



Trading Hours at both Cafe's 
Chelsea Wynberg: Monday - Saturday : 8:00 - 17:00
Constantia Uitsig: Tuesday - Saturday : 8:00 - 17:00
Sundays : 09:00 - 16:00

Book Your Celebration with Us!

Visit our website www.fourandtwentycafe.co.za for our Breakfast, Brunch, Lunch & Aftemoon Tea set menus for groups up to 30 guests! Sweet and Savoury Catering lists also available



Welcome to Four and Twenty, a place where tradition meets passion. We are Bianca and Chris, a dedicated married couple with a shared love for exceptional food and warm hospitality. Our journey began overseas, where we first met while working on yachts. Since then, we've cultivated a wealth of international experience, with Chris honing his skills in some of the world's finest dining establishments and both of us discovering the beauty of diverse culinary traditions.

We are truly excited to have the opportunity to continue the legacy of this beloved restaurant. Our goal is simple, to keep the things that make this place special just as they are, while adding our own personal touch and experience. Our promise is to uphold the welcoming atmosphere and quality that you've come to know and love, all while ensuring every visit is filled with great food, excellent service, and unforgettable memories.

Thank you for joining us on this exciting new chapter, we look forward to welcoming you, sharing delicious meals, and continuing the rich tradition of hospitality here at Four and Twenty. Where nothing is ever too much trouble.

Breakfast Served All Day

#### **CHELSEA BREAKFAST BOWL**

Vanilla Seed 'Panna Cotta – Style' Yoghurt, Honey-Roasted Cashew Nut & Mixed Seed Granola, Fresh Seasonal Fruit, Lime Curd, Mint Salsa, Honey & Poppy Seed Glaze

#### **APPLEY EVER AFTER FLAPJACKS**

Fluffy Lime-infused Flapjacks, Apples cooked in a Cinnamon & Star Anise Caramel, Caramelised Apple Puree, Mascarpone & a sprinkling of Frosted Pecan Nuts Crispy Bacon + R38

#### SHAKE-A-LEG SHAKSHUKA

Two Poached Eggs in a Spiced Tomato Smoor, Pan-fried Bratwurst Sausage, Creamy Cheese Sauce, Wilted Baby Spinach, Tempura Kale Leaves Served with toast on the side

#### **TURKISH EGGS**

Two Poached Eggs, served with Focaccia Bread, In House Dill Labneh, Chilli Oil, Basil Pesto & Spiced Pine Nuts Served on Toasted Sourdough

"Sing a Song of Sixpence, a Pocket full of rye"



R140

R104

R142



FRITTATA-licious!

Enjoy for Breakfast, Brunch or Lunch

Our Frittatas may be described as an 'open omelette'... 3 Eggs whisked up with a choice of 3 flavour combinations

#### **VEGGIE FRITTATA**

Portobellini Mushrooms, Confit Baby Tomatoes, Baby Spinach, Sliced Avo, Danish Feta Cheese, Caramelised Onions, Confit Garlic, Fresh Chives, Spring Onions & Wild Rocket Drizzled with Balsamic Glaze

#### RAINBOW TROUT FRITTATA

Rainbow Trout, Dill Cream Cheese, Caramelised Onions, Confit Garlic, Fresh Dill, Baby Spinach, Wild Rocket Leaves, Lemon & Lime

#### CHORIZO FRITTATA

Chorizo Napoli Slices, Portobellini Mushrooms, Danish Feta, Confit Baby Tomatoes, Baby Spinach, Caramelised Onions. Confit Garlic & Wild Rocket Leaves

> All Frittatas are served with a choice of either: Toasted Sourdough brushed with Herb Butter I Baby Leaf Salad

"Four \$ Twenty Blackbirds Baked in a Pie"

R102

R168



## Benedict Favourites

ECCC RE LICIOUS

EGO2 BETEICION2	R96
Two Poached Eggs on Toast	
Confit Baby Tomatoes, Classic Hollandaise Sauce	
Crispy Bacon + R38	
Smoked Rainbow Trout + R68	
Toasted Sourdough I 70% Rye I Sweet Potato Gluten Free	
R6 supplement for the gluten free bread	
EGGS BE.LEAN * BANTING FRIENDLY	R110
Two Poached Eggs served on a Truffled Aubergine	KT TO
Mushroom Rosti, Confit Baby Tomatoes, Yoghurt Hollandaise	
Crispy Bacon + R38	
Smoked Rainbow Trout + R68	
Toasted Sourdough I 70% Rye I Sweet Potato Gluten Free	
R6 supplement for the gluten free bread	
	5110
EGGS BE.ORIENTAL * BANTING FRIENDLY	R110
Two Poached Eggs, Pan-fried Exotic Mushrooms,	
Buttery Edamame Beans, Umami Hollandaise	
Sesame Crusted Crispy Bacon + R38 Smoked Rainbow Trout + R68	
Toasted Sourdough I 70% Rye I Sweet Potato Gluten Free + R16	
Todsled Sobidought 7 0% kye t Sweet Foldio Ololen thee + kto	
GREEN EGGS & HAM	R136
Two Poached Eggs, Dijon-brushed Sourdough,	
Fresh Basil Hollandaise, Pan-Crisped Hickory Ham	
& Fresh Baby Rocket Leaves	

"when the Pie Was opened, the Birds began to Sing, Wasn't that a dainty dish to serve before the King?"



## Create your Own

FRESHLY BAKED - served fresh or toasted	
Sourdough I 70% Rye	R16
Sweet potato gluten free	R20
Butter Croissant I Bagel	R28

#### SCRAMBLED EGGS WITH BUTTER & CREAM R36

#### EXTRA'S

Crispy Bacon	R38
Bratwurst pan-fried	R54
Chicken Breast Free Range pan-fried	R38
Hickory Ham I Soft or pan-crisped	R38
Smoked Rainbow Trout ribbons	R68
Avo Sliced (when in season)	R36
Confit / Raw Baby Tomatoes	R24
Portobellini Mushrooms pan-fried	R32
Hollandaise Sauce	R52
'Chillicious' Chilli Sauce	R20
Basil Pesto	R30
Cream cheese	R36
Emmenthaler soft and mild & grated	R24
Feta Danish-style	R30
Mature Cheddar shavings	R32
Gorgonzola	R36

"The King Was in his counting house, counting out his money"



French Toast

#### FRENCH TOAST

Per slice with Golden Syrup Sourdough dunked in Custard & fried in Butter

#### FRENCH TOAST WITH CREAM & HONEY

Slice of Sourdough dunked in Custard & fried in Butter, served with Mascarpone & drizzled with Honey - with a choice of sliced banana OR fresh berries.

# FOUR & TWENTY MUFFINS - served Warm With butter -

BLUEBERRY MUFFIN with Almond Streusel	R44
BANANA MUFFIN with Cocoa Streusel	R42
BRAN MUFFIN with Pecan Streusel	R44

Dear Beloved Four \$ Twenty Clistomer Although we indicate that some of our products are Gluten free, Vegan and Banting friendly, they are prepared in kitchens where gluten, nuts and dairy are used

R85



Served with Chantilly Crème & a choice of one of our Home-made Seasonal Fruit Preserves: Strawberry, Raspberry & Apple Jam Lime Curd | Citrus Marmalade | Lemon Curd

#### **CARAMELISED ONION, DANISH FETA** SPINACH & THYMF (V)

Served with homemade Onion Marmalade and/or Beetroot Orange & Chilli Relish

#### **BACON, AGED CHEDDAR & CHIVES**

Served with homemade Onion Marmalade and/or Beetroot Orange & Chilli Relish

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Vegan and Banting friendly, they are prepared in kitchens where aluten, nuts and dairy are used

# FOUR \$ TWENTY Scones - served Warm with butter -



R68

R62



Lunch Specialities

#### **CRISPY KATSU-STYLE CHICKEN STACK**

Toasted Sourdough, Smashed Avo, Crispy Panko-coated Chicken dunked in Sticky Hoisin & Spicy Sriracha, Sesame Seeds, Spring Onions Topped with Fresh Cucumber, Carrot, Pickled Jalapeño & Coriander

#### JUICY WAGYU SMASH BURGER

With Mature Cheddar on a Toasted Brioche Bun, Pickles, Tomato & Seasonal Leaves Served with Chipotle Hollandaise & Crispy Fries Add bacon + R30

#### **KATSU CHICKEN BURGER**

Crispy Panko-coated Chicken dunked in Sticky Hoisin & Spicy Sriracha on a Toasted Brioche Bun, Pickles, Tomato & Seasonal Leaves, Served with Chipotle Hollandaise & Crispy Fries Add bacon +R30

#### **GREEN GODDESS PESTO PASTA**

Home-made & Hand-cut Tagliatelle tossed in Basil Pesto, Pan-fried Chicken, Artichokes, Feta, Pine Nuts, Blistered Baby Tomatoes, Spicy Olive Chimichurri & Fresh Rocket PREFER NO CHICKEN? (V) Substitute for Pan-fried Portobellini Mushrooms, No problem!

"The Queen was in her parlour, eating bread \$ honey"

#### R162

R180

R170



Sandwiches

#### SPICY MINCE ON TOAST

Spicy Savoury Beef Mince, Smokey Aubergine Feta Whip Poached Egg, Fresh Mint, Basil Raita & Pine Nut Crumble Served on Toasted Sourdough \*May substitute Toast for an Extra Poached Egg - no charge \*May substitute Egg for Avo + R9 supplement

#### **AVO SUMPTUOUS**

Smashed Avo, Crispy Bacon, Balsamic Glaze Served with Toast of your choice VEGAN – Substitute Crispy Bacon for Confit Baby Tomatoes/Mushrooms

#### HAM & CHEESE TOASTIE

Sourdough, Dijon & Wholegrain Mustard, Hickory Ham, Cheesy Bechamel, Emmenthaler, Hóney & Mustard Glaze Served with a Baby Side Salad

#### **F&T REUBEN SANDWICH**

Toasted & Oven Baked Sourdough Sandwich Packed with Beef Pastrami, Emmenthaler Cheese, Cabbage, Apple & Creamy Horseradish Slaw Served with Mustardy Gherkins & a Baby Side Salad Push up your sleeves, this is going to get messy!

Toasted Sourdough I 70% Rye I Sweet Potato Gluten Free R6 supplement for the Gluten Free Bread

"The maid was in the garden, hanging out the clothes"

R136

R104

R102



Buns, Bagels, Boards & Sides

<b>BREAKFAST BUNS</b> Fried or Scrambled Egg, Streaky Bacon, Crispy Rustic Cut Fries Basil Pesto or Tomato Chilli Jam.	R110
<b>BETTY'S BAGEL</b> Perfectly Toasted, Filled with Olive & Chilli Jam, Rocket Leaves, Soft Brie, Pan-fried Chicken Breast, Honey & Mustard Aioli	R136
<b>SEXY BAGEL</b> Perfectly Toasted, Seductively smeared with Dill Cream Cheese, Pickled Red Onion, Smoked Rainbow Trout Ribbons, Wild Rocket & Crispy Capers	R168
<b>LOCAL ARTISINAL CHEESE BOARD</b> For One: R150   For Two: A Selection of Three Local Artisinal Cheeses Lebanese Inspired Spread Homemade Preserves & Fresh Fruit, Toasted Freshly Baked Bread Add Charcuterie: For One R30   For Two R50	R250
<b>RUSTIC CUT POTATO CHIPS</b> Add Parmesan & Truffle Aioli + R33	R45
<b>SWEET POTATO FRIES</b> Add Blue Cheese + R33	R50

"Along came a blackbird and snipped off her nose"



Salads

#### WYNBERG WALDORF SALAD (V)

Tender Mixed Leaves, Julienne Apples, Shaved Celery, Red onion, Gorgonzola, Smoked Pecan Nuts, Sumac-dusted Croutons & Honeyed Aioli

ADD SLICED CHICKEN BREAST? Pan-fried Free Range Chicken Breast + R38 supplement

#### **CRISPY KATSU-STYLE CHICKEN SALAD**

Crispy Panko-coated Chicken dunked in Sticky Hoisin & Spicy Sriracha, Sliced Avo & Sesame seeds on a bed of Mixed Leaves, Fresh Cucumber, Carrot, Spring Onion, Pickled Jalapeño & Coriander Dressing

#### WARM SALAD OF LENTILS & AUBERGINE (V)

Warm Salad of Lentils, Roasted Aubergines, Griddled Artichokes, Blistered Baby Tomatoes, Danish Feta, Red Onion, Red Wine Vinegar & Cumin Vinaigrette, Fresh Rocket

TRY OUR VEGAN VERSION? Substitute Feta for Sliced Avo + R14 supplement

"Sing a Song of Sixpence, a Pocket full of rye"

R128

R164



Meticulously curated and roasted for Four & Twenty cafe this blend of Arabica & Robusta beans sourced from South America & Africa is roasted the Italian Way to perfection. This medium dark roast coffee has undertone chocolate flavour and a silky smooth full bodied finish. Premium Barrista Crema



"The beans we use for our blend are unique single origin coffee beans from all over the world. Our Espresso blend has as many as nine different varietals that come together to reawaken your palate with aromas & flavors as diverse as: chocolate, truffle oil, hazelnuts, cinnamon, roasted chestnuts & candied red cherries."

ESPRESSO - Single shot	R24
AMERICANO	R34
CORTADO	R36
MACCHIATO	R30
CAPPUCCINO - Iced coffee option available	R38
FLAT WHITE	R38
LATTE - Iced latte option available	R40
CAFÉ MOCHA	R46
BABYCCHINO	R9
Extra Espresso shot Hazelnut Syrup Caramel Syrup Pouring Cream on the side Whipped Cream (Chantilly)	+R12 +R14 +R14 +R18 +R18
<b>RED ESPRESSO</b> Rooibos Espresso, caffeine free	R36
RED CAPPUCCINO	R38
	R42
Espresso, Honey, Chocolate Powder, Cold frothed Milk, ice cubes	



Something Warm

<b>DARK HOT CHOCOLATE</b> Made with only the best - Callebaut 54% Dark Chocole	ate	R58
<b>DARK &amp; SEXY HOT CHOCOL</b> Chocolate-dunked Biscuit & te		R68
<b>'PUKKA PURE' CHAI LATTE</b> CHAI TEA LITE CHAI TEA - Sugar & Swe CHOCOLATE CHAI TEA		R42
<b>'FOUR &amp; TWENTY' TURMER</b> Turmeric, Ginger, Cinnamon, Organic Coconut Blossom Su	Cardamon,	R46
	+ R12 + R14 + R14	



Silken Bag Tea Flavours

R36

R40

R36

#### **BI ACK TFA** \* African Summer Marigolds, Guava, Strawberry, Pineapple \* 6 Orchids Ceylon Single origin Ceylon tea \* Earl Grev Assam, Kenilworth Ceylon, Oolong, oil of Bergamot \* Peaches & Ginger Chinese Hunan, Ginger & Peach pieces **GREEN TEA** \* Lemonarass & Ginaer Bancha Green, Coconut, Vanilla \* Emperor's Green Chunmee & Ginkgo Biloba leaves \* Jasmine Dragon **HERBAL TEA**

\* Peppermint 100% Oregon Peppermint Leaves

\* Chamomile 100% Egyptian Chamomile Flowers



Something Cool

<b>ROCK SHANDY</b> Elderflower & Pomegranate with a dash of Bitters topped up with Sparkling Water. A more 'Classic' Rock Shandy can also be made using our Homemade Lemonade Cordial	R48
<b>LEMONADE</b> Homemade with only 100% fresh Lemons	R46
<b>STRAWBERRY, GINGER &amp; ROSE CORDIAL</b> Homemade with only 100% fresh Strawberries, Ginger & Rose Buds	R48
<b>KOMBUCHA — 'WILD LEAF BREW'</b> * May contain traces (less than 1%) of alcohol Raspberry, Lavender, Hibiscus Strawberry, Lime, Mint Apple, Ginger	R38



& twenty café & pantry

#### **FRESHLY SQUEEZED JUICES**

ORANGE   100% Orange GREEN   Apple   Pineapple   Kale   Mint	R48
$^{\ast}$ Ask your waitron for the specially selected seasonal flavours	
<b>SEASONAL JUICES</b> Seasonal cold pressed 250ml bottle	R48
<b>ICED TEA — 'DOUBLE SHOT'</b> Light Lemon I Cling Peach	R36
<b>COKE</b> 300ml glass bottle	R28
COKE ZERO 300ml	R30
APPLETIZER/GRAPETIZER 300ml	R44

#### **STILL/SPARKLING WATER**

Small	500ml	R35
Large	750ml	R44



Cocktails

<b>GIGGLY ROSE</b> Musgrave Rose Gin I Hibiscus Tonic I Grapefruit I Rosebuds	R105
<b>JASMINE FRENCH 75</b> Two Gingers 'Primavera' Gin I Vanilla I Jasmine Topped up with Constantia Uitsig MCC	R105
<b>SPICY TART</b> Clemengold Gin I Finest Indian Tonic I Burnt Orange Star Anise I Fresh Thyme	R105
<b>HIBISCUS HEAVEN 'G &amp; TEA'</b> Two Gingers 'Pink Pomelo' Gin I Hibiscus Tonic Raspberry & Rooibos I Ruby Grapefruit Topped up with Constantia Uitsig MCC	R105
<b>BLUEBERRY BUTTERFLY</b> Two Gingers 'Primavera' Gin I Elderflower Tonic Blueberry I Lime I Thyme I Butterfly Pea Flowers	R105
<b>MIMOSA</b> Freshly squeezed Orange Juice topped with Constantia MCC	R88
<b>STRAWBERRY, GINGER &amp; ROSE SPRITZER</b> Homemade Cordial topped with Constantia MCC	R92

Non Alcoholic Substitute for all of the above gin cocktails: \*ABSTINENCE Cape Citrus -- Premium Distilled Non-Alcoholic Spirit\*

- Alcoholic beverages sold from 1/am onwards -



Beers | Ciders | Coolers

CASTLE LITE 340ml	R36
DEVIL'S PEAK First Light, Golden Ale 330ml	R34
DEVIL'S PEAK King's Blockhouse, IPA 330ml	R38
KING'S CRAFT Lionheart, Lager 330ml	R38
SAVANNA CIDER 330ml	R44
CORONA EXTRA 355ml	R44

Non-Alcoholic

DEVIL'S PEAK HERO 0.5% alcohol 330ml	R34
BABYLONSTOREN 'VONKEL DRUIWESAP'	R160

Bubbly \* 100% Semillon Sparkling Grape Juice 750ml

- Alcoholic beverages sold from 1/am onwards -



Constantia Uitsig Wines

Methode Cap Classique & Sparkling wine

<b>CONSTANTIA UITSIG MCC EX OPPIDO MENSIS XII</b> Fresh & Crisp, Biscuity & Yeasty flavours, leaving a Smooth & Toasty Nuttiness on the palate	flute   R82 bottle   R360
<b>BABYLONSTOREN 'VONKEL DRUIWESAP'</b> Non-Alcoholic Bubbly * 100% Semillon Sparkling Grape Juice	bottle   R198
White Varietals	

CONSTANTIA UITSIG SAUVIGNON BLANC	carafe   R74
A Lean & Mineral driven wine, Herbaceous Aromas	bottle   R210

such as Green Apple & Lime with hints of Gooseberry & Guava

#### CONSTANTIA UITSIG 'EX OPPIDO' CHARDONNAY

An 'Unwooded' abundance of Green Melon, juicy Red Apples & Lemon Zest on the nose with Apple & Fresh Tangerine

#### **CONSTANTIA UITSIG SEMILLON**

An exquisitely complex nose with Herbaceous, Floral, Vanilla notes & a full-bodied palate

Please note: Carafe servings are a generous 250ml MCC served from 9am (with food) All other alcoholic beverages served from 11am onwards bottle | R198

carafe | R74

bottle I R360



#### CONSTANTIA UITSIG NATURA VISTA

70% Semillon 30% Sauvignon Blanc I Aromas of Limes, Green Pepper & Vanilla with Dried Apricots on the palate

#### CONSTANTIA UITSIG CHARDONNAY RESERVE

Aged for 10 months on the lees, subtle Brioche notes Hints of Vanilla & Butterscotch. The essence of Sweet Melon Integrates well with the Oak giving structure & depth

Rosè

#### **CONSTANTIA UITSIG ROSÉ**

A basket full of fresh Raspberries & Strawberries with an elegant touch of Minerality

Red Varietals

#### CONSTANTIA UITSIG RED HORIZON

Light bodied 100% Shiraz with aromas of Cherry & Black Currant is accentuated with hints of Spice & Toast

#### **CONSTANTIA UITSIG RED**

Our full-bodied Bordeaux blend with aromas of Cherry & Black Currant is accentuated with hints of Spice, Dark Chocolate & Coffee

Please note: Carafe servings are a generous 250ml MCC served from 9am (with food) All other alcoholic beverages served from 11am onwards bottle I R298

bottle I R360

carafe | R82

carafe | R72

bottle I R190

bottle | R190

bottle I R525

