

Our menu changes seasonally to reflect fresh ingredients and new culinary skills as our students grow through the year. Certain items may contain nuts or other allergens. Please notify your server if you have any specific dietary requirements that are not met by the dishes on our menu. Our chef-lecturers will be happy to suggest a special dish that meets your needs.

The Classroom restaurant is a training establishment designed to give our students the practical abilities required to build a career in the hospitality industry. They're earning international diplomas in culinary and pastry skills, as well as food and beverage service. Our Advanced students are learning about business roles and take turns to lead the team. We appreciate your feedback - please speak to Head of Front of House to share your thoughts so that we can share with all students.



Ideal for  
children



Pet friendly



Vegetarian



Vegan

## Breakfast

Served until 11:00 am. Choose from sourdough, rye or seeded whole wheat bread for your toast.



### Folded Omelette

Filled with onion, tomato, cheddar cheese & mushroom with toast.

**R65**

### Porto-inspired Francesinha

School-made cured meats in a sourdough sandwich topped with melted cheddar & a rich beer Napoli sauce served with hand cut potato chips.

**R75**



### Pancakes

With banana & caramel.

**R45**



### Breakfast on the run

One fried egg, school made bacon & slow roasted cherry tomatoes with toast.

**R45**

### Full English breakfast

Bacon, two fried eggs, sautéed mushroom, slow roasted cherry tomato, potato chips & toast.

**R70**



### Breakfast Rosti

Potato Rosti topped with spinach, mushroom, roasted cherry tomato & tahini.

**R70**

## Tasting Plates

**This is our tasting menu;** Portions are sized appropriately for you to be able to enjoy more than one dish. You are free to try one as a starter, three different plates will comprise a main portion size for you to dine tapas style with a wide selection of tastes.



## FOR THE CARNIVORE

### Hong Shao Rao

Shanghai style, aromatic red braised pork belly with egg noodles and wilted greens.

**R70**

### Beef Wellington

Fillet layered with creamy spinach, mushroom, full-butter puff pastry and a red wine reduction.

**R85**

### Lamb and milk stout Irish stew Bouchée

A rich and flavoursome slow cooked lamb stew with stout beer and served in a puff pastry case.

**R85**



## CARNIVORE CONTINUED

### Venison carpaccio

Pickled zucchini, garden greens, horseradish, and toasted sesame.

R75

### Chicken schnitzel

With potato skillet and sweet chilli sauce.

R65

### Prawn rice paper rolls

Rice paper filled with prawn marinated in lemon, herbs, slaw and salsa Verde.

R70

### Duck Bao Bun

A steamed bao duck bun with sauteed cabbage.

R75



## HERBIVORE

### Vegetable sausage

Handmade sausage with roasted vegetables and mustard mayo.

R65

### Cauliflower Tikka Masala

Served with Basmati rice and sambals.

R55

### Black bean taco

Coriander, corn, and sour cream.

R60

### Breadbasket

R30



## PLANT BASED

### Shiken wontons

Miso, soy, & plum dipping sauce.

R60

### Pumpkin and Chickpea curry

Served with woodfired flat bread.

R55

### Tempura vegetables

with Skordalia.

R50

### Vegetables A La grecque

R40

### Hand cut potato chips

R30

## Platters

A generous serving size, intended to be shared!

### Frango and Fries

R165

A whole Piri Piri spatchcock chicken on the bone crisped up in our wood-fired pizza oven with hand cut potato chips and a side of chicken livers.

### The School's Produce Platter

R185

Fresh produce, hand-made by our students, charcuterie, & cheeses.



### Cheese platter

R135

A selection of the school's hand-made cheeses with artisan bread

### Foods of the World platter

R170

Bao buns, veg spring rolls, tempura veg, prawn rice paper rolls, falafels, piri-piri chicken livers.



### Greek Vegan Mezze platter

R130

Falafel, hummus, pickled veg, tahini, pita bread, olives, crudites

## Salads

### Bacon, broccoli, and blue cheese salad

R80



### Capresse salad

R65



### Roast beetroot & Quinoa salad

R70



### Garden salad

R50

## Pasta

### Paccheri Di Gragnano

R70



Crumbed pasta filled with spinach & ricotta, burre noisette sauce.

### Gnocchi

R95

With beef ragout, garlic and chilli.



### Romesco

R65

Penne tossed in roasted red pepper and almond sauce.

## Pizza

 **Margherita** R70  
Classic Napoli & mozzarella cheese.

 **Vegan** R85  
Roasted onion velouté, Napoli, Almond, Aubergine, Green olives, and herbs.

 **Vegetarian** R85  
Napoli, mozzarella, preserved fig & camembert.

**Biltong:** R100  
Napoli, mozzarella, biltong, feta & avo.

**Bacon & Egg** R95  
Napoli, mozzarella, school-made bacon, a pizza egg, mushroom, caramelized onion, & cherry tomato.

**Chicken mayo** R90  
Napoli, mozzarella, chicken, mayo, artichoke & mushroom.



## Kids Favourites

**Chicken strips & chips** R55

 **Cheese & tomato toastie** R45  
Served on our school-made white bread.

**Egg noodle Bolognese** R60



## Bar(k) Snacks

**Doggie Beer & Chicken strips** R30  
Chicken stock with strips.

**Whole wheat doggie crackers** R15  
Our secret tail-wagging low sodium dog biscuit recipe.



## Sweet tooth

**The classic scone** R30  
A fresh-baked scone served with Chantilly cream & school-made jam.

**Dessert of the day** R50  
Ask your server about the special dessert of the day.

**Pastry of the day** SQ  
Ask your server about the pastry of the day.

**Cheesecake of the day** R45

**Cake of the day** R45

**School-made Ice Cream** R40  
Three scoops of ice-cream.  
Ask your server about the available flavours.

## Hot Drinks

Barista-made speciality coffees & drinks – choose from:

**Single shot** R27

**Double shot** R36  
Americano, Cappuccino, Latte, Mochaccino or Espresso.

**Milo or Hot Chocolate** R27



**Baby-ccino** (steamed milk topped with chocolate powder). R16

**Teas from around the World** R26  
Speciality loose-leaf tea – ask your server about available flavours.

Classic Ceylon tea R26

Classic rooibos tea R26

Red cappuccino R27

## Cold Drinks

**School-made Milkshake R38**

Ask your server about available flavours.



**School-made soda on tap R22**

Ask which flavour is pouring.



**Kids portion milkshake R28**

**Blended Iced coffee R32**

Ask your server about available flavours.

**Iced Teas R24**

Various flavours available.



**Freshly juiced real fruit juice R32**

Ask your server about available flavours.

**Regular Soft drinks R24**

Coke, Coke Lite, Coke Zero, Fanta, Sprite, Crème soda.

**Appletiser or Grapetiser R26**

**Bottled water (still or sparkling) R20**

**The Boozy part  
features on a  
separate menu**