

The background is a solid teal color with a repeating pattern of white line-art illustrations of various flowers and leaves. The designs are elegant and minimalist, featuring long, slender leaves and several different styles of flowers, including tulips and multi-petaled blossoms.

THE BACKYARD CAFE'S

*Lunch Small  
Function Menu*

# Lunch Menu

Thank you for thinking of us for your celebration!  
We love hosting birthdays, kitchen teas, bridal showers, and baby showers in our beautiful garden oasis.

We offer a cafe-style set menu for bookings of 15 - 24 guests, where everyone can choose from the specific menu on the day.  
You can choose your experience by having 1, 2, or 3 courses.

Our kitchen takes pride in using seasonal ingredients, free range chicken, and eggs, and a whole lot of love to create your food.

## PLEASE NOTE

Weddings are not treated as regular events, please email for further info.  
A refundable deposit of R1000 is required for all bookings of 15pax or more.

The set menu does not include any beverages.

Menu and pricing are subject to change with no notice.

The 15% service charge will be added on your final bill.

# Lunch Menu

Our one course offering comprises of a few crowd-favourite menu items, allowing each guest to choose one dish.

## *One Course - R135 p/p*

### BACKYARD BURGER

180g beef patty, cheddar, house relish, lettuce, on a sesame bun served with either potato chips or salad

OR

### PUFF PIE

Delicious meat or veg fillings, encased in buttery puff pastry and served with potato chips or salad.

OR

### CRUNCHY CRAVE SALAD (v)

Cucumber, pickled beetroot, avo, smoked hummus, roasted chickpeas, garden greens, basil pesto dressing

OR

### TOASTED SARMIE

Available on sourdough / rye / ciabatta / wholewheat / gluten free

Served with your choice of potato chips or salad

Cheddar & tomato (v available)

Free range chicken breast, roasted garlic & lemon mayo

Beef pastrami, English mustard, emmental, horseradish mayo, gherkin, served with sauerkraut

# Lunch Menu

Our two course offering comprises of a delicious mini quiche to start, and then a crowd-favourite few menu items, allowing each guest to choose their main dish. If you would prefer to do a main and dessert, let us know!

*Two Course - R195 p/p*

## FIRST COURSE

### QUICHE

Individual tart of cheddar shortcrust pastry, filled with seasonal, produce & egg custard, baked to perfection

## SECOND COURSE

### BACKYARD BURGER

180g beef patty, cheddar, house relish, lettuce, on a sesame bun served with either potato chips or salad

OR

### PUFF PIE

Delicious meat or veg fillings, encased in buttery puff pastry and served with potato chips or salad.

OR

### CRUNCHY CRAVE SALAD (v)

Cucumber, pickled beetroot, avo, smoked hummus, roasted chickpeas, garden greens, basil pesto dressing

OR

### TOASTED SARMIE

Available on sourdough / rye / ciabatta / wholewheat / gluten free  
Served with your choice of potato chips or salad

Cheddar & tomato (v available)

Free range chicken breast, roasted garlic & lemon mayo  
Beef pastrami, English mustard, emmental, horseradish mayo, gherkin,  
served with sauerkraut



# Lunch Menu

Our three course offering comprises of a delicious mini quiche to start, and then a crowd-favourite few menu items, allowing each guest to choose their main dish, then finishing with a decadent brownie

## Three Course - R235 p/p

### FIRST COURSE

#### QUICHE

Individual tart of cheddar shortcrust pastry, filled with seasonal, produce & egg custard, baked to perfection

### SECOND COURSE

#### BACKYARD BURGER

180g beef patty, cheddar, house relish, lettuce, on a sesame bun served with either potato chips or salad

OR

#### PUFF PIE

Delicious meat or veg fillings, encased in buttery puff pastry and served with potato chips or salad.

OR

#### CRUNCHY CRAVE SALAD (v)

Cucumber, pickled beetroot, avo, smoked hummus, roasted chickpeas, garden greens, basil pesto dressing

OR

#### TOASTED SARMIE

Available on sourdough / rye / ciabatta / wholewheat / gluten free  
Served with your choice of potato chips or salad

Cheddar & tomato (v available)

Free range chicken breast, roasted garlic & lemon mayo  
Beef pastrami, English mustard, emmental, horseradish mayo, gherkin,  
served with sauerkraut

### THIRD COURSE

#### BROWNIE

A delicious double chocolate brownie  
(add a scoop of vanilla ice cream for R28)

# Pitcher Menu

All pitchers are approximately 1L, and pour 3 - 4 glasses

## *Fresh Juice - R145*

STRAIGHT UP OJ  
freshly squeezed orange juice

RISE AND SHINE  
carrot, orange, ginger

THE GREEN MAMBA  
apple, lemon, mint, ginger

MMMM MMMMMM  
pineapple, orange, apple, lemon, ginger

THE CLEAN MACHINE  
cucumber, beetroot, spinach, pineapple, lemon, ginger

## *House Drinks*

ROOIBOS ICED TEA - R120  
lemon / raspberry & hibiscus

CORDIAL & SPARKLING WATER - R95  
passionfruit (with pips)

Pitchers must be pre-ordered.

Additional pitchers may be ordered during the function, subject to availability.

All menu items and pricing are subject to change