



ROSEMILL

CAFÉ



MENU



BREAKFAST

MORNINGS ONLY, SERVED FROM 7:00 – 11:30 AM

Easy Breakfast **V**

Char-toasted roll with fried egg, whipped herbed feta, tomato smoor, bacon or mushrooms

R65

Cheddar Scrambled Eggs **V**

Soft and creamy scrambled eggs, home-baked sourdough toast, peppadew dip

R85

Shakshuka **V**

Egg baked in light spiced roasted tomato & red pepper sauce with homemade labneh and crispy bread on the side

R115

Breakfast Croissant **V**

Scrambled egg, avocado, rocket, green herb pesto

R85

Granola **GF**

Oven-roasted peanut butter & apricot muesli with double thick yogurt, fresh fruit

R90

Avocado on Toast **V GF**

Lemony smashed avocado, green salad, spiced pumpkin seeds, sourdough or gluten-free toast

R85

Mushrooms & Poached Egg **V**

Soy-infused mushroom sauce, pan-fried mushrooms, sourdough toast, poached egg

R95

Bobotie on Toast **GF**

Savoury mince with sultanas on turmeric rice toast, poached egg, curried mayo

R125

The Omelette **V**

Omelette with white cheddar & chive filling, sourdough toast

Add mushrooms / feta / bacon - R30 per item

Add tomato / red onion - R10 per item

R95

Eggs Benedict

Poached eggs, hollandaise sauce, crispy bacon, char-toasted roll

R115

Green Benedict **V**

Poached eggs, char-grilled baby marrow, wilted baby spinach, roasted broccolini, hollandaise, sourdough toast

R130

Trout Benedict

Poached eggs, smoked trout, avocado, hollandaise sauce, char-toasted roll

R165

Rosemill Breakfast

Eggs to order, crispy bacon, grilled tomato, mushrooms, grilled halloumi, home-baked white, sourdough or gluten-free toast

R145



VEGAN



VEGETARIAN



GLUTEN-FREE

SANDWICHES & WRAPS

Served with homemade sweet potato & beetroot crisps, on your choice of Rosemill sourdough or farm-style white

Toasted Cheese & Tomato

White cheddar, tomato slices

R55

Toasted Chicken Mayo

Roast chicken, diced onion

R75

Toasted Tuna Mayo

Gherkins, onion, cracked black pepper

R60

Steak Sandwich

Char-grilled beef steak (order medium or well-done) on toasted sourdough with mustard mayo, rocket, red onion, tomato and Parmesan shavings

R145

Falafel Wrap

Falafel balls, hummus, grilled aubergine, pickled red cabbage, tahini sauce, homemade flatbread rolled and toasted

R110

Chicken & Avo Wrap

Roast chicken, avocado, lettuce, tomato, peppadew, mayo dressing

R135

Lamb Wrap

Lamb shoulder slow cooked in spices, lettuce, tomato, pickled cucumber, hummus, tzatziki, rolled in a toasted flatbread

R175

PIZZA & FLATBREADS

36-HOUR FERMENTED STONEGROUND BREADS BAKED IN OUR PIZZA OVEN, SERVED WITH A ROCKET & PARMESAN SALAD

Napoli Pizza

Tomato base, mozzarella, fresh basil

R100

Mushroom & Herb Pizza

Tomato base, mushrooms, mozzarella, herb pesto

R120

Bacon & Feta Pizza

Tomato base, mozzarella, crispy bacon, feta cheese, mozzarella, fresh thyme

R130

Other pizza toppings:

Olives, Spinach, Baby Tomatoes, Green Pepper,

Caramelized Red Onion

R20 per item

Chicken Breast, Sirloin Slices

R55 per item

Za'atar Flatbread

Middle Eastern bread with olive oil and za'atar spices

R65

Turkish Pide

Mozzarella, tomato, roasted red pepper, roasted aubergine, tahini sauce

R130

Lamb Flatbread

Pulled lamb shoulder, mozzarella, roasted red pepper, feta cheese, tahini sauce

R165

SMALL PLATES

Hummus & Pita

Homemade hummus with wood-fired pita breads (2)

R75

Halloumi Cheese

Grilled cheese (3 slices) with lemon mint dressing and sweet chilli dip

R85

Lemony Broccoli

Char-grilled long stem broccoli, toasted almonds, lemon dressing

R80

Chicken Kebab

Buttermilk marinated chicken thighs char-grilled, with feta & corn salsa

R80

Meatballs

Beef meatballs slow-cooked in tomato sauce, fresh herbs, drizzle of mild chilli oil (optional)

R90

Seared Beef Salad

Thin slices of beef served medium, mushrooms, greens, baby tomatoes, cheese shavings, balsamic dressing

R135

Calamari Salad

Flash-fried baby calamari, avocado tomato, red onion, apple cider vinegar, citrus dressing

R125

Homemade Crisps (Beetroot or Sweet Potato)

R15

Crispy Potato Fries

R40

Sweet Potato Fries

R40

Side Green Salad

R40

Char-Roasted Vegetables

R55

Chakalaka

R35

SALAD MAIN PLATES

Roasted Root Veg

Beetroot, butternut, carrot, sweet potato, rocket, marinated feta, fresh herb pesto

R125

Lentil, Broccoli & Avo

Charred broccolini, lentils, avocado, baby spinach, basil, citrus dressing

R135

Tomato & Crouton

Tomatoes, olives, cucumber, red onion, parsley, sourdough croutons, lemon & olive oil dressing

R120

Roast Chicken

Char-grilled chicken, peppadew, baby gem lettuce, tomato, red onion, carrot, mayo dressing

R150

MAIN PLATES

Lentil Burger

Lentil & roast vegetable patty, sesame bun, pickled onion, gherkin, crispy onion, tomato slices, greens, crispy fries or side salad

R120

Beef Burger

Beef patty, char-toasted sesame bun, pickled cucumber, crispy onion, tomato, iceberg lettuce, crispy fries or side salad

Add melted cheddar / bacon / jalapeno cheese / mushroom sauce - R15 per item

R125

Chicken Burger

Grilled or crumbed chicken breast, homemade mayo, lettuce, tomato, sesame bun, your choice of fries or salad

R125

Penne Mushroom

Egg pasta, char-grilled baby marrow, mushrooms, cream sauce, herb oil, shaved Parmesan

R105

Vegetable Pasta

Penne with char-grilled baby marrow, tomato, basil, herb pesto, mushrooms, olive oil, shaved Parmesan

R135

Smoked Trout Pasta

Trout, charred broccolini, fresh basil, orange zest, white wine & cream sauce, shaved Parmesan


R175

Chicken Schnitzel

A classic. Crumbed chicken breast with roasted veggies, fries or salad. Served with cheese sauce on the side.

R155

Fish & Chips

Grilled  or battered fillet of hake, hand cut fries, homemade tartare sauce

R125

Grilled Calamari

Baby calamari, paprika, cream, fresh basil, baby tomatoes, lemon zest with a warm citrus & herb infused bulgur wheat salad

R215

Ribeye Steak

Matured beef (200g), rosemary jus, pan-fried mushrooms, charred broccolini, side salad or crispy fries

R225

Mushroom Sauce / Green Peppercorn Sauce / Cheese Sauce

R35

COLD BEVERAGES

Fresh Pressed Juice

Choose any of the 4 below to create your own:
Orange, pineapple, carrot, beetroot, ginger, celery,
apple, spinach, mint, turmeric, cucumber

R58

Double Shot Iced Tea

Cling peach, light lemon

R45

Kombucha

Rooibos, konfettibos, lemongrass, wild dagga
Lion's mane

R35
R40

Pam-Pam

Energy drink made with coffee leaf tea, hibiscus,
elderflower

R45

Iced Coffee

Layered, with espresso, milk, ice and a touch
of sweetness
Blended, the original frappé

R38

R58

Iced Matcha Latte

Layered with matcha, milk, ice, and syrup (vanilla,
hazelnut or caramel)

R55

White Chocolate Matcha Frappe

Real white chocolate, matcha, milk, ice, blended

R70

Flavoured Iced Matcha

Layered with matcha, milk, ice, choice of purée
(strawberry / blueberry vanilla)

R65

Milkshakes

Vanilla
Fresh strawberry, Real chocolate, Peanut butter,
Coffee (decaf available)

R42
R50

Homemade Ginger Beer

Natural ginger beer made with fresh ginger,
sultanas, sugar, yeast

1 Litre
250 ml

R45
R15

HOT BEVERAGES

ALMOND / OAT / SOY MILK ALTERNATIVE - ADD R8
DECAF COFFEE - ADD R8

Cappuccino

R36

Red cappuccino

R38

Espresso

R30

Americano (double shot)

R38

Flat white (double shot)

R38

Café latte

R36

Double espresso

R36

Cortado

R34

Real hot chocolate

R42

Matcha Latte

R48

Matcha Latte with flavoured syrup

R52

Chai latte

R42

White hot chocolate

R44

Matcha White Hot Chocolate

R54