

Breakfast

Breakfast menu is served until 11:30am daily

Bambanani¹ family

Breakfasts

Express breakfast - 2 eggs, bacon, sausage & tomato	125
Bambanani breakfast - eggs, bacon, sausage, mushrooms, wilted spinach & tomato	150
Farmstyle breakfast - 2 eggs, boerewors, mushrooms, bacon, baked beans, chips & tomato	160
Mediterranean breakfast - 2 eggs & cream cheese with chopped salad & tahina	140

Served with ciabatta, sourdough or health bread

Scrambles

Smoked salmon - lemon zest, chives & dill	180
Jozi avo - avo, rocket, feta, cherry tomatoes & pumpkin seeds (bacon optional)	115/145

Bambanani Omelette

Classic - served with cheese & tomato	110
- add veggie or meat filling	20/30
Omelette sandwich - served with lettuce tomato, cream cheese & pickles	125

Smashed Toasts

Avo & roasted tomatoes (add eggs R25) (add bacon R35)	60
Hummus, & roasted tomatoes (add eggs R25) (add bacon R35)	80

Specialty Breakfasts

4th Ave breakfast - poached eggs, bagel, smoked salmon, cream cheese & rocket	160
Breakfast burrito - scrambled egg, bacon, tomato, mozzarella cheese & homemade tomato sauce (optional crispy bacon on top with guacamole, sour cream, salsa & jalapeno)	125/155
Shakshuka - eggs cooked in spicy tomato sauce, served with hummus & focaccia	110
Breakfast tortilla - mince, cheese, avo, poached egg & chilli oil	125

Served with ciabatta, sourdough or health bread

Eggs Benedict

Poached eggs, english muffin & hollandaise sauce	125
Salmon	165
Bacon	110
Spinach	95
Huevos benini (mince & avo)	135

Croissants

Plain classic croissant	40
- add scrambled eggs	25
- add cheese & jam	15
Toasted croissant - with bacon and egg	105
Poached egg, avo, rocket & parmesan	125

French Toast

Baguette - with maple syrup (bacon optional)	80/95
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Health Breakfasts

Bambanola - homemade granola, seasonal fruit, vanilla bean yoghurt & strawberry coulis	120
Fruit salad	60
- add bambanola & yoghurt	60

Drinks

Bambanani¹ family

Hot Beverages

Espresso (90ml)	35
Macchiato (130ml)	40
Cortado (160 ml)	40
Bambi (220ml)	40
Cappuccino (250ml)	40
Latte (310ml)	45
Cafe mocha	45
Hot chocolate and marshmallows	50
Rooibos cappuccino	45
Variety of teas	35
Chai tea	45
Brewed tea pot	35
Americano	35
Matcha latte	55

Smoothies & Juices

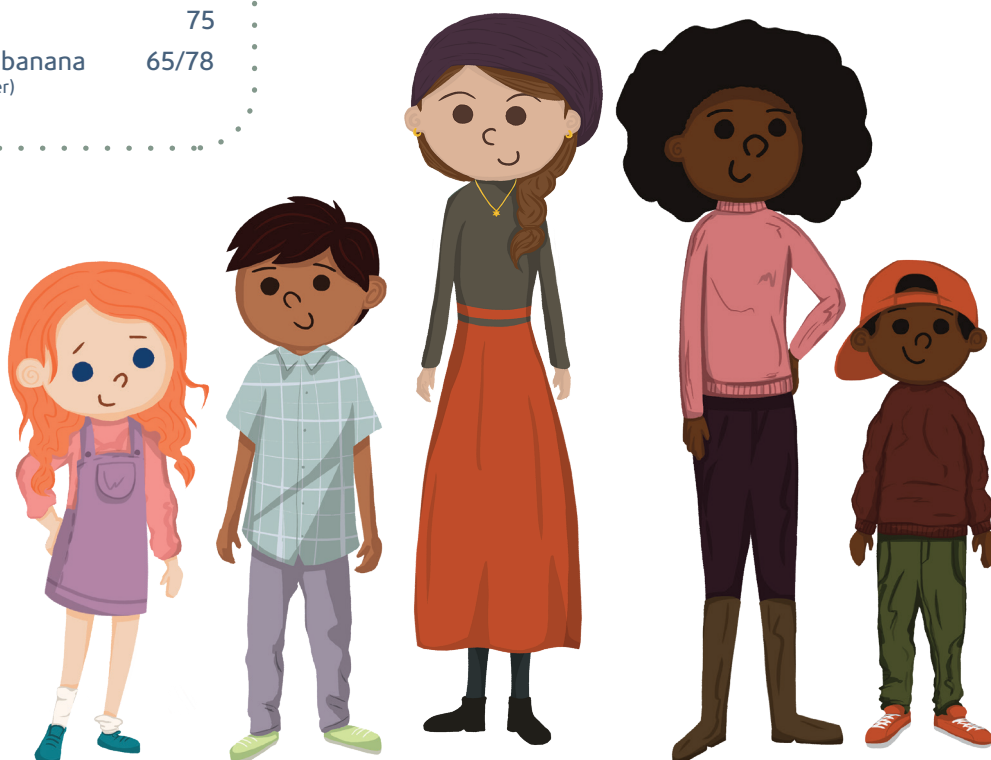
Freshly squeezed oj	60
Freshly squeezed oj jug	150
Juices	45
Our green juice (cucumber, celery, spinach, lemon, ginger & green apple)	65
Fresh carrot juice (add apple, pear, ginger, celery, pineapple or orange)	55
Fruit smoothies	75
Power smoothie - milk, dates & banana (cows milk or almond milk) (add peanut butter)	65/78

Cold Beverages

Sodas 330ml	38
Mixers 200ml	35
La vie mineral water (small or large)	28/55
Tizers	45
Bos iced tea	45
Jug of lemonade	140
Iced coffee milkshake	55
Milkshakes	40/55
Freezochino	65

Breakfast Cocktails

Mimosa	95
Bloody mary	180



Breakfasts

U 12's - egg, bacon, sausage & tomato (baked beans optional)	95/110
Omelette sandwich - lettuce, tomato cream cheese & pickles	85
Kiddies burrito - scrambled egg, bacon, tomato, mozzarella cheese, homemade tomato sauce (with guacamole on the side)	90
Kiddies french toast with grapes & bananas	75
Kiddies crumpets with caramelised bananas & ice cream	75
Rainbow fruit jar (with or without yogurt, honey optional)	55/75

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Cold Drinks

Sodas 33ml	38
Freshly squeezed oj	60
Juices	45

Hot Drinks

Bambachino	35
Hot chocolate with marshmallows	50

Milkshakes

Cookies & cream	55/80
Smore's	55/90
Sprinkle delight	55/80
Strawberry burst	55/80

Lunch and Dinner

Mac 'n cheese	85
Spaghetti bolognese/napoletana	80
Tagliatelle alfredo	85
Kiddies lasagne	90
Kiddies burger	80
Kiddies chicken burger (schnitzel or grilled)	78
Kiddies pizza	65/90
Beef sausages & chips	95
Meatballs with mash, rice or spaghetti	90
Crumbed chicken strips, chips & coleslaw	80
Egg fried rice with vegetables & soya sauce (chicken strips optional)	75/95
Hake & chips (grilled or crisp beer battered)	85
Ribs & chips	175
Hot dog & chips	75
Omelette sandwich - lettuce, tomato cream cheese & pickles	85
Selection of toasted sandwiches	75/95

(Most dishes served with carrots, cucumbers & tomatoes)

Desserts

Ice cream and chocolate sauce	55
Kiddies crumpets	75



Drinks

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Milkshakes	40/55
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Breakfast Cocktails

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Bloody mary	180

Ales and Spirits

Craft beer on tap	55
Beers local	45
Beers imported	45
Selection of craft beers	65
Ciders	45
Single malts	SQ
Spirits	SQ

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Latte (310ml)	45
Cafe mocha	45
Hot chocolate (with marshmallows)	50
Rooibos cappuccino	45
Variety of teas	35
Chai tea	45
Brewed tea pot	35
Americano	35
Matcha latte	55

Cocktails

Mojito	110
Long island	115
Aperol spritz	110
Cosmopolitan	110
Margarita	115
Strawberry daiquiri	115
Whiskey sours	100
Our gin-gerbeer	95

Our Gin Bar

Your favourite gin with fitch & leeds tonic	95
Orange & rosemary	
Cucumber, mint & lemon	
Blueberry, lemon & mint	
Green olive & basil	
Green apple & thyme	

Drinks

White Wines

House white	180/65
Tranquille	195/75
Haute cabrière (chardonnay/pinot noir)	275
Springfield life from stone (sauv)	350
Sophie Te'blanche sauvignon blanc	320
DeMorgenzon DMZ chenin blanc	325
Babylonstoren chennin blanc	350
Fat bastard chardonnay	260
Iona chardonay	460
Springfield Miss Lucy	360
Terra del capo pino grigio	250
Creation viognier	400

Red Wines

House red	210/75
Nederburg baronne red blend	250/85
Haute cabrière unwooded pinot noir	295
Warwick first lady cab sauv	295
Kleine zalze cabernet sauvignon	490
Villiera merlot	270
Ernie els merlot	460
Beyerskloof pinotage	260
Zandvleit shiraz	360
Rupert & Rothschild classique	550
Springfield - The work of time	530
Kanonkop Kadette blend	330

Rosé

House rosé	145/50
Morgenster	350
Babylonstoren rosé	335

Bubbles

Krone rosé cuvee brut/nectar	475
Graham beck rosé/nectar	505
Cinzano prosecco	520/90

After Dinner Drinks

Pedros	65
Irish coffee	65
Amaretto	35
Jägermeister	35
Limoncello	35
Grappa	35
Port/Sherry	50
Sweet wine	75



Grown Ups Lunch and Dinner

Bambanani
family

Nibbles

Bruschetta pomodoro - tomatoes, basil, garlic	70
Bruschetta parma - pesto, parma ham, mozzarella	120
Halloumi popcorn - cucumber & sweet chilli relish (gf optional)	110
Vietnamese spring rolls - rice paper, greens, sprouts, peanut ginger sauce (gf, vg) (veg or chicken)	65/85
Lollipop chicken wings with a thai & sesame dipping sauce	95
Nachos - beach bum chilli mince, cheese, guacamole, salsa & sour cream (beach bum chilli beans) (vg)	110
Chicken livers - cooked in a zesty peri peri sauce, served with ciabatta or focaccia	80
Hummus bowl with crispy chickpeas and tahina served with focaccia (add chicken schwarma or cauliflower)	90/125

Salads

The Greek bamba - tomato, cucumber, red onion, olives, grated feta with oregano & lemon dressing (v)	125
Mixed green salad - with roasted pecans & vinagrette	125
Bacon, avo & feta with a lime dressing (chicken or rump optional)	140/165/175
Grilled chicken or rump - spiced & flame-grilled, sweet corn & feta	165/175
Asian salad - greens, sprouts, carrot, mange tout, cashew nuts, sesame seeds & cucumber ribbons (gf, vg)	130
Butternut salad - lettuce, rocket, avo, danish feta, sunflower seeds, lentils & dijon dressing (gf, v) (add rump or chicken)	150/165/175



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Light Meals

Bowls

(served with rice or quinoa)

Greek halloumi - cucumber, tomato, calamata olives, red onion with lemon oregano vinagrette	165
Chicken schwarma - grilled cauliflower, cucumber, tomatoes & tahina dressing	185
Signature Rump - butternut, avo, charred corn, cherry tomatoes, pickled red onion, pumpkin seeds with dijon & herb dressing	195
Thai bowl - mince, rice, green beans, challots, garlic, spring onion, fried egg, & peanuts with a soy dressing	195
Poke bowl - jasmin rice, black sesame seeds, salmon, avo, asian slaw, cucumber, edamame with a soy dressing (salmon or veg)	250

Quesadillas

Quesadilla - cheese with caramelised onion, guacamole, salsa & sour cream with chips(v) (chicken optional)	110/140
Mexican quesadilla - spiced mince, beans, cheese, guacamole, salsa & sour cream with chips	165

Pregos

Spicy chicken prego & chips	115
Spicy rump prego & chips	135

Burgers

Smashed beef - cheese, tomato, lettuce, gherkins & our bamba sauce (Ketchup & Mustard optional)	175
Chicken burger - cheese, tomato, lettuce, gherkins with homemade mayo	150
Veg burger - halloumi, hummus, tomato salsa, lettuce & gherkin	140

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Pizza + Things

Pizza

(gluten free, cauliflower or pumpkin bases R40 extra)

Focaccia - plain or garlic (v)	65
Margherita - napoletana & mozzarella (v)	120
Hawaiian - ham & pineapple	140
Pollo - spicy chicken, spinach, red onion & sweet chilli	160
Quattro stagioni - ham, mushroom, olives & artichokes	175
Pepperoni	160
Bacon, feta & avo	155
Bacon, chorizo, beef strips, chicken, red peppers & onion	180

Pizza Pockets

Parma ham - rocket, tomato, mozzarella, pesto	175
Saucy meatballs with mozzarella	175
Oven roasted butternut, whipped feta & rocket	165

Pita Pockets

Omelette - cucumber, tomato & cream cheese	125
Chicken schwarma - chicken thighs, spices, hummus, tahina & salad	145
Arayes - beef baked in pita, cucumber, tomato & tahina	155



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Mains

Trinchado - rump strips cooked in a spicy napoletana and creamy parmesan garlic sauce served on a bed of chips with ciabatta	325
Chicken schnitzel - with chips & coleslaw	175
Honey lime chicken & avo rice stack	175
The Bambanani T-bone - flame-grilled in BBQ basting with a choice of two sides	290
Rump steak 220g - with crispy fried egg & chips (trinchado or house sauce R30 extra)	235
Pork loin ribs 500g - with choice of side	290
Greek lamb chops - served with smashed baby potatoes & courgette ribbons	285
Grilled salmon - served with mashed potatoes & soya sesame veg ribbons	370
Grilled sole & chips with lemon butter sauce (one or two portions)	140/280
Hake & chips with tartar sauce (crisp beer battered)	170
Lamb curry & sambals - served with basmati rice and papadums	290
Chicken curry & sambals - served with basmati rice and papadums or as bunny chow	210
Tikka masala veg curry - chickpeas, cauliflower, coconut milk, & tomato served with basmati rice and papadums	145
Bobotie - served with yellow rice, saltanas, banana & chutney	160
Shisanyama plate - sausage, chicken & chakalaka pap (add rump R70, lamb chop R80, T-bone R240)	150
Chicken wings with pap & gravy (peri-peri or lemon & herb)	165
Cauliflower steak with chips (trinchado or house sauce R30 extra)	125

Sides

Bowl of chips (whipped feta optional)	45	Grilled seasonal vegetables	45
Sweet potato wedges	45	Small side salad	45
Mash or sweet potato mash	45	Pap and gravy or chakalaka	45
		Coleslaw - homemade aioli	40

We are constantly improving our menu to ensure that we keep close to nature and avoid synthetic flavourings and food additives wherever possible

Please note there is a R80 minimum spend per person for food and drink

Gluten free (gf)/vegan (vg)/vegetarian (v)

We regret we are unable to split bills

Grown Ups Lunch and Dinner

Bambanani
family

Pasta/Noodles

Homemade tagliatelle

Napoletana 115

Bolognese 135

Arrabbiata - tomato & chilli 125

Pesto 140

Alfredo - cream, ham, mushrooms & parmigiano 155

Al salmone - salmon in a creamy sauce 220

Carbonara - bacon, egg & parmesan 180

Beef lasagne 160

Cannelloni - spinach and ricotta with napoletana sauce 160

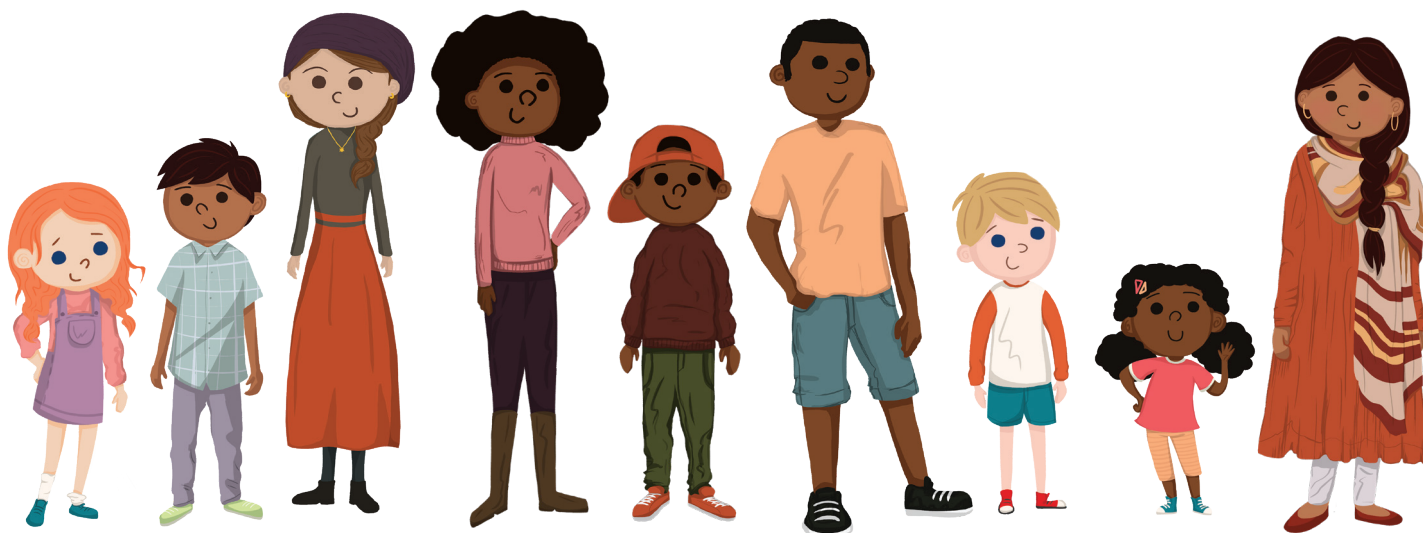
Melazane parmigiana - baked brinjals, mozzarella and parmesan in a napoletana sauce 160

Gnocchi 135

(Napoletana or Pesto)

Asian noodles - mung bean noodles, mushrooms, spinach & soya 165/185/225
with chicken, rump or salmon (vegetarian option available R140)

Our pasta is authentically Italian and homemade



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Puddings

Apple crumble	85
Sticky toffee	85
Crème brûlée	85
Tiramisu	85
Profiterole	85
Chocolate praline meringue	85
Chocolate mousse	85
Seasonal fruit pavlova - meringue, cream & fruit	85
Malva pudding & cream	85
Espresso float - vanilla ice cream & espresso	75
Bamba pecan nut brownie - with ice cream	85

(subject to availability)

Cakes

Carrot cake	85
Vanilla cake	75
Chocolate cake	75
Lemon meringue	80
Chocolate mousse cake	80
Chocolate roulade	85
Chocolate triangle cheesecake	80
Lemon cheesecake	80
Chocolate hazelnut praline cake	80

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