

FEAST

— THE EATERY —

BREAKFAST

Scrambled • Poached • Fried • Fried with Chili
Served with your choice of bread: Sourdough • Ciabatta • Rye



Breakfast is served from 7:30 - 11:30

EGGS ON TOAST 55 (V)

Eggs your way / Buttered Toast / Chives

AVO* ON TOAST 75 (V / N)

Smashed Avo* / Feta / Dukkah

Add Egg 12

Add Bacon 35

Add Salmon 55

PINK GODDESS TOAST 95 (V / N)

Eggs your way / Grilled Halloumi / Smashed Avo* / Grilled Balsamic Tomatoes / Beetroot Hummus

SUNRISE 65

Two Eggs / Bacon / Tomato / Toast

DAYBREAKER 70

Two Eggs / Bacon / Tomato / Mushroom / Hashbrown / Toast

FULL ENGLISH 150

Two Eggs / Bacon / Baked Beans Boerewors / Tomato / Mushroom / Toast / Hashbrown / Toast

EGGS BENEDICT 105

Poached Egg / Wilted Spinach / Hollandaise sauce / English Muffin

Add Bacon 35

Add Pulled Pork 40

Add Salmon 55

BREAKFAST BAGEL 90

Egg-in-a-hole / Bacon / Smashed Avo* / Tomato / Hot Honey

PARMESAN PESTO BAGEL 90 (V / N)

Egg-in-a-hole / Smashed Avo* / Basil Pesto / Parmesan / Rocket

Add Bacon 35

CHICKEN LIVERS 115

Fried eggs / chicken livers / mint labneh

FRENCH TOAST

Bacon / Caramelised Banana / Honey 95

Berry Compote / Whipped Cream / Honey 85

FLAPJACK STACK (V)

Classic Stack 80

Butter / Maple-flavoured Suryp

Nutella Stack 90 (V / N)

Chocolate Hazelnut / Fresh Berries

GRANOLA BOWL 75 (V / N)

Plain yoghurt / Granola / Honey Fresh Fruit

OMELETTES

Farmhouse Omelette 120

Bacon / Aged Cheddar / Mushroom / Caramelised Onion

Spanish Fiesta Omelette 120

Chorizo / Red Pepper / Mozzarella / Fresh Chili

Greek Omelette 90

Feta / Tomato / Olives / Spring Onion

OWN OMELETTES 65

Bacon / Ham / Chorizo 25

Aged Cheddar / Feta / Mozzarella 20

Caramelised Onions / Tomatoes /

Mushrooms / Spinach / Peppers /

Sweetcorn Kernels 15

Basil Pesto / Tomato Relish 10

Basil / Thyme / Parsley / Dill / Chives 5

Chili Flakes / Fesh Chili 5

ADD ONS

Egg 15 / Toast 10 / Baked Beans 20

Aged Cheddar 22 / Feta 25 / Halloumi 40 /

Bacon 35 / Boerewors 40 /

Pulled Pork 40 / Chicken Livers 45

Balsamic Roasted Tomatoes 15 /

Caramelised Onions 15 / Mushroom 20

Avo* 40 / Hollandaise 20

SOUPS

ROASTED TOMATO SOUP 85 (V / N)

Roasted Tomato / Red Pepper / Garlic / Basil Pesto Toasted Cheese

ROASTED BUTTERNUT SOUP 85 (V)

Butternut / Chickpeas / Feta

Toasted Baguette

Add Chorizo 35

BEEF SHORT RIB SOUP 125

Beef Short Rib / Caramelised Onions / Garlic / Toasted Baguette

AND SALADS

GREEK SALAD 95 | 150

Tomato / Cucumber / Feta / Olives / Red Onions / Olive Oil / Balsamic Vinegar No Lettuce

CAPRESE SALAD 120 | 180 (V / N)

Mozzarella / Tomato / Basil Pesto / Fresh Basil / Balsamic Vinegar / Olive Oil

PER PORTION | FOR THE TABLE

GRILLED CHICKEN SALAD 125

Grilled Chicken / Tomato / Corn / Avo* Honey Mustard Dressing Add Bacon 35

GRILLED SHRIMP SALAD 145

Grilled Shrimp / Avo* / Corn Salsa Creamy Garlic Dressing

BALSAMIC STEAK & GORGONZOLA 155

Sirloin Steak / Gorgonzola / Corn Salasa / Tomato / Avo* / Jalapeño (optional)

BURGERS

Served with a portion of hand-cut chips

THE GREAT CLASSIC (P) 125

Beef Patty / Fresh Red Onion / Tomato / Gherkins / Lettuce / Ultimate Burger Sauce

THE CLASSIC CHEESE (P) 130

Beef Patty / Aged Cheddar / Fresh Onion / Tomato / Gherkins / Lettuce / Ultimate Burger Sauce Add Bacon 35

THE JACK DANIEL'S (P) 145

Beef Patty / Bacon / Cheddar / Jack Daniel's Glaze

THE ROYAL UMAMI (P) 165

Beef Patty / Swiss Cheese / Caramelised Onions / Sauteed Mushrooms / Truffle Aioli / Rocket Add Bacon 35

PULLED PORK SLIDERS 145

BBQ Pulled Pork / Coleslaw

GRILLED CHICKEN 125

Grilled Chicken / Havarti Cheese / Bacon / Grilled Red Onions / Peach Slices / Rocket / Hot Honey

GRILLED PREGO ROLL 115

Peri-Peri Chicken Fillet / Halloumi / Fresh Red Onions / Peri-Peri Sauce

BEYOND MEAT BURGER (V) 150

Beyond Meat Patty / Sauteed Mushrooms / Caramelised Onion / Tomato / Gherkins / Rocket Add Aged Cheddar Cheese 22

PASTAS

Served with a choice of Linguine / Penne Rigate / Tagliatelle / Pappardelle

ALLA VODKA 120 (V)

Tomato / Garlic / Vodka / Parmesan / Basil Add Pancetta 60 | Add Buratta 95

MUSHROOM TRUFFLE 125

Mushrooms / Truffle Oil / Whiskey / Parmesan / Thyme Add Chicken 35 | Add Buratta 95

GNOCCHI GORGONZOLA 145

Gnocchi / Gorgonzola Cream / Spinach

ANCHOVY BUTTER 155

Butter / Anchovy / Garlic / Lemon

PRAWN & CHORIZO 180

Prawns / Chorizo / Smokey Tomato Sauce

BRAISED PORK PUTTANESCA 185 (P)

Braised Pork / Puttanesca / Pecorino

BEEF RAGÙ 195

Ragù / Pancetta / Red Wine / Parmesan

FEASTLINGS

BREAKFAST

CORNFLAKES & MILK 40

COCO POPS & MILK 45

YOGHURT & MUESLI 55

FRENCH TOAST WITH SYRUP & BACON 80

SCRAMBLED EGGS & TOAST 45

SCRAMBLED EGGS, BACON & TOAST 70

SANDWICHES

TOASTED CHEESE & CHIPS 65

TOASTED CHEESE & TOMATO & CHIPS 70

TOASTED CHEESE & HAM & CHIPS 80

TOASTED CHICKEN MAYO & CHIPS 90

BURGERS

CHICKEN BURGER & CHIPS 100

BEEF BURGER & CHIPS 100

LIGHT MEALS

MOZZARELLA STICKS & CHIPS 90

CHICKEN STRIPS & CHIPS 95

FISH FINGERS & CHIPS 95

MAC 'N CHEESE 105

SPAGHETTI BOLOGNESE 115

PULLED PORK MAC 'N CHEESE 125

PLATTERS

Available for pre-order for all Combat Paintball groups

FISH AND POULTRY

HAKE FILLET 175
Beer-Battered | Lemon Butter

PAN-FRIED KINGKLIP 285
Kingklip / Lemon Butter

GRILLED PRAWNS
Peri-Peri | Garlic
8 @ 275 | 12 @ 395

MEDITERRANEAN MUSSELS 195
Tomato / Garlic / White Wine

SEAFOOD PLATTER FOR 2 795
Grilled Prawns / Mediterranean Mussels / Line Fish /
Fried Calamari / Garlic Butter Rice OR Chips
Add Baguette Slices **25**

GRILLED CHICKEN
Garlic & Herb | Peri-Peri
¼ 145 | ½ 195

CHICKEN SKEWERS 185
Parmesan & Garlic | Greek Style | Peruvian Style

CHICKEN FLORENTINE 195
Chicken Fillet / Spinach / Cream Sauce / Rice

FEAST

THE EATERY

GRILLS

SERVED WITH TWO SIDES OF YOUR CHOICE
Choose between Classic or our House Marinade

RIBEYE
250g **255** | 350g **325**

BEEF FILLET
200g **265** | 300g **345**

T-BONE
350g **245** | 500g **295**

LAMB CHOPS 365
Herb Marinated / Honey Glazed

PORK CHOPS 225
Flame-Grilled

PORK RIBS
400g **195** | 800g **345**

SMALL PLATES

PAN CON TOMATE (V) 65
Add Anchovy **30**
Add Prosciutto **55**

**TRUFFLE & PARMESAN
HAND-CUT CHIPS (V) 75**

**GREEK ZUCCHINI FRITTERS
& TZATZIKI (V) 80**

ARANCINI AI FUNGHI (V) 85

CHORIZO AL VINO TINTO 95

FRIED CALAMARI & LEMON AIOLI 95

SPANISH MEATBALLS 105

CHICKEN WINGS 105

**HONEY & HERBS GRILLED
HALLOUMI (V) 115**

**MAPLE-MUSTARD PORK BELLY
BITES 125**

PRAWN SAGANAKI 130

SIDES

PAP & SAUCE (V) 32
SAMP & BEANS (V) 36
ROASTED GARLIC & THYME MASH (V) 38
SALTED HAND-CUT CHIPS (V) 38

MAPLE-GLAZED CARROTS (V) 40
GRILLED ZUCCHINI (V) 40
POTATO WEDGES & AIOLI (V) 42
ROASTED BUTTERNUT (V) 42

CHEESY CAULIFLOWER BAKE (V) 50
CABBAGE & HERB SLAW (V) 52
TOMATO & BASIL SALAD (V) 54
CORN & AVO* SALAD (V) 65

SAUCES

CHIMICHURRI 40 | RED WINE JUS 40
WILD MUSHROOM 45 | BÉARNAISE 45
TRUFFLE CREAM 50

VEGETARIAN AND VEGAN

ROASTED VEGETABLES & CHICKPEA BOWL (VG) 125
Roasted Seasonal Vegetables / Roasted Chickpeas / Maple-Dijon Tahini Dressing

SMOKED AUBERGINE MILANESE (V) 145
Smoked Aubergine Milanese / Marinara Sauce / Rice

CREAMY BUTTER BEANS & MUSHROOMS (VG) 155
Butter Beans / Mushrooms & Coconut Cream Sauce / Rice

HONEY-ROASTED CAULIFLOWER WITH HALLOUMI (V) 175
Honey-Roasted Cauliflower / Grilled Halloumi / Chickpeas

TO SHARE

Our boards are designed to share and are suitable for two as a meal or four as a starter.

MEZE BOARD 475
Classic Hummus / Tzatziki / Muhammara / Falafels / Grilled Halloumi /
Marinated Olives / Cucumber Salad / Balsamic Tomatoes

ANTIPASTO BOARD 550
Prosciutto / Mortadella / Marinated Olives / Marinated Mozzarella / Toasted Baguette /
Italian Dipping Oil / Seasonal Fruits

CHARCUTERIE BOARD 575
Chorizo / Salami / Aged Cheddar / Brie / Fig Preserve / Roasted Nuts / Seasonal Fruits /
Crackers

BILTONG BOARD 595
Biltong Shavings / Droëwors / Peppered Gouda / Caramelised Onion & Goat's Cheese /
Fig Preserve / Pickled Cucumber / Seasonal Fruit / Crackers

FOR THE TABLE

TRADITIONAL FOCACCIA (V)
¼ 45 | ½ 70 | FULL 120
Rosemary / Garlic / Sea Salt
Caramelised Onion, Feta & Thyme
Olive & Oreganum

DIPS WITH PITA BREAD
Classic Hummus (V/N) **42**
Beetroot Hummus (V/N) **42**
Tzatziki **45**
Pesto Cream Cheese (V/N) **45**
Muhammara (V/N) **48**
Whipped Feta & Chili Honey **52**
Caramelised Onion & Goat's Cheese **54**

Any 3 Dips **110**
Extra Pitas **32**

NOTES

Allergen Advisory: Our kitchen handles nuts, shellfish, and other allergens. If you have a food allergy or dietary requirement, kindly inform your server before placing your order.

Please Note: All our dishes are prepared fresh to order. Kindly allow a little extra time during busy periods.

Substitutions: We are happy to accommodate reasonable dietary requests where possible. Substitutions may incur an additional charge.

DESSERTS

MALVA PUDDING 70
A South African classic - a spongy dessert served warm and drenched in velvety custard. Served with a scoop of vanilla gelato or fresh cream.

LOUKOUMADES 75
Cinnamon sugar donuts soak in spiced orange syrup and topped with crushed walnuts.

CHURROS 75
Crispy golden pastry sticks, dusted with cinnamon sugar and served with warm chocolate dipping sauce.

CREMA CATALANA 85
Citrus-infused custard with a crisp caramelised sugar crust.

BAKLAVA 85
Layers of crisp phyllo pastry, filled with nuts and sweetened with a citrus syrup.

AFFOGATO 90
A scoop of vanilla gelato drowned in a shot of hot espresso.

HOMEMADE GELATO
French Vanilla **85**
Yoghurt & Strawberry Melba **95**
Milkart **95**
Amaretto **100**
Pistachio **105**