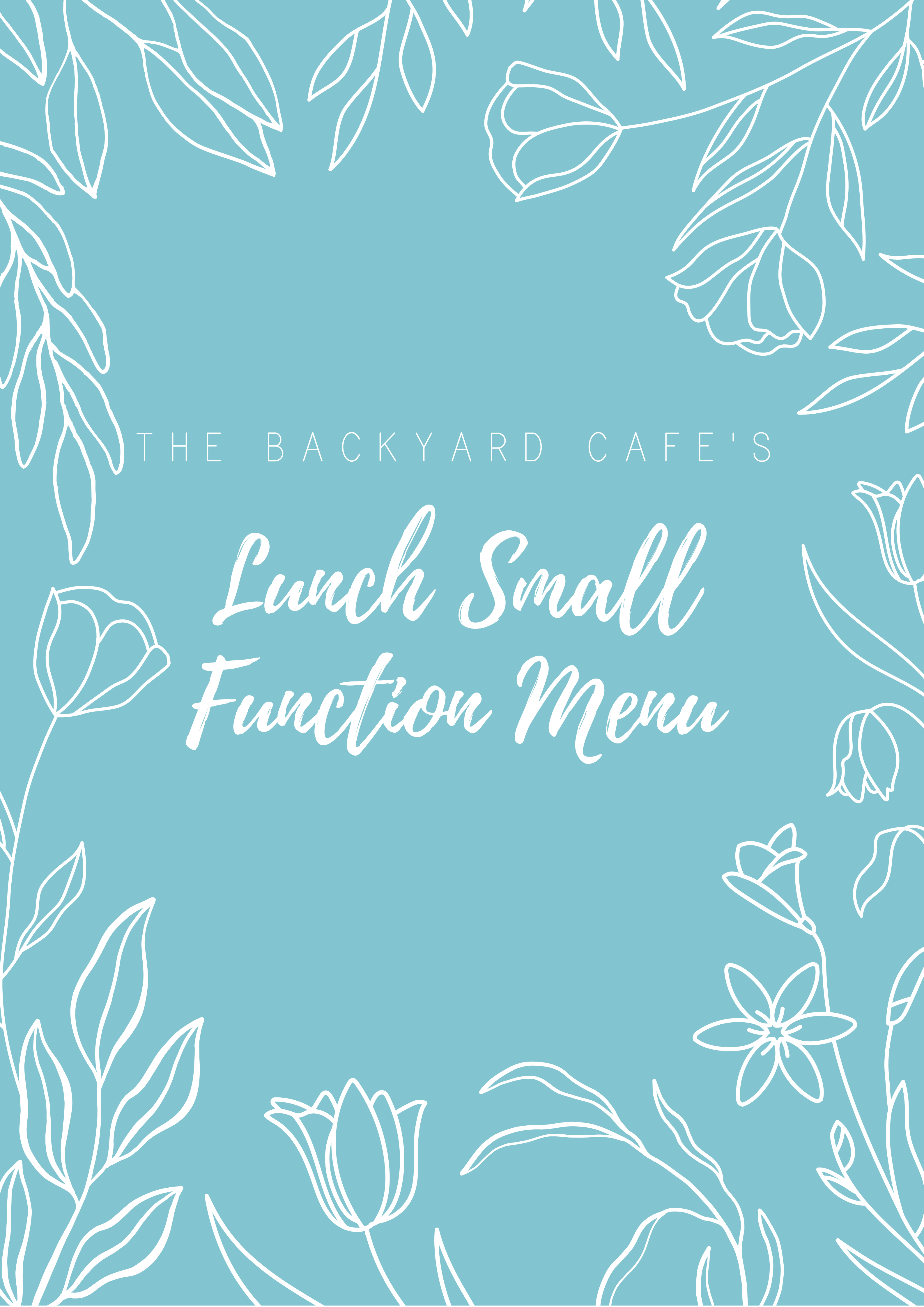




THE BACKYARD CAFE'S

*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

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 - R155 p/p

BACKYARD BURGER

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

OR

PUFF PIE

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

OR

EVER GREEN SALAD (v)

Garden greens, cucumber, sugar snap peas, roasted broccoli, green apple, pickled red onion, pumpkin seeds, 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)

Smoked hummus, roasted seasonal veggies, balsamic drizzle

Free range roast chicken, basil pesto mayo

Bacon, caramelised onion, brie

BBQ pulled pork, cheddar, pickled red onions

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 - R205 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, bacon & lettuce, on a sesame brioche bun served with either potato chips or salad

OR

PUFF PIE

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

OR

EVER GREEN SALAD (v)

Garden greens, cucumber, sugar snap peas, roasted broccoli, green apple, pickled red onion, pumpkin seeds, 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)

Smoked hummus, roasted seasonal veggies, balsamic drizzle

Free range roast chicken, basil pesto mayo

Bacon, caramelised onion, brie

BBQ pulled pork, cheddar, pickled red onions

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 - R250 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 seasonal fillings, encased in buttery puff pastry and served with potato chips or salad.

OR

EVER GREEN SALAD (v)

Garden greens, cucumber, sugar snap peas, roasted broccoli, green apple, pickled red onion, pumpkin seeds, 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)

Smoked hummus, roasted seasonal veggies, balsamic drizzle

Free range roast chicken, basil pesto mayo

Bacon, caramelised onion, brie

BBQ pulled pork, cheddar, pickled red onions

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 - R195

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 - R145
lemon / raspberry & hibiscus

CORDIAL & SPARKLING WATER - R130
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