



THE CLASSROOM CAFÉ



Our menu changes seasonally, reflecting our students' growing skills.

Some items may contain or come into contact with allergens such as peanuts, tree nuts, milk, eggs, fish, shellfish, wheat, soy, gluten, and sesame, or may contain sulfites.

The Classroom Café is a training restaurant where our students earn diplomas in culinary arts, pastry skills, and food & beverage service, guided by experienced chef-lecturers.

DRINKS

COFFEE

	SINGLE	DOUBLE
Espresso	R28	R36
Americano	R32	R40
Cappuccino	R32	R40
Mocha	R32	R40
Cafe latte	R32	R40
Flat white		R40
Cortado		R40
Iced latte		R52
Frappé coffee		R52

TEA

Ceylon tea	R32
Rooibos tea	R32
Red cappuccino	R42

OTHER HOT DRINKS

Hot chocolate	R40
Babyccino	R22

WATER

Please help yourself to complimentary tap water from our water stations

Still water	R20
Sparkling water	R25

MILKSHAKES

School-made milkshake	R55
Kids milkshake (Vanilla,Chocolate,Berry or Caramel)	R38
Speciality milkshake (Ask your server what is on offer)	R60

COLD DRINKS

School-made iced tea	R32
Fruit juice in a can (Apple/Orange & mango /Orange)	R32
Passionfruit & lemonade/Soda	R36
Cola tonic & lemonade/Soda	R36
Lime & lemonade/Soda	R36
Soft drink can - Coke/Coke Zero, Sprite/Sprite Zero, Fanta, Creme Soda	R30
Appletizer / Grapetizer	R36
Rockshandy	R48
Boozy Sangria - 440ml can, served on ice with sliced citrus	R65
Spice up your drink with a shot of spirits, Gin, Vodka, Brandy	R25





BREAKFAST

BREAKFAST IS SERVED UNTIL 11AM

BACON, EGG AND TOAST

R65

One fried egg, school-made bacon, roasted tomatoes, choice of toasted bread (Wholewheat-seeded bread, Sourdough bread)

CHEF SCHOOL BREKKIE

R125

Two eggs, school made bacon, sauteed mushrooms, tomatoes, hand-cut potato chips & choice of toasted bread (Wholewheat-seeded bread, Sourdough bread)

EGGS BENEDICT

R120

Two Poached eggs, school made bacon, sourdough english muffins and hollandaise sauce

VEGETARIAN FRENCH OMELETTE

R95

Folded omelette filled with creamy mushroom, thyme and parmesan, choice of toasted bread (Wholewheat-seeded bread, Sourdough bread)

FRENCH OMELETTE

R95

Folded omelette filled with ham, cheddar and spring onion choice of toasted bread (Wholewheat-seeded bread, Sourdough bread)

VEGAN BREKKIE

R90

Please ask your waiter about the vegan options available

 (Vegan Friendly)



BAR(K) SNACKS

Only for our furry friends to put a wag in their tail

DOGGIE STRIPS

R45

Doggie chicken strips, rice and veg

BAKERY



Our selection of artisanal products, including jams, preserves, fresh bread, and more is showcased on display inside for your convenience

CLASSIC SCONE

R40

A freshly baked scone served with chantilly cream & school-made jam

ICE CREAM

R40

Three scoops of vanilla ice cream served with our school-made sauces

Please ask your server what sauces are available

CAKE OF THE DAY

R60

Ask your server for details about the cake of the day

CHEESECAKE OF THE DAY

R60

Ask your server for details about the cheesecake of the day

PASTRY OF THE DAY

SQ

Ask your server for details about the pastry of the day





LUNCH

DURBAN LAMB CURRY

R190

A rich and flavoursome Durban Lamb Curry served
with rice, sambals and raita

OXTAIL

R220

Oxtail ragout served off the bone, crushed potato,
roasted root vegetables and spicy veg pickle

BEEF FILLET

R250

250g fillet, cooked to your liking, sweet potato dauphinoise, roasted
root veg, served with a salted caramel wholegrain mustard sauce.

CHICKEN CORDON BLEU

R195

Chicken breast stuffed with ham and cheese, coated in panko and
fried till golden served with anna potato, seasonal veg & herb sauce

GOURMET JAFFEL

R120

School made bread served with spicy lamb mince
or Spicy beans with school made chips

STUDENT HEAD CHEF SIGNATURE DISH R210

Our student head chef for the week is tasked with presenting
a weekly special that showcases skills learned in class.
Ask your server what has been created especially for you this weekend.

HAND-CUT POTATO CHIPS

Small portion of hand-cut potato chips served with napoli and aioli R30

Large portion of hand-cut potato chips served with napoli and aioli R50



LUNCH

PIZZA

MARGHERITA  (Vegetarian Friendly) R105

Classic napoli, mozzarella cheese and cherry tomatoes

CHEF'S VEGAN PIZZA

R120

Please ask server what vegan pizza is available this week

SPINACH, FETA & OLIVE

R130

Napoli base topped with mozzarella, wilted spinach, feta, and olives

MEDITERRANEAN LAMB

R175

Napoli base, topped with mozzarella, spiced lamb mince,
feta, olives and lemon tzatziki drizzle

SPICY STEAK

R175

Napoli base topped with mozzarella, creamy peppercorn sauce,
sweet pickled onion and grilled steak

TROPICAL BACON

R165

Napoli base topped with mozzarella, pineapple, bacon,
hot honey, jalapéno and lime sour cream

PERI PERI CHICKEN

R150

Napoli base topped with mozzarella,
peri peri chicken and red onion.

CHEF'S PIZZA SPECIAL

R150

Our student pizza chef for the week is tasked with presenting a
pizza special. Ask your server what is on offer this weekend





LUNCH

PLATTERS

(serves 2-4 people)

CHEESE PLATTER (Vegetarian Friendly) R160

A selection of cheeses with school-made preserves
and pickles

PRODUCE PLATTER R250

A platter made up of a selection of charcuterie and cheese
with school-made pickles, preserves and artisanal bread.

VEGAN PLATTER (Vegan Friendly) R160

A selection of school-made vegetables, pickles,
preserves and artisanal bread

KITCHEN PLATTER R360

A selection of items from our menu for you to enjoy a little bit of
everything. Please ask your server what is on the platter this week

KIDDIES MEALS

MARGHERITA PIZZA R75

A kids portion of our margherita pizza napoli,
mozzarella & cherry tomatoes

CHICKEN STRIPS & CHIPS R85

A kids portion of our Panko coated crispy chicken
strips with hand-cut chips served with aioli

CHEESY CHIP BOWL R70

A kids portion of our gratinated hand-cut chips



LUNCH

DEEP FRIED HALOUMI R75

Deep Fried Haloumi served with school made sweet chili sauce

WONTONS R80

Chicken wontons served with Spicy soy dipping sauce

ASIAN BBQ PORK BELLY BAO BUNS R95

Bao bun, filled with Asian BBQ pork belly, pickled carrots & cucumber,
sesame seeds, kewpie mayonaise, coriander & spring onion

CHICKEN STRIPS AND CHIPS R155

Crispy Panko coated chicken strips with hand-cut chips served with aioli

HEAD CHEF'S SALAD R95

The freshest seasonal green and crunchy salad items prepared on order.

Your server will tell you what salads are available.

Served with our school-made spring onion dressing.
(Vegetarian option available)

PASTA

SPICY CHORIZO TAGLIATELLE R165

Spicy chorizo, tomato chilli sauce & Parmesan

CHILI CRISP HAND CUT EGG NOODLES R155

Chilli peanut crisp, spicy chicken breast & a soft fried egg

THAI GREEN CURRY NOODLES R135

Egg noodles, Thai green curry sauce, seasonal veg,
lime & spring onions.

