

♥ Trading Hours at both Cafe's ♥
Chelsea Wynberg: Monday - Saturday : 7:00 - 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 & Afternoon Tea set menus for groups up to 30 guests!
Sweet and Savoury Catering lists also available



♡ About Us ♡

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

R104

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

R140

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 SHAKSHOUKA

R142

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

R150

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

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



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

R120

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

R168

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

CHORIZO FRITTATA

R158

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 | Baby Leaf Salad

"Four & Twenty Blackbirds Baked in a Pie"



Benedict Favourites

EGGS BE.LICIOUS

R96

Two Poached Eggs on Toast
Confit Baby Tomatoes, Classic Hollandaise Sauce
Crispy Bacon + R38
Smoked Rainbow Trout + R68
Toasted Sourdough | 70% Rye | 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
Mushroom Rosti, Confit Baby Tomatoes, Yoghurt Hollandaise
Crispy Bacon + R38
Smoked Rainbow Trout + R68
Toasted Sourdough | 70% Rye | Sweet Potato Gluten Free
R6 supplement for the gluten free bread

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 | 70% Rye | Sweet Potato Gluten Free + R16

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 70% Rye	R16
Sweet potato gluten free	R20
Butter Croissant 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 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

R34

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

FRENCH TOAST WITH CREAM & HONEY

R85

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 Customer

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



FOUR & TWENTY Scones
- served warm with butter -

CLASSIC VANILLA BEAN SCONES

R62

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 & THYME (V)

R64

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

BACON, AGED CHEDDAR & CHIVES

R68

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 gluten,
nuts and dairy are used



Lunch Specialities

CRISPY KATSU-STYLE CHICKEN STACK

R162

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

R180

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

KATSU CHICKEN BURGER

R170

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

R178

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"



Sandwiches

SPICY MINCE ON TOAST

R136

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

R102

Smashed Avo, Crispy Bacon, Balsamic Glaze
Served with Toast of your choice

VEGAN – Substitute Crispy Bacon for Confit Baby Tomatoes/Mushrooms

HAM & CHEESE TOASTIE

R104

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

F&T REUBEN SANDWICH

R162

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 | 70% Rye | Sweet Potato Gluten Free
R6 supplement for the Gluten Free Bread

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



Buns, Bagels, Boards & Sides

BREAKFAST BUNS

R110

Fried or Scrambled Egg, Streaky Bacon, Crispy Rustic Cut Fries
Basil Pesto or Tomato Chilli Jam.

BETTY'S BAGEL

R136

Perfectly Toasted, Filled with Olive & Chilli Jam,
Rocket Leaves, Soft Brie, Pan-fried Chicken Breast,
Honey & Mustard Aioli

SEXY BAGEL

R168

Perfectly Toasted, Seductively smeared with
Dill Cream Cheese, Pickled Red Onion,
Smoked Rainbow Trout Ribbons,
Wild Rocket & Crispy Capers

LOCAL ARTISINAL CHEESE BOARD

For One: R150 | For Two: R250

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

RUSTIC CUT POTATO CHIPS

R45

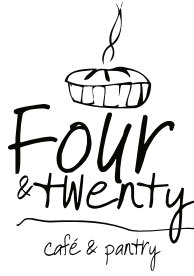
Add Parmesan & Truffle Aioli + R33

SWEET POTATO FRIES

R50

Add Blue Cheese + R33

"Along came a blackbird and snipped off her nose"



Salads

WYNBERG WALDORF SALAD (V)

R128

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

R164

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)

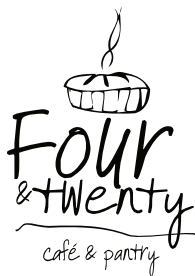
R126

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"

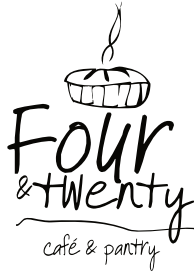


Meticulously curated and roasted for Four & Twenty cafe this blend of Arabica & Robusta beans sourced from South America & Africa is roasted the Italian Way to perfection. This medium dark roast coffee has undertone chocolate flavour and a silky smooth full bodied finish.

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	R26
AMERICANO	R34
CORTADO	R38
MACCHIATO	R30
CAPPUCCINO - Iced coffee option available	R38
FLAT WHITE	R38
LATTE - Iced latte option available	R44
CAFÉ MOCHA	R46
BABYCCHINO	R9
Extra Espresso shot	+R20
Hazelnut Syrup	+R14
Caramel Syrup	+R14
Pouring Cream on the side	+R18
Whipped Cream (Chantilly)	+R18
RED ESPRESSO Rooibos Espresso, caffeine free	R36
RED CAPPUCCINO	R42
ICED MOCHA	R42
Espresso, Honey, Chocolate Powder, Cold frothed Milk, ice cubes	



Something Warm

DARK HOT CHOCOLATE

R58

Made with only the best -
Callebaut 54% Dark Chocolate

DARK & SEXY HOT CHOCOLATE

R68

Chocolate-dunked Biscuit & toasted Marshmallow
Made with only the best -
Callebaut 54% Dark Chocolate

'PUKKA PURE' CHAI LATTES *Caffeine Free

R42

CHAI TEA

LITE CHAI TEA - Sugar & Sweetener Free

CHOCOLATE CHAI TEA

'FOUR & TWENTY' TURMERIC LATTE

R46

Turmeric, Ginger, Cinnamon, Cardamon,
Organic Coconut Blossom Sugar

SOY MILK supplement + R12

OAT MILK supplement + R14

ALMOND MILK supplement + R14



Silken Bag Tea Flavours

BLACK TEA

R36

- * African Summer
Marigolds, Guava, Strawberry, Pineapple
- * 6 Orchids Ceylon
Single origin Ceylon tea
- * Earl Grey
Assam, Kenilworth Ceylon, Oolong, oil of Bergamot
- * Peaches & Ginger
Chinese Hunan, Ginger & Peach pieces

GREEN TEA

R40

- * Lemongrass & Ginger
Bancha Green, Coconut, Vanilla
- * Emperor's Green
Chunmee & Ginkgo Biloba leaves
- * Jasmine Dragon

HERBAL TEA

R36

- * Peppermint
100% Oregon Peppermint Leaves
- * Chamomile
100% Egyptian Chamomile Flowers



Something cool

ROCK SHANDY

R48

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

LEMONADE

R46

Homemade with only 100% fresh Lemons

STRAWBERRY, GINGER & ROSE CORDIAL

R48

Homemade with only 100% fresh Strawberries, Ginger & Rose Buds

KOMBUCHA — 'WILD LEAF BREW'

R38

* May contain traces (less than 1%) of alcohol

Raspberry, Lavender, Hibiscus

Strawberry, Lime, Mint

Apple, Ginger



FRESHLY SQUEEZED JUICES

ORANGE | 100% Orange

R46

GREEN | Apple | Pineapple | Kale | Mint

R48

SEASONAL JUICES

R48

Seasonal cold pressed 330ml bottle

* Ask your waitron for the specially selected seasonal flavours

ICED TEA — 'DOUBLE SHOT'

R36

Light Lemon | Cling Peach

APPLETIZER/GRAPETIZER RED 275ml

R44

COKE 300ml glass bottle

R28

COKE ZERO 300ml

R30

STILL/SPARKLING WATER

Small 250ml

R28

Large 750ml

R44



Cocktails

GIGGLY ROSE

R105

Musgrave Rose Gin | Hibiscus Tonic | Grapefruit | Rosebuds

JASMINE FRENCH 75

R105

Two Gingers 'Primavera' Gin | Vanilla | Jasmine
Topped up with Constantia Uitsig MCC

SPICY TART

R105

Clemengold Gin | Finest Indian Tonic | Burnt Orange
Star Anise | Fresh Thyme

HIBISCUS HEAVEN 'G & TEA'

R105

Two Gingers 'Pink Pomelo' Gin | Hibiscus Tonic
Raspberry & Rooibos | Ruby Grapefruit
Topped up with Constantia Uitsig MCC

BLUEBERRY BUTTERFLY

R105

Two Gingers 'Primavera' Gin | Elderflower Tonic
Blueberry | Lime | Thyme | Butterfly Pea Flowers

MIMOSA

R88

Freshly squeezed Orange Juice topped with Constantia MCC

STRAWBERRY, GINGER & ROSE SPRITZER

R92

Homemade Cordial topped with Constantia MCC

Non Alcoholic Substitute for all of the above gin cocktails:

ABSTINENCE Cape Citrus -- Premium Distilled Non-Alcoholic Spirit

- Alcoholic beverages sold from 11am onwards -



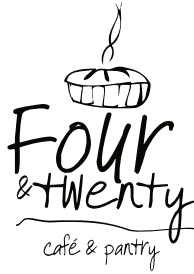
Beers | ciders | coolers

CASTLE LITE	330ml	R36
DEVIL'S PEAK	First Light, Golden Ale 330ml	R34
JACK BLACK LAGER	The Brewers Lager 330ml	R40
KING'S CRAFT	Lionheart, Lager 330ml	R38
CORONA EXTRA	355ml	R44
SAVANNA CIDER	330ml	R44
BRUTAL FRUIT RUBY APPLE	275ml	R44

Non-Alcoholic

HEINEKEN ZERO	0.5% alcohol 330ml	R36
BABYLONSTOREN 'VONKEL DRUIWESAP'		R160
Bubbly * 100% Semillon Sparkling Grape Juice 750ml		

- Alcoholic beverages sold from 11am onwards -



Constantia Uitsig Wines

Methode Cap Classique & Sparkling wine

CONSTANTIA UITSIG MCC EX OPPIDO MENSIS XII

Fresh & Crisp, Biscuity & Yeasty flavours,
leaving a Smooth & Toasty Nuttiness on the palate

flute | R82

bottle | R360

BABYLONSTOREN 'VONKEL DRUIWESAP'

Non-Alcoholic Bubbly *
100% Semillon Sparkling Grape Juice

bottle | R198

White Varietals

CONSTANTIA UITSIG SAUVIGNON BLANC

A Lean & Mineral driven wine, Herbaceous Aromas
such as Green Apple & Lime with hints of
Gooseberry & Guava

carafe | R74

bottle | R210

CONSTANTIA UITSIG 'EX OPPIDO' CHARDONNAY

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

carafe | R74

bottle | R198

CONSTANTIA UITSIG SEMILLON

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

bottle | R360

Please note:

Carafe servings are a generous 250ml

MCC served from 9am (with food)

All other alcoholic beverages served from 11am onwards



Constantia Uitsig Wines

CONSTANTIA UITSIG NATURA VISTA

bottle | R298

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

CONSTANTIA UITSIG CHARDONNAY RESERVE

bottle | R360

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

Rosé

CONSTANTIA UITSIG ROSÉ

carafe | R72

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

bottle | R190

Red Varietals

CONSTANTIA UITSIG RED HORIZON

carafe | R82

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

bottle | R190

CONSTANTIA UITSIG RED

bottle | R525

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