Zero, Sprite, Sprite Zero, Fanta Orange, Crème Soda

30

ICED TEA

Peach | lemon | berry

35

APPLETISER | GRAPETISER

40

MIXERS (200ml)

25

CORDIAL

Passion fruit | kola tonic | lime

15

JUICE

Apple | orange

Small 15

Large 25

CAPE BOTANICALS SPARKLING DRINK

Lemongrass, Ginger & Lime
Mint, Lime & Cucumber
Elderflower, Pear & Mint

42

WATER

Still or sparkling

500 ml 20

1.5L 35

HOMEMADE ROOIBOS, APPLE & GINGER ICED TEA

35

SLUSHIES

Passionfruit | mango | strawberry

Small 35

Large 55

PLEASE NOTE

- Trading times: Mon-Sun • 09:00 to 17:00
- A discretionary 10% service charge will be levied on tables of 8 or more.
- If you are happy with the service provided by your waitron, the standard tipping range in South Africa is between 10-20%. Gratuities go into a 'tip pool' & are distributed amongst employees who work towards your experience of painting & food.
- There is a R 45.00 studio fee per person painting.
- We have a separate dedicated & certified halaal kitchen - please request our halaal menu.
- We offer complimentary wifi to our seated guests - "clay cafe guest" (password = freewifi)
- Breakfast orders are open until 11:30
- Last orders are at 16:15
- Everything made at our cafe is made fresh by our kitchen using the best ingredients we can source
- We are a small & busy kitchen which is why substitutions & menu changes are not possible
- We thank you for your support

