

latitude^o café

breakfast

R150 Hotel Breakfast Vouchers – Pick 1 from each course and 1 drink option

1st Course

Fruit Bowl, Chia Seed Bowl, Pancakes, Overnight Oats

2nd Course

Top Of The World, Eggs Benedict (Mushroom or Bacon), Breakfast Croissant

Drinks

Coffee, Tea, Orange Juice

Make your own breakfast

Bread

Sourdough (R20), Ciabatta (R20), Rye (R20), Croissant (R35)

Eggs

poached, scrambled, fried (R20)

Make it bigger

Bacon, pork sausage, boerewors, Avo (R25)
Mushrooms, tomato, hash brown, baked beans (R15)
Salmon (R50)

Overnight oats: R70

Oats left overnight soaking in coconut milk and chia seeds with maple syrup, espresso & honey, fried banana mixed seeds sprinkle

Fruit bowl: R100

Seasonal fruit with yoghurt and granola

Chia Seed Bowl: R65

Activated Chia seeds in coconut milk, maple syrup, coconut flakes, granadilla, pistachio and seasonal berries

Tomato Bredie Shakshuka: R85

2 eggs, Home-made tomato bredie sauce, feta, fresh herbs, side toast
Add lamb meatballs R15

Eggs Benedict:

Bacon R95 Salmon R140 Spinach Mushroom and Feta R85

on an English muffin with hollandaise sauce, rocket and roasted baby tomatoes
On a croissant (Extra R15)

Top of the world: R120

2 eggs, bacon, pork sausage, mushrooms, grilled tomato, baked bean bredie, hash brown, toast of your choice

light meals and snacks

Biltong Bowl: R95

100g local grass fed cured beef with traditional spices

Droewors Bowl: R95

100g local grass fed beef sticks with traditional seasoning

Roasted Nuts: R65

with home-made cajun seasoning

Home Marinated Olives: R50

Rosemary, garlic and extra virgin olive oil

Samosas: R60

Home-made pastry with either cheese & corn or traditional mince.

Springrolls: R60

Mixed seasonal veg with sweet chilli dressing
Smoor snoek with potato and tomato chutney (extra R30)

Rustic Fries: R50

Parmesan & Homemade mayo

Samp & Bean Arancini: R65

With Biltong floss and Chipotle mayo

Calamari: R95

Fried or grilled with a lime aioli

Seared Tuna: R110

spicy mango salsa and ponzu

Cheese platter: R160

Various local cheese, Mixed nuts, olives, home-made chutney, grapes, melba toast

sandwiches

Sourdough / Ciabatta / Rye / Croissant (Extra R20)

Seared steak R110

tzatziki, onion chilli jam, rocket, tomato

Chicken breast R90

homemade mayo & pickles

Cheese & tomato R60

literally what it says above

Croque Monsieur R90

bechamel sauce, gypsy ham, Dijon mustard, local cheese

Vegetarian R90

goats cheese, pickle radish, roasted peppers, avo, red onion

on the braai
Every Friday, Saturday & Sunday from 12pm till close

Braai Board: R210

100g Boerie, 125g Ribeye, 2 Chicken Skewers, Chargrilled Mielie with chilli, Tender stem broccoli with a herbed yoghurt dressing, choice of salad or "pap en sous"

Veg Braai Board: R180

Mushroom skewers, cauli steak, jerk eggplant, Mielie, Tender stem broccoli, choice or salad or "pap en sous"

Boerie Roll: R65

with chips & salad

Chicken wings: R105

5 in a portion with a spicy BBQ sauce

let's go healthy

Add Seared Tuna (R40), Grilled Chicken Breast (R30) or Grilled Bacon (R20)

Health Stack: R80

Black Rice, Sweet potato, Avo, Pickled Red onion, herbed yoghurt dressing

Greek Salad: R75

olives, feta, tomato, mixed lettuce, cucumber, honey mustard dressing

Caesar Salad: R95

Gem lettuce, anchovy, egg, parmesan

Lamb & Pearl Cous Cous Salad: R140

With baby spinach, quinoa, pomegranate, pistachio, feta, lime dressing

Calamari salad: R120

Avo, cherry tomato, pickled red onion, peppers, seed mix, mixed lettuce, citrus dressing
Swap calamari for Norwegian Smoked Salmon (R30)

Broccoli salad: R75

Roasted garlic, toasted almond, red pepper mayo

meals

Burgers: Beef (R125), Chicken (R120), Veg (R100)

Wagyu beef, tomato, lettuce, pickled cucumber, umami, mature cheddar, mayo
Sriracha Crumbed Chicken, umami, coleslaw
Haloumi, peppers, basil pesto, lettuce, cucumber, umami

Beer Battered Hake & Chips: R110

Served with homemade tartar sauce

Pasta of the day:

ask your waitron for more info

250g Ribeye: R220

shitake mushrooms, broccoli, asparagus, chimichurri

Bobotie: R130

Traditional mince with egg custard, Yellow rice, sambals, raisins, toasted almonds

Chicken Schnitzel: R100

Served with baby tomatoes, tender stem broccoli, almonds, fennel, Danish feta and red pepper mayo

dessert

Chocolate Brownie: R60

with scoop of vanilla ice cream

Gourmet ice cream: R25 (per scoop)

ask waitron for flavours

Pannekoek: R80