

Four
& twenty



BREAKFAST

served all day

Breakfast Bowl

R88

Vanilla Seed & Honey Yoghurt, Toasted Oats,
Mixed Nuts & Multi-seed Granola, Fresh Seasonal Fruits & Berries
Only the best fruits of the season!

Sweet Breakfast Hot Dog

R76

Croissant filled with a Caramelised Banana, Honey Butter,
Strawberry Coulis, Fresh Strawberries, Toasted Macadamia Nuts
& a dollop of Mascarpone

Apple, Bacon & Pecan Streusel Flapjacks

R88

Fluffy Beer-Batter Flapjacks, Pecan & Apple Streusel,
Cinnamon-Caramel Sauce, Apple-Butter-Mascarpone (V)
Add Crispy Bacon +R26

“Sing a Song of Sixpence, a Pocket full of rye”



SIGNATURE 'BENEDICTS'

Eggs Be.Licious	R78
Two Poached Eggs, Hollandaise Sauce & Confit Baby Tomatoes Ciabatta Toast or Toast of your choice (V)	
Crispy Bacon	R98
Smoked Rainbow Trout	R128
Eggs Be.Lean	R98
Two Poached Eggs, Yoghurt Hollandaise, Confit Baby Tomatoes Truffled Aubergine & Mushroom Rosti (V)	
Crispy Bacon	R122
Smoked Rainbow Trout	R148
Eggs Be.Oriental & Lean <i>*gluten free</i>	R95
Two Poached Eggs, Umami Hollandaise on a warm bed of Buttery Edamame Beans & Pan-fried mixed Exotic Mushrooms (V)	
Sesame-Crusted Crispy Bacon	R118
Smoked Rainbow Trout	R148
Green Eggs & Ham	R92
Dijon-brushed Sourdough Toast, Two Poached Eggs, Fresh Basil Hollandaise, Pan-Crisped Hickory-Smoked Ham & Fresh Baby Rocket Leaves	
* Eggs are FREE-RANGE from happy chickens	
* Gluten free <i>*Gluten free Low Carb Toast Supplement</i>	R5

"Four & Twenty Blackbirds Baked in a Pie"



EGGS FOR BREAKFAST

* Eggs are FREE-RANGE from happy chickens *

Shake-a-Leg Shakshuka R118
 Two Poached Eggs, Spicy Tomato Sauce, Pan-fried Bratwurst Sausage (pork), Cheesy Cream Sauce, Wilted Baby Spinach, Tempura Kale Leaves, Ciabatta Toast or Toast of your choice

Breakfast Tartine R118
 Brioche Toast brushed with Truffle Butter & Local Brie, Pan-Fried Porcini, Tender Baby Spinach, Avo (seasonal), Tangy Tomato Currant Relish & Soft Poached Egg
Beer Pairing: Citizen Alliance American Amber Ale



CREATE YOUR OWN

Four & Twenty Scramble R28
 2 eggs scrambled with a little butter & cream

Fried egg R12 each
 Poached egg
 Boiled egg

FRESHLY BAKED BREAD *served fresh or toasted*

Ciabatta	R12 <i>per 2 slices</i>
Sourdough	R12 <i>per slice</i>
Wholewheat Multi-seed *dairy	R12 <i>per slice</i>
Rye – Buttermilk 70% *dairy	R12 <i>per slice</i>
Gluten-free Low Carb Seeded *eggs & dairy	R18 <i>per slice</i>

Butter Croissant R22

“When the Pie was opened, the Birds began to Sing”



CREATE YOUR OWN

CRISPY Bacon	R26
Bratwurst Sausage PORK <i>pan-fried</i>	R28
Chicken Breast FREE RANGE <i>pan-fried</i>	R26
Cured Meats	R32
Prosciutto	
Coppa	
Beef Bresaola	
Spicy Chorizo SLICED <i>pan-fried until crisp</i>	R22
Pancetta pieces <i>pan-fried until crisp</i>	R22
Hickory Ham SOFT or PAN-CRISPED	R24
Smoked Rainbow Trout ribbons	R48
Hollandaise Sauce	R36
Avo SLICED (when in season)	R24
Confit Baby Tomatoes	R16
Caramelised Onions	R16
Portobellini Mushrooms <i>pan-fried</i>	R22
Mature Cheddar	R32
Boerenkaas <i>matured for 6 months</i>	R30
Gorgonzola	R30
Brie SLICED	R28
Feta <i>Danish-style</i>	R16
Cream cheese	R16
Belnori Goats Chevre <i>creamy & mild</i>	R48

“Was not that a dainty dish to serve before the King?”



LUNCH served all day

Soup de Jour Spiced Butternut, Carrot & Ginger

Chickpeas Pan-roasted with spices, Pumpkin Seeds
& Pine Nuts, Bulgarian Yoghurt Drizzle, Paprika Oil
served with toast of your choice (V)

R68

**Gluten free Low Carb Toast Supplement*

R5

Wine pairing: Beaumont Family Wines Chenin Blanc

Avo Sumptuous

Smashed Avo, Crispy Bacon, Balsamic Glaze

Toast of your choice

R86

Butter croissant

R96

Veggie Sumptuous (V)

Hummus with Fresh Herbs, Caramelised Onions,
Danish feta, Balsamic Glaze

Toast of your choice

R67

Butter croissant

R85

Four & Twenty's Reuben Sandwich

R95

Sourdough packed with Beef Pastrami, German Emmentaler, Cabbage Slaw
& Whole-grain Mustard served with Gherkins

Toasted & Oven Baked *Push up your sleeves, this is going to get messy!*

Wine pairing: Gabrielskloof Sauvignon Blanc

Sensual Salmon Open Sarmie

R125

Zesty Dill Cream Cheese, Sweet & Sour Celery Pickle,
Fresh Watercress & Local Smoked Salmon Trout Ribbons
Fresh Bread/Toast of your choice

Wine pairing: Spiderpig 'Brozay' Rose

**Gluten free Low Carb Toast Supplement*

R5

*"The king was in the counting-house
Counting out his money"*



LUNCH served from 12pm only

Cheeky Chicken Burger R140

Grilled Free-Range Chicken Breast, Sliced Avo,
Caramelised onion & Rocket served on our VERY OWN
Home-Baked Caramelised Onion Bun

with a side order of Rosemary Potato Wedges & Fresh Basil Aioli

Wine pairing: Kleinood Katherien Rosè

Confit Chicken à la Four & Twenty R140

Confit Chicken Leg & Thigh on Buttery Mashed Potato,
Glazed Baby Carrots, Griddled Quince, Roasted Chicken Jus
Served with Tempura Tender Stem Broccoli

Wine pairing: MARVELLOUS White Blend

Man-Sized Fish Cakes with a Trio of Sauces R105

Golden & Crispy, Herbed Fish Cakes served with
Spicy Coriander Relish, Basil Hollandaise & Sesame Aioli
Tender Mixed Leaves & Sweet Red Onion & Apple salsa

Wine pairing: Gabrielskloof Sauvignon Blanc

Spicy Sesame Beef Bao R130

Two Chinese-style Steamed Buns filled with
Sticky Beef Short-rib, Pickled Carrots & Fresh Green Chilli,
Sesame Aioli, Secret 7 spice, Fresh Coriander,
Leek, Pickled Ginger & Cucumber Slaw

Wine pairing: Hartenberg Doorkeeper Shiraz

'BAKED IN A PIE' R145

Slow-braised Beef & Onion wrapped in all-butter-Puff Pastry,
made here at the café! Served with a side green salad

Beer Pairing: Dragon Brew Alcoholic Fiery Ginger Beer

"The Queen was in her parlour, eating bread & honey"



SALADS

Baby Green Salad Tender Mixed Leaves, R35
Cucumber, Celery, Apple Add Sliced Avo +R24

Add Danish Feta +R16

 **Yellowfin Tuna Tataki** R140

Seared Yellowfin Tuna Loin, Mixed Leaves, Pickled Cucumber
& Rainbow Beetroot, Charred Corn, Soy Beads, Pickled Ginger &
Creamy Horseradish Dressing, Poached Egg

Wine pairing: Kleinood Syrah Rosè

(V) No Tuna, still just as DELICIOUS!!!! R85

 **Spicy Tuna Salad** R125

Seared Yellowfin Tuna Loin tossed in Mango & Chilli Relish,
Tender Mixed Leaves, Confit Garlic, Danish Feta, Spring Onion & Toasted Macadamia Nuts

Wine pairing: Spider Pig Grenache

Spicy Calamari Salad R148

Mango & Chilli Flash-Fried Local Calamari, Avo (seasonal),
Confit Garlic, Goat's Cheese, Spring Onion, Macadamia Nuts, Tender Mixed Leaves

Wine pairing: Beaumont Family Wines Chenin Blanc

Poached Pear & Raspberry Salad R112

Pears Poached in White wine & Saffron, Toasted Almonds,
Danish Feta, Rocket & Tender Mixed Leaves

Raspberry & Olive Oil Vinaigrette (V)

Add Pan-fried Free-Range Chicken Breast R138

Wine pairing: Gabriëlskloof Sauvignon Blanc

“The maid was in the garden hanging out the clothes”

Smoked Pecan Nut & Gorgonzola Salad R118

Tender Mixed Leaves, Julienne Apples, Shaved Celery, Red onion,
Gorgonzola, Smoked Pecan Nuts, Sumac-dusted Croutons, Honeyed Aioli
& Berry Balsamic Beads (V)

Add Pan-fried Free-Range Chicken Breast R144

Wine pairing: MARVELLOUS White Blend

Lentils, Aubergines & Baby Tomatoes R96

Warmed Salad of Lentils, White Beans, Roasted Aubergines,
Blistered Baby Tomatoes, Danish Feta, Baby Leaves & Rocket,
Red Onion & Red Wine Vinegar Vinaigrette

Wine pairing: Beaumont Family Wines Chenin Blanc



FROM OUR BAKERY

SAVOURY SCONES *served all day*

Served warm with Butter & Homemade Relishes

Veggie Scone R54

Caramelised Onion, Danish Feta, Spinach & Thyme (V)

Bacon, Boerenkaas & Chive Scone R58

HOMEMADE RELISHES

Onion & Mustard Seed Marmalade

Beetroot, Orange & Chilli Relish

“Along came a Blackbird and pecked off her nose”



SOMETHING SWEETER

from our Pastry Chefs....

Almond Croissant	R45
Pain au Chocolat	R32
French Toast <i>with golden syrup</i>	R22 <i>per slice</i>

Vanilla Bean Scone	R52
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Served warm with Butter, Chantilly Crème & a choice of our Home-made Seasonal Fruit Jams or Fruit Curds

MUFFINS *served warm with butter*

Bran & Pecan Streusel Muffin	R32
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Buttermilk, wheat flour, wheat bran, wheat germ, honey, molasses, poached apple, raisins, pumpkin seeds, flax seeds & pecan nuts

Banana & Cocoa Streusel Muffin	R30
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Milk 'n Cookies	R34
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Chewy Chocolate Cookie served with frothy Vanilla Milk

Homemade Ice-creams & Sorbets	R25 per scoop
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ICE CREAM

Chocolate with Brownies & Nougat

Vanilla Bean & Caramel Swirl

SORBET

Litchi

Lime, Tequila & Mint

Mango & Ginger

Four & Twenty Affogato	R48
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Shot of Espresso, Vanilla Bean & Caramel Swirl Ice-cream

Toasted Flaked Almonds & 70% Dark Chocolate Shards

Add Amaretto + R25

Add Caramel vodka + R25



Cakes & Pastries

All cakes & pastries are subject to availability

Lemon & Poppy seed Madeleines R21

Coconut Choux Puffs R22

filled with coconut custard & cream, dredged with icing sugar

Raspberry & Lemon Curd Cupcake R32

filled with lemon curd, topped with raspberry butter icing

Ginger Spice & Beurre Noisette Cupcake R36

brown butter icing & caramel popcorn

Coffee Doughnut filled with espresso custard & cream R36

Blood Orange & Strawberry 'Meringue pie' R38

strawberry & orange gel, strawberries, puffed quinoa, fresh dill

Shutupyourface Sandwich R54

Almond biscuit, chocolate cake, tonka bean white chocolate mousse, marshmallow crème, dark chocolate, honeycomb

Rhubarb & Raspberry Shortcrust Tart R54

Made with Mom's buttery shortcrust pastry
& served warm with a jug of crème anglaise

*VEGAN Dark Chocolate, Raspberry, Coconut
& Cacao Nib Fudge * GLUTEN FREE * R32

Lemon, Almond & Ricotta Heart * GLUTEN FREE * R42

moist, citrusy torte topped with a crispy almond mosaic

Macadamia Nut Butter Chocolate Brownie

* GLUTEN FREE * R36

Chocolate brownie, macadamia nut butter mousse,
dark chocolate ganache, macadamia brittle