

The background of the entire page is a light blue color with a repeating pattern of white line-art flowers and leaves. The pattern includes various types of flowers, such as tulips and bell-shaped flowers, along with long, slender leaves. The text is centered on the page.

THE BACKYARD CAFE'S

Lunch
Set
Menu

THE BACKYARD CAFE

Function Information

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 always love the festivity that comes with helping you plan your special day and bringing it to life!

We offer a cafe-style set menu for bookings of 15 - 24 guests. You can choose your experience by having 1, 2, or 3 courses. The menus and pricing are subject to change.

Our kitchen takes pride in using seasonal fruits, vegetables, free range meat, chicken, and eggs, as well as locally sourced ingredients, wherever possible.

PLEASE NOTE

Weddings are not treated as regular events, please email for further info
A refundable deposit of R1000 is required for all functions.
The cafe-style set menu does not include any beverages

Lunch Set Menu

Our one course offering comprises of a few 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 BOWL/WRAP (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)

Caprese (mozzarella, tomato, basil pesto) (v available)

Gypsy ham, mozzarella, wholegrain mustard & honey

Chicken breast, roasted garlic & lemon mayo, pickled red onion

All drinks will be added to your bill.

A 15% service charge will be added at the end to your bill

All menu items & pricing are subject to change

Lunch Set Menu

Our two course offering comprises of a delicious quiche to start, and then a crowd-favourite few menu items, allowing each guest to choose their main dish

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 BOWL/WRAP (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)

Caprese (mozzarella, tomato, basil pesto) (v available)

Gypsy ham, mozzarella, wholegrain mustard & honey

Chicken breast, roasted garlic & lemon mayo, pickled red onion

All drinks will be added to your bill.

A 15% service charge will be added at the end to your bill

All menu items and pricing subject to change

Lunch Set Menu

Our three course offering comprises of a delicious quiche, and then a few menu items, allowing each guest to choose one dish, followed by a delicious cakelette.

Three Course - R235 p/p

FIRST COURSE

QUICHE

Individual vegetarian or meat 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 BOWL/WRAP (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)

Caprese (mozzarella, tomato, basil pesto) (v available)

Gypsy ham, mozzarella, wholegrain mustard & honey

Chicken breast, roasted garlic & lemon mayo, pickled red onion

THIRD COURSE

BROWNIE

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

All drinks will be added to your bill.

A 15% service charge will be added at the end to your bill

All menu items and prices subject to change

Pitchers

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

Fresh Juice - R140

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