



OLIVES & PLATES

Good Food Takes Time.
All our meals are freshly prepared on order.

Certain meals may take 20 minutes or more to prepare & if well done add further 10 minutes.

Should you be allergic to any food items, please ask your waiter.

The consumption of raw or undercooked eggs, meat, poultry, seafood
or shellfish may increase your risk of food borne illness.

All extra will be charged and a surcharge may apply for substitutions.

A 10% service fee will be added to tables of 10 or more guests.



- Vegetarian

BREAKFAST

All our breakfasts are served with jam, butter & your choice of sourdough toast. Eggs-your-way.
Gluten free available on request | **ADD R25** (Breakfast served until 11h00)

TRADITIONAL

R139

Two eggs, bacon, caramelized pork or beef sausage, grilled mushrooms & plum tomatoes

MINI

R92

Two eggs, bacon & plum tomatoes

CLUB STEAK BREAKFAST

R178

Two eggs, caramelized pork or beef sausage, bacon, 120g seared steak, grilled mushrooms, plum tomatoes & sautéed potatoes

TURKISH EGGS

R132

Poached eggs in a creamy yoghurt, served with a warm garlic butter & mild chilli sauce accompanied with artisan flat bread

EXTRA CHORIZO | R50

CHICKEN LIVERS

R114

Mild spicy chicken livers with poached egg

BRÛLÉE BRIOCHE FRENCH TOAST 🍳

R126

Brioche bread served with mixed berries, mascarpone and berry compote

ADD NUTELLA | R38

CANADIAN FRENCH TOAST

R142

Brioche sandwich, pan fried with cheese & mustard served with maple bacon

RICOTTA HOTCAKES 🍳

R118

Served with honeycomb butter, caramelized banana & maple syrup

SHAKSHUKA 🍳

R145

Eggs poached in a sauce of vine tomatoes, onion, garlic, red peppers, aubergine and dukkah spices topped with avo and served with red pepper pesto hummus and artisan flat bread

EXTRA HALLOUMI | R45

VEGAN PORTOBELLO SHAKSHUKA 🍳

R154

Portobello mushroom in a sauce of vine tomatoes, onion, garlic, red peppers, aubergine and dukkah spices topped with avo and served with red pepper pesto hummus and artisan flat bread, garnished with a kale chip

RELOAD YOUR TOAST

OPEN RYE, AVO, POACHED EGG AND TAHINI 🍳

R129

Toasted rye, ricotta, smashed avo topped with a poached egg and served with a tahini dressing and dukkah spice

BACON, CHIPOTLE, MAYO AND CREAMY AVOCADO

R154

Smashed creamy avocado with chipotle mayo, bacon, topped with roasted heirloom tomatoes and smoked chilli oil served with fresh arugula

ADD EGG | R15

MASCARPONE LABNEH, SMOKED PINK SALMON

R170

Layered mascarpone and labneh, smoked salmon, dill pesto and spiraled avocado

ADD EGG | R15

BASIL PESTO SMASHED AVO FRIED EGGS

R145

Creamy avocado, basil pesto, two fried eggs

BENEDICTS

Substitute the English muffin for croissant R16

OAK SMOKED SALMON

R176

Smoked salmon, toasted English muffin, poached eggs, sautéed spinach & hollandaise mousse

BACON AND MUSHROOM WITH TRUFFLE OIL

R176

Bacon, mushrooms, toasted English muffin, poached eggs & truffle-infused hollandaise mousse

CAPRESE

R156

Buffalo mozzarella, toasted English muffin, poached egg, basil, slow roasted tomatoes & basil hollandaise mousse

OMELETTES & SCRAMBLED

Our omelettes and scrambled eggs are made with three eggs or egg whites only served with a side order of sourdough toast, butter & jam

JUST SCRAMBLED

R65

Scrambled eggs on your choice of toast

SALMON SCRAMBLED EGGS

R149

Scrambled eggs, 40gr smoked salmon trout, crème cheese, heirloom tomatoes & lemon dill pesto

ADD AVO | R38

SPANISH OMELETTE

R155

Open egg omelette with baby spinach, sautéed potatoes, plum tomatoes, mushrooms, mozzarella & cheddar topped with rocket and parmesan shavings

BASIC OMELETTE

R65

A three egg plain omelette

Create your own by adding from our extras

EXTRAS

AVO

R38

HALLOUMI, COTTAGE CHEESE, FETA

R45

BACON, CHORIZO, SAUSAGE

R50

CHICKEN

R85

SMOKED SALMON (40G)

R80

HEALTHY START

HEALTHY APPETITE

R136

Homemade granola, double-thick yoghurt, seasonal fresh fruit & honey

ADD GLUTEN FREE GRANOLA | R30

PAWPAW NEST

R125

Pawpaw, Greek-style yoghurt, fresh berries, honey & roasted almond flakes served aside

ENERGY OATS

R78

Oats, sliced banana, roasted almond flakes, cinnamon & low-fat milk served with honey aside

ALMOND MILK | R8

BIRCHERS MUESLI

R144

Overnight soaked elderflower oats, yoghurt, freshly grated apple and honey with a pinch of cinnamon and vanilla, served with pistachio and pomegranate

MIXED BERRY YOGHURT PARFAIT

R118

A layer of granola, Greek-style yoghurt marbled with our homemade berry coulis & topped with fresh berries

ADD GLUTEN FREE GRANOLA | R30

FRUIT SALAD

R90

A seasonal selection of freshly chopped fruit

ORGANIC ACAI BOWL

R165

100% Pure acai, frozen berries, peanut butter, avo, topped with banana, coconut flakes, cacao nibs, homemade granola and fresh seasonal fruit

ELEVENSES

PLAIN CROISSANT

R60

Freshly baked croissant served with cheese, butter & preserves

ADD NUTELLA | R38

ALMOND CROISSANT

R79

Freshly baked croissant served with frangipane

LIGHT MEALS

HONEY MUSTARD CHICKEN SCHNITZEL PANINI

R158

Topped with guacamole, tomato cucumber salsa, crumbed feta & honey mustard sauce on Tuscan bread with your choice of a side salad or chips

PASTRAMI ON RYE

R167

Rye stack with layers of creamy coleslaw, piccalilli, pastrami, gherkins, mozzarella and cheddar served with traditional potato salad

ADD PASTRAMI | R60

FILLET PREGO SARMIE

R182

180g Fillet steak, spicy prego sauce and rocket on a Portuguese roll with your choice of a side salad or chips

TOASTED SANDWICHES

Choice of white, brown, rye or seeded bread all served with a side salad or potato sticks

MOZZARELLA | R72 

ADD BASIL PESTO | R20

BACON & EGG | R92

CHICKEN MAYO | R96

TUNA MAYO | R108

WRAPS

Tortilla with assorted fillings, served with a side salad or potato sticks

HALLOUMI, SUN-DRIED TOMATOES & ROASTED VEGETABLES

R146

Halloumi, marinated sun-dried tomatoes, avo, roasted vegetables & pestonaisse

CHICKEN, FETA & AVO

R154

Grilled chicken, avo, fresh tomato, rocket, feta & coriander aioli

QUESADILLAS

Traditional Mexican flatbread toasted with assorted savory fillings, served with a side salad or potato sticks

GRECIAN

R149

Halloumi, fresh tomatoes, mint, feta, basilico aioli & baby spinach

TEXAN

R168

Lightly spiced fragrant chicken aubergine red pepper and sweet corn ragu, mozzarella and cheddar, topped with guacamole

MIDDLE EASTERN

R170

Tenderized steak, hummus, tahini, fresh cilantro, tomato & rocket

SPANISH

R155

Chorizo, fresh chilli, herb cream cheese, rocket, avo & mascarpone

LITTLE PLATES

MEZE PLATTER (sharing for 2)

R238

Marinated artichokes, grilled halloumi, olives, tzatziki, hummus, whipped chilli feta dip, tempura zucchini, served with warm toasted pita & crisp bread sticks

ADD ADDITIONAL LITTLE PLATES TO YOUR MEZE PLATTER FROM THE LIST BELOW

GRILLED CALAMARI	R110	BURRATA AND FRESH TOMATOES	R155
GRILLED CHICKEN SKEWER	R85	VILLAGE FETA SALAD	R85
GRILLED BEEF SKEWER	R95	FALAFEL (3)	R70
CHICKEN LIVERS	R85	PITA & CRISP FLAT BREAD	R45
HALLOUMI KATAIFI	R98	SPANAKOPITA TRIANGLES	R70
CHORIZO SAUSAGE	R90	SEARED SALMON (120GR)	R162
SPICY STICKY WINGS	R96		

SALADS

SALMON NIÇOISE SALAD

R198

Pink grilled salmon, baby potatoes, poached egg, sugar snaps, green beans, edamame beans, cucumber ribbons served with olives, red onions & topped with sweet potato croutons

SALMON GLASS NOODLE POKE BOWL

R198

Seared salmon, glass noodle, avo, scallions, cilantro, julienne carrots, cucumber, edamame beans, & match stick crispy leeks served with Asian dressing aside

DUKKAH, QUINOA ALMOND CRUSTED CHICKEN & BRINJALS

R188

Oven roasted brinjals, crusted chicken, quinoa, fresh garden greens, red onion & heirloom tomatoes, served with halloumi and fresh mint

HEALTH CHICKEN SALAD

R174

Two chicken breasts infused with an Asian marinade, lemongrass, ginger & lime served with garden greens, plum tomatoes, cucumber, avo, feta & garnished with crispy Asian noodles

CLASSIC CAESAR CHICKEN SALAD

R172

Marinated chicken, lettuce, baby spinach, fresh tomatoes, cucumber, croutons, poached egg, maple flavored bacon & parmesan shavings with a classic caesar dressing aside

HALLOUMI, SPINACH, DATE & AVO SALAD 🌱

R164

Halloumi entwined kataifi, baby spinach, onion, peanut brittle, croutons, dates & avo layered on a bed of garden greens, fresh tomato & red onions

FALAFEL AND LEMON TAHINI DRESSING 🌱

R164

Two skewers of oven-baked falafel balls served with a village salad, minted yoghurt, hummus & lemon tahini dressing

CRETAN GREEK SALAD 🌱

R135

Sesame crusted feta, fresh tomatoes, cucumber, red onions, olives, crisp greens, crouton shards & fresh mint

ADD SMOKED SALMON (40GR) | R80

THE CRUNCHY GARDEN SALAD 🌱

R115

Chopped garden greens, cabbage, roasted cashew nuts, avocado, roasted seeds, red onion, cucumber, tomato & fresh dhanian, served with a lemon dressing

ADD BUTTERNUT | R35 ADD FETA OR HALLOUMI | R45 ADD CHICKEN | R85

MEALS

SPANAKOPITA 🇬🇷

R159

Greek-style spinach & feta phyllo pie served with a village salad

SUPREME CHICKEN FILLET

R175

Two grilled chicken breasts marinated in fresh fine herbs served on a bed of seared spinach with your choice of one of the following: side salad / chips / carrot & potato mash / roasted vegetables

PARMESAN PANKO CRUSTED CHICKEN FILLETS

R228

Two chicken breasts coated in parmesan & panko crumbs, topped with fine herb cream cheese served with a choice of one of the following: side salad / chips / carrot & potato mash / roasted vegetables

ROAST CHICKEN PIE

R179

Roast chicken, creamy mushroom and leek pie baked under a flaky crust served with a choice of one of one of the following: side salad / chips / roasted vegetables

SAGE & ONION ROASTED CHICKEN BREAST

R179

Crusted chicken baked with sage & caramelized onion topped in a creamy sage sauce served with rocket & parmesan served with your choice of one of the following: side salad / chips / carrot & potato mash / roasted vegetables

ADD EXTRA CHICKEN BREAST | R125

FILLET STEAK, EGGS & CHIPS

R220

180g Fillet in a mild Portuguese sauce served with 2 fried eggs, chips or carrot & potato mash

ADD TOMATO CHILLI JAM | R25

FILLET STEAK TAGLIATA

R235

Seared fillet steak marinated with rosemary, garlic and reduced flavored balsamic, piled with rocket, parmesan and plum tomatoes served with fries or vegetables

FISH & CHIPS

R220

Traditional fish & chips or salad served with homemade tartar sauce

GRILLED HAKE

R220

Hake in a zesty dill pesto sauce served with choice of one of the following: chips / side salad or Mediterranean vegetables

PAN ROASTED SALMON

SQ

Encrusted with black sesame seeds served with whipped avocado, fresh grapefruit segments and a side of house made tomato chilli compote, accompanied with steamed broccolini

LAMB SHANK

SQ

Slow cooked tender lamb shank in a red wine jus

DECONSTRUCTED BEEF WELLINGTON

R335

200g beef fillet on a bed of baby spinach smothered in a creamy mushroom sauce topped with a butter pastry hat served with new baby potatoes and salad greens

FROM THE GRILL

Prepared over hot coals

FILLET (250g) | **R299**

LOIN LAMB CHOPS (350g) | **R299**

SKINNY LAMB CHOPS (350g) | **R299**

PORK OR BEEF RIBS | **R330**

RIB-EYE STEAK | **R385**

T-BONE STEAK (400g) | **R295**

GRILLED MARINATED CALAMARI | **R255**

TERIYAKI SALMON (200g) | **SQ**

SOLE (ON AVAILABILITY) | **SQ**

LINE FISH (ON AVAILABILITY) | **SQ**

BABY KINGKLIP (ALLOW ± 30 MINS) | **SQ**

From the grill with your choice of one of the following:

carrot & potato mash | chips | side salad | baby potatoes | roasted vegetables

ADD ONION RINGS | R35 **ADD SWEET POTATO CHIPS | R65**
ADD BLACK PEPPER, MUSHROOM, CHEESE, GORGONZOLA OR DIJON SAUCES | R55

BURGERS

Burgers are served with shoestring fries or a side salad

O&P BURGER

R156

200g House made beef burger patty, caramelized onion, fresh tomatoes, lettuce & chipotle sauce in a brioche bun

ADD CHEESE | R30

SMOKEY BEEF AND CHORIZO BURGER

R175

Authentic chorizo, pure beef, caramelized onion, fresh tomatoes, lettuce & chipotle sauce in a brioche bun

BUTTERMILK CHICKEN BURGER

R148

Buttermilk crusted chicken fillet on a bed of lettuce, creamy coleslaw & red onion in a brioche bun

CARB FREE PORTOBELLO MUSHROOM AND AVO BEEF BURGER

R189

No bun pure beef burger, oven baked giant mushroom with all the trimmings

BUNLESS VEGAN BURGER

R198

100% Plant-based burger served with avo, gherkins, caramelized onion, sliced tomato & chilli tomato aioli

SOUVLAKI

Two skewers, tzatziki, tomato & onion salsa served with shoestring chips and a side salad on a toasted flat bread

CHICKEN FILLET | R210

BEEF FILLET | R240

FALAFEL | R185

PASTAS

A choice of spaghetti, linguine, or penne pasta, served with parmesan shavings
Gluten free available on request | **ADD R25**

NONNA'S MEATBALLS

R160

Classic slow cooked tomato salsa, topped with fresh basil & parmesan shavings

ARRABIATA WITH A "TWIST" 🍴

R154

Shaved carrots in a creamy chilli, thyme & mushroom sauce

ADD CHICKEN | R85

VONGOLE

R180

Clams, white wine, garlic, fresh fine herb with parmesan shavings

AGLIO E OLIO

R119

Spaghetti tossed in garlic, olive oil, lemon juice and a touch of chilli topped with parmesan

ADD PRAWNS | R99

CACIO & PEPE

R139

Spaghetti with pecorino and black pepper

NAPOLITANO PASTA 🍴

R118

Slow cooked rich cherry tomato salsa, infused with garlic, fresh basil & oregano

ADD BURRATA | R95

ANGRY NAPOLITANO 🍴

R122

Slow cooked rich cherry tomato, infused with fresh chilli, garlic, fresh basil & oregano

LA PALLA DI BASILICO MOZZARELLA

R210

Fresh basilico, garlic, pine nuts, buffalo mozzarella a touch of cream served with delicate crispy basil crumbs, chilli, garlic, fresh basil & oregano

BUTTERNUT & SAGE CONCHIGLIONE 🍴

R228

Open baked pasta shells filled with roasted creamy butternut & gorgonzola served with a creamy sage sauce

PRIMAVERA PASTA

R148

Olives, rosa tomatoes, Mediterranean vegetables a touch of garlic and parmesan cheese

PRAWN LINGUINE

R259

Creamy zesty lemon, garlic, tomato & a touch of chilli prawn meat linguini - 'a must have'

CREMA DI FILETTO & FUNGHI

SQ

Seared fillet, mushrooms and garlic in a creamy sherry sauce with fragrant fresh fine herbs

DESSERT

A TRIP TO OLIVES & PLATES IS NEVER COMPLETE WITHOUT A VISIT TO OUR
DISPLAY OF TEMPTATIONS CABINET

A SELECTION OF FRESHLY BAKED CAKES AND SPECIALTY DESSERTS
PREPARED DAILY FROM OUR BAKERY

COFFEES

COFFEE - ILLY AMERICANO	R32	CAFÉ AU LAIT	R40
COFFEE MEGA	R38	Espresso with milk	
Double shot Illy		CHOCOLACCINO	R42
CAPPUCCINO	R35	Espresso single shot chocolate & milk froth	
CAPPUCCINO MEGA	R42	NUTTE LATTE	R48
ESPRESSO	R25	Shot of espresso, milk & Nutella	
Single shot		DECAF COFFEE	R6
DOPPIO	R32	FRESH WHIPPED CREAM	R6
Double shot espresso		ALMOND, OAT MILK	R8
GREEK COFFEE	R33	CORTADO	R33
SPANISH COFFEE	R40		

COLD COFFEES

COFFEE SHAKE	R52
Iced coffee blend with vanilla ice cream	
FRAPPÉ	R40
Blended coffee, cold milk & crushed ice	

PRESSED JUICES

PINEAPPLE DIGESTIVE	R72
Celery, apple, pineapple & mint	
LEAN GREEN	R68
Cucumber, spinach, apple	
SKIN BOOSTER	R68
Carrot, ginger, apple	
CREATE YOUR OWN JUICE	R68
Carrot, apple, celery, cucumber, pineapple, spinach	
EXTRAS	R20
Ginger	
GINGER SHOT	R35

HOT DRINKS

FIVE ROSES, ROOIBOS	R30
EARL GREY OR CHAMOMILE	R35
IMPORTED HERBAL TEAS	R48
RED CAPPUCCINO	R42
MILO	R42
HOT CHOCOLATE	R42
WHITE HOT CHOCOLATE	R42
SNICKERS HOT CHOCOLATE	R42
FLAVOURED LATTE Caramel fudge, milk tart or chai	R42

COLD DRINKS

SOFT DRINKS	R33
TIZERS	R40
MIXERS 200ml Soda, lemonade, ginger ale or tonic	R30
RED BULL	R42
CORDIALS Lime, passion fruit, kola tonic	R14
WATER 500ML Still or Sparkling	R32
WATER 750 ML Still or Sparkling	R65
SAN PELLEGRINO 750 ML	R80
AQUA PANNA 750 ML	R80
LOCAL ICED TEAS	R36
FRESH FRUIT JUICES	R40
ROCK SHANDY	R56
STEELWORKS	R60
FRULLATA Ice cream blended with fresh pieces of fruit	R65
BERRY SHAKE Ice cream blended with mixed seasonal berries	R65
SNICKERS SHAKE Ice cream mixed with decadent Snickers chocolate	R65
FREEZO - SMOOTHIES (98% Fat Free) Coffee, lemonade, granadilla or caramel fudge	R55

