



**WALNUT GROVE**  
EST.1975

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**SANDTON**  
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**BREAKFAST** *Served from 7am to 11:30am*

*Homemade Artisan Bread Options: White – Brown – Rye – Seeded Health*

**Perfect Fry Up 69**

Two fried eggs with bacon, pure beef farm style boerewors topped with chakalaka sauce grilled tomato, grilled onions, baked beans and sautéed mushrooms served with toast of your choice.

**Add: Zucchini and Sweet Corn Fritters 25 | Avocado 28**

**Zucca Eggs Benedict 95**

Two poached eggs served on zucchini and sweet corn fritters stacked with creamed spinach and fried halloumi fingers. Served with a side of creamy sriracha hollandaise sauce.

**Add: Smoked Salmon 69 | Bacon 29 | Avocado 28**

**Royal Smoked Salmon Benedict 149**

Poached eggs with smoked salmon and chives served on a lightly toasted pumpernickel bagel with black pepper and lemon zest cream cheese, avocado, baked asparagus and a rich hollandaise sauce.

**Eggs Kagiana 85**

Savoury scrambled eggs prepared with tomato, mixed peppers, feta, spring onion and sweet corn with a sweet potato gratin. Served with a toasted mozzarella and tomato pesto side sandwich.

**Add: Bacon 29 | Avocado 28**

**Sriracha Omelette 95**

Three egg omelette with creamy mozzarella cheese prepared with mushrooms, halloumi, rosa tomatoes and a spicy sriracha sauce served with toast of your choice.

**Add: Bacon 29 | Avocado 28**

**Nutella Kitke French Toast 79**

Three layers of Egg soaked Kitke bread toasted and served with Nutella chocolate spread, almond flakes, fresh strawberries and Banana.



## FOOD FOR LIFE *Served all day.*

### **Paw-Paw Crumble 95**

Freshly cut papaya topped with double thick Greek yoghurt, cinnamon dusted walnuts, honey and a nut and seed bark.

### **Honey Pot 95**

Layers of seasonal fruit, thick Greek yoghurt and honey topped with a nut and seed bark.

### **Grilled Grapefruit 85**

Honey grilled grapefruit with thick Greek yoghurt, grilled banana and crushed pistachios.

### **Smashed Avocado on Toast 95**

Fresh avocado with lemon, salt and dukkha mix. Served on a toasted ciabatta bread with feta cheese and sautéed mushrooms.

**Add: Smoked Salmon 69 | Bacon 29**

## CLASSIC SANDWICHES *Served all day.*

*Breads: White – Brown – Rye – Seeded Health*

### **Grilled Cheese 59**

Prepared with mozzarella or cheddar cheese.

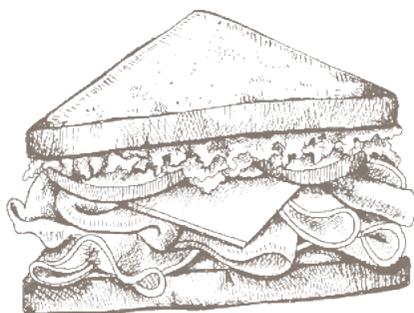
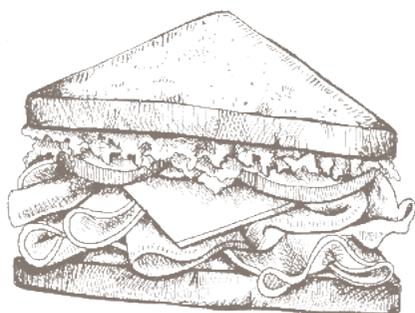
**Add: Tomato 10**

### **Grilled Cheese, Ham and Tomato 75**

Cheddar or mozzarella cheese with hickory ham and fresh tomato.

### **Seasoned Chicken Mayo 79**

Pulled roasted chicken breast with mayo.



## GOURMET SANDWICHES *Served after 11:30am*

### **Open Smoked Salmon Tower 149**

Norwegian smoked salmon stacked with avocado, sesame seeds and black pepper cream cheese with lemon zest, on lightly toasted rye bread topped with baked asparagus, and an aged balsamic reduction. Served with a side salad.

### **Moroccan Street Food 109**

Pumpernickel bagel with hummus, chickpeas, harissa yoghurt, crumbled feta, mint, cumin, red onion and tomato salsa with grilled vegetables and a sundried tomato pesto.

**Add: Chicken Breast 39**

### **Quesadillas 109**

Flat Mexican soft flour tortilla toasted with cheddar cheese, olives, mushrooms, cilantro and chicken. Served with chakalaka sauce and a guacamole dip.

**Available with Beef Fillet 129**

### **Algarve Prego 129**

Beef fillet, grilled in a spicy prego sauce with chorizo sausage, garlic, mixed peppers and a tomato and red onion salsa. Served on a homemade panini roll and topped with onions rings. Served with seasoned chips or salad.

### **Available with Chicken Breast 109**

### **Prawn Sandwich 139**

Fresh chopped prawns prepared in a pink sriracha roast garlic mayo with lettuce, parsley, celery, tomatoes, chives, black pepper and a splash of lemon. Served in a lightly toasted brioche pocket.

### **Cubano 159**

Tender beef fillet, hickory ham, red onions, gherkins, mozzarella cheese and a whole grain honey mustard infused mayo served on a ciabatta roll with onion rings. Served with seasoned chips or salad.

# BURGERS

## **Signature Burger 109**

Homemade beef mince patty grilled and served on a bed of lettuce, red onions, tomato. Topped with onion rings and our creamy signature sauce. Served with seasoned chips or salad.

**Available with Chicken Breast 95**

**Add: Avocado 28**

## **Philly Cheese Burger 129**

Homemade beef mince patty grilled and served on a bed of lettuce, red onions, tomato. Topped with melted cheddar cheese and creamy three cheese fondue sauce with sautéed onions. Served with seasoned chips or salad.

**Available with Chicken Breast 109**

**Add: Avocado 28**

## **Mushroom Truffle Melt 129**

Homemade beef mince patty grilled and served on a bed of lettuce, red onions, tomato, creamy truffle mushroom sauce, melted mozzarella cheese and crispy maple bacon. Served with seasoned chips or salad.

**Available with Chicken Breast 109**

**Add: Avocado 28**

# TRAMEZZINI *Served after 11:30am*

*All served in our in house made tramezzini breads*

## **Three Cheese and Tomato 89**

Mozzarella, cheddar and cracked black pepper cream cheese with tomatoes and caramelized onions and a sundried tomato pesto. Served with seasoned chips or a side salad.

## **Sriracha Chicken Mayo 98**

Mozzarella cheese and pulled chicken mayo infused with a spicy sriracha sauce and rocket. Served with seasoned chips or a side salad.

## **Grilled Cheese Bacon and Avocado 98**

Mozzarella and feta cheese with crispy maple glazed bacon bits and fresh avocado. Served with seasoned chips or a side salad.

## **Spanakopita Tramezzini 98**

Mediterranean flavours of mozzarella, feta, spinach, olives, grilled artichokes and sundried tomato pesto. Served with seasoned chips or a side salad.

# WRAPS *Served after 11:30am*

## **Sweet Chili Sesame Chicken Wrap 115**

Chicken breast cooked in a sweet chili sauce and coated with sesame seeds. Wrapped in a soft flour tortilla with avocado, sprouts, carrots strips, cucumber, coriander and lettuce. Served with seasoned chips or salad.

## **Hummus Halloumi Veg Wrap 98**

Soft flour tortilla wrap with hummus, halloumi cheese, Mediterranean grilled veg, crumbled feta cubes, olives, avocado and rocket. Served with seasoned chips or salad.

## **Mexican Fajita Wrap 119**

Cajun chicken breast, roasted peppers, cheddar cheese, lettuce, jalapeño and cilantro. Wrapped in a soft flour tortilla with a tomato onion salsa and guacamole. Served with seasoned chips or salad.

## **Smoked Salmon Wrap 149**

Norwegian smoked salmon wrapped with a cracked pepper and lemon zest cream cheese with chives, avocado, gherkins, cucumber and lettuce. Served with seasoned chips or salad.

## **Greek Gyro Wrap 129**

Tender marinated beef fillet strips cooked in olive oil with lemon, oreganum, rosemary, black pepper and coarse salt. Wrapped with lettuce, tomato, red onions and tzatziki sauce. Served with seasoned chips or salad.

**Available as a Chicken Gyro Wrap 98**

## **BLT Chicken Caesar Wrap 129**

Crispy maple bacon bits, lettuce, tomato and chicken breast wrapped in a soft flour tortilla with a creamy Caesar dressing, avocado, herbed croutons and parmesan shavings. Served with seasoned chips or a side salad.

## OUR FAMOUS SALADS *Served after 11:30am*

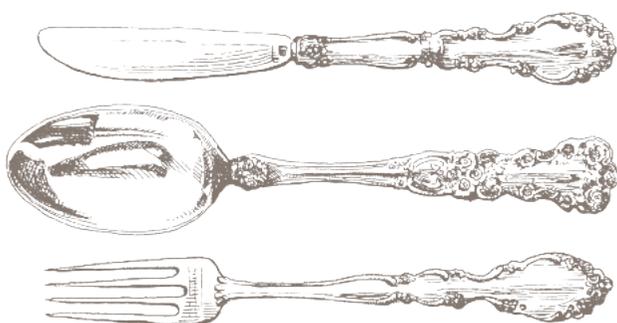
*All dressings served on the side*

- Casablanca Salad** 119  
Grilled halloumi cheese with cous cous, avocado, roast butternut, grilled peppers, sunflower seeds and almonds. Served with a pomegranate vinaigrette dressing.
- Cosanostra Chicken Salad** 145  
Tender chicken breast, crumbled feta cheese, buffalo mozzarella, avocado, kalamata olives, barley, rosa tomatoes and grilled mixed vegetables. Served with a creamy herbed dressing.
- Sticky Sesame Chicken Salad** 119  
Chicken breast strips with sweet chilli sauce, coated in sesame seeds and served on a bed of mixed greens, with fine noodles and sprouts. Served with a mild peanut satay dressing.  
**Add: Avocado 28**
- Crusted Chicken Salad** 129  
Parmesan and almond crusted chicken breast served on a bed of mixed greens with buffalo mozzarella, almonds and a creamy Italian herbed dressing.  
**Add: Avocado 28**
- Thai Beef Salad** 149  
Beef fillet strips served with fine noodles, mixed greens, corn, sprouts, coriander and crushed peanuts. Served with a mild chilli peanut satay dressing and an aged balsamic reduction.  
**Add: Avocado 28**
- Ancient Grain Tabbouleh** 129  
Barley and quinoa with chopped kale, mixed greens and mint. Tossed with cranberries, activated almonds and dates. With a creamy cumin labneh dressing.  
**Add: Avocado 28 | Chicken Breast 39**
- Chicken Caesar Salad** 129  
Grilled chicken breast carved on a bed of lettuce with Cherry tomatoes, herbed crouton tossed in a creamy caesar dressing with parmesan shavings and sprinkled with crispy maple bacon and onion bits. Served in a herbed edible tortilla shell.  
**Add: Avocado 28**
- Prawn, Paw-Paw and Avocado Salad** 129  
Prawn meat, lightly seasoned and grilled with paw-paw and avocado. Served on a bed of greens, onions and an edible tortilla shell. Served with a pomegranate vinaigrette dressing.

## FRESH HOMEMADE PASTA *Served after 11:30am*

*Prepared with homemade fresh fettuccine.*

- La Salsa** 98  
Tomato based napolitana sauce prepared with garlic, Italian herbs, rosa tomatoes and olives.  
**Add: Chicken Strips 39**
- Carbonara Walnut Truffle** 159  
Crispy bacon and mushrooms, prepared in a creamy garlic and wine sauce. Topped with crushed walnuts and truffle oil.
- Lemon Zest Chicken** 135  
Chicken prepared with mushrooms in a white wine and garlic sauce infused with lemon zest and poppy seeds.
- Pasta Scampi** 169  
Prawn meat, prepared in creamy napolitana sauce with garlic, julienne zucchini and carrots. Topped with baked asparagus and parmesan shavings.
- Pasta Verde** 119  
Chicken prepared with pesto, garlic, feta, sundried tomatoes, peas and parmesan cheese and fresh basil leaves.
- Smoked Salmon Pasta** 169  
Norwegian smoked salmon prepared in a creamy tomato salsa with cream cheese, chives and asparagus with a splash of lemon.
- Zucchini Spaghetti** 98  
A wheat free option of long thin zucchini noodles prepared in a tomato based napolitana sauce with garlic, red onion, olive oil, cherry tomatoes and a sundried tomato pesto, sprinkled with a zaa'ta spice.  
**Add: Chicken Strips 39**



## MAIN MEALS *Served after 11:30am*

*Choices of side: Salad, Roast Lemon and Herb Potato Wedges, Mediterranean Roast Veg, Savoury Wild Rice or Seasoned Chips.*

- Soupe du Jour 79**  
Soup of the day, ask your waiter what our chef has prepared today. Served with a toasted mozzarella and tomato pesto side sandwich.
- Cracked Pepper Fillet 198**  
Free range A-grade fillet of beef prepared in olive oil, rosemary and cracked black pepper, served on a bed of roast potatoes. Served with a trio of signature sauces.
- Argentinian T-Bone Steak 198**  
Pan seared free range beef T-bone steak, grilled with coarse salt and chimichurri butter. Served with a side and sauce of your choice.
- Kefta Marrakesh 129**  
Banting beef mince kefta flame grilled with lemon, olive oil, rosemary coarse salt, pepper, cumin and smoked paprika. Served with a side tabbouleh salad made with barley, quinoa and chopped kale, mixed greens and mint. Tossed with cranberries, activated almonds and dates. With a creamy cumin labneh dressing.
- Add: Halloumi Cheese 39**
- BBQ Ribs 198**  
500g of pork ribs glazed in a sticky BBQ marinade and served with onion rings and corn on the cob. Served with a side of your choice.
- Chakalaka Hot Wings 119**  
Chicken wings prepared in a spicy African chakalaka sauce and served with onion rings and corn on the cob. Served with a side of your choice.
- Greek Lamb Chops 198**  
Three lamb loin chops prepared with olive oil, rosemary, lemon, garlic, oreganum, salt and pepper served on a bed of lemon roast potatoes with a tzatziki dip. Served with a side of your choice.
- BBQ Bourbon Lamb chops. 198**  
Three lamb loin chops prepared in a thick BBQ marinade infused with whiskey. Served with onion rings and a side of your choice.
- Crusted Chicken Breast 139**  
Parmesan and Almond crusted chicken breast, lightly fried and served with a three-cheese fondue sauce and a side of your choice.
- Add: Avocado 28**
- Mediterranean Grilled Chicken Breast 119**  
Tender chicken breasts grilled with olive oil, garlic, lemon, salt, black pepper and oreganum. Served on a bed of vegetables and a side of your choice.
- Mozambican Fillet Trinchado 149**  
Tender beef fillet strips prepared in a creamy red wine and garlic sauce with paprika, bay leaves, chilli and olives. Served with wild rice and a toasted mozzarella and tomato pesto side sandwich.
- Posh Fish and Chips 139**  
Classic beer battered hake lightly fried and served with mashed peas and seasoned chips. Also available grilled in a lemon butter sauce with a side of your choice.
- Kingklip 189**  
Succulent grilled Kingklip served with a seafood bisque and a side of wild rice and seasoned chips.
- Lemon Zest Calamari 169**  
Fresh Falkland Calamari tubes prepared either fried with lemon zest and black pepper bread crumbs or grilled in a lemon zest and garlic butter sauce. Served with wild rice and seasoned chips.
- Prawns 289**  
8 queen prawns pan seared in a lemon garlic butter sauce and served with seafood bisque, savoury wild rice and seasoned chips.
- Millionaires Seafood Platter 399**  
4 queen prawns prepared in a lemon butter and garlic sauce, served with Falkland calamari tubes, grilled hake with a seafood bisque, wild rice and seasoned chips.
- Add: Extra Prawn 30**
- Change Hake to Kingklip 60**
- Prawn Ouzo Saganaki 189**  
4 Argentinian queen prawns oven roasted in their shells in a rich tomato creamy pimento sauce with a seafood bisque and roasted garlic, ouzo and peri peri sauce. Topped with grilled halloumi and feta cheese and parmesan shavings. Served with Mediterranean dipping breads.

## RUSTIC ARTISAN PIZZAS *Served after 11:30am*

<b>Classic Napolitana</b>	<b>89</b>	<b>Pollo</b>	<b>129</b>
Thin based pizza with a herbed tomato sauce topped with mozzarella cheese.		Thin based pizza with a herbed napolitana sauce topped with mozzarella cheese, chicken, mushrooms and mixed bell peppers.	
<b>The Queen</b>	<b>119</b>	<b>Carne</b>	<b>129</b>
Thin based pizza with a herbed tomato sauce topped with mozzarella cheese, ham and mushrooms.		A thin based pizza prepared with ham, maple bacon bits, chorizo, mozzarella cheese and mixed bell peppers.	
<b>Mama Mia</b>	<b>119</b>	<b>The South African</b>	<b>119</b>
Thin napolitana base with spinach, olives, halloumi, grilled artichokes topped with mozzarella cheese, Mediterranean herbs and drizzled with an aged balsamic reduction.		Thin based pizza with mozzarella and a napolitana sauce, topped with biltong, pure beef farm style boerewors, peppadews and avocado.	

## SOCIAL DINING & APPETIZERS *Served after 11:30am*

<b>Rustic Nachos</b>	<b>89</b>	<b>Bang Bang Shrimp (In Corn Starch)</b>	<b>69</b>
Sweet chili corn chips oven baked with melted mozzarella and cheddar cheese, topped with sliced jalapeño. Served with guacamole, harissa salsa and sour cream.		Battered and fried prawns tossed in a sriracha and sweet chilli mayo topped with spring onion.	
<b>Triple Slider Selection</b>	<b>129</b>	<b>Fried Buffalo Mozzarella Balls</b>	<b>79</b>
Three mini burgers with homemade beef mince patties served on mini seeded brioche rolls. Each slider topped with a different gourmet sauce. Three cheese fondue sauce, creamy mushroom truffle sauce and spicy African chakalaka sauce. Served with seasoned chips or salad.		Lightly crumbed and fried buffalo mozzarella balls drizzled with an aged balsamic reduction and a sundried tomato pesto dipping sauce.	
<b>Available with Grilled Chicken Breast.</b>		<b>Loaded Cheesy Freak Fries</b>	<b>69</b>
<b>Sticky Finger Board</b>	<b>199</b>	Herbed thinly cut potato fries topped with melted cheddar cheese, three cheese fondue sauce and sliced jalapeños. Drizzled with a sour crème fraiche Served with a spicy tomato harissa salsa.	
A sharing selection of pork ribs, chicken wings, parmesan almond crusted chicken strips, onion rings and seasoned chips. Served with assorted dips.		<b>Loaded Mushroom Melt Fries</b>	<b>79</b>
<b>Fried Butternut Ravioli</b>	<b>79</b>	Herbed thinly cut potato fries topped with creamy mushroom sauce, melted mozzarella cheese, crispy diced maple bacon bits and fried onion bits. Served with a roast garlic harissa mayo.	
Homemade butternut ravioli pasta, lightly fried with bread crumbs and sage topped with parmesan shavings and served with a spicy African marinara dipping sauce.		<b>Fresh Garden Harvest</b>	<b>69</b>
<b>Halloumi Fries</b>	<b>69</b>	Fresh carrots, celery and cucumber served smoked paprika hummus, whipped garlic and cucumber yoghurt and sundried tomato pesto. A side of Dukkha and artisan breads, kalamata olives, olive oil, and an aged balsamic reduction.	
Crispy fried halloumi fingers dusted with zaa'ta spice, topped with a harissa mayo sauce.			
<b>Feta Phyllo Parcel</b>	<b>69</b>		
Creamy feta cheese wrapped in phyllo pastry and baked with honey and mixed sesame seeds. Served on a bed of rocket.			

## EXTRAS

<b>Cheddar</b>	<b>29</b>	<b>Chicken Breast</b>	<b>39</b>	<b>Plate of Chips</b>	<b>39</b>
<b>Mozzarella</b>	<b>29</b>	<b>Smoked Salmon</b>	<b>69</b>	<b>Mixed Peppers</b>	<b>20</b>
<b>Feta</b>	<b>29</b>	<b>Hickory Ham</b>	<b>27</b>	<b>Tomato   Onions</b>	<b>10</b>
<b>Avocado</b>	<b>28</b>	<b>Beef Fillet (100g)</b>	<b>69</b>	<b>Olives</b>	<b>29</b>
<b>Mushrooms</b>	<b>24</b>	<b>Egg</b>	<b>14</b>	<b>Toast (Butter/Jam)</b>	<b>15</b>
<b>Halloumi</b>	<b>39</b>	<b>Bacon   Macon</b>	<b>29</b>	<b>Cream</b>	<b>19</b>

**All substitutions and changes not specified above will be charged for accordingly. Please enquire from your waiter.**

# KID MENU

*Kids breakfast Served from 7am to 11:30am and lunch/dinner served after 11:30am.*

*Kids menu caters only for kids under 12 years of age. Kindly adhere to this.*

*Adults can try our appetizer section for smaller treats.*

<b>Happy Breakfast</b>	<b>55</b>	<b>Happy Hawaiian Pizza</b>	<b>69</b>
One fried egg, bacon, sausage, grilled tomato and toast.		Topped with mozzarella cheese, pineapples, ham and a napolitana sauce.	
<b>Scrambled Eggs on Toast</b>	<b>55</b>	<b>Pasta Napolitana</b>	<b>65</b>
Creamy scrambled eggs served on toast of your choice.		Prepared with fresh homemade fettuccine in a tomato sauce.	
<b>French Toast Dunkers</b>	<b>55</b>	<b>Junior Slider Burger</b>	<b>69</b>
Strips of French toast served with cinnamon, sugar and maple syrup.		Two sliders served on seeded mini hamburger rolls with lettuce, tomato and BBQ sauce. Available with beef patties or chicken breast. Served with seasoned chips.	
<b>Chicken Strips</b>	<b>65</b>	<b>Mini Rib Basket</b>	<b>69</b>
Homemade crumbed and fried chicken strips and chips.		Pork ribs grilled in a sticky BBQ sauce served with seasoned chips.	
<b>Kiddies Margherita Pizza</b>	<b>65</b>		
Topped with mozzarella cheese and napolitana sauce.			
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<b>Cream Soda Float</b>	<b>39</b>	<b>Fresh Junior Juices</b>	<b>35</b>
Can of crème soda topped with creamy vanilla gelato.		Orange, Apple, Carrot, Strawberry and Cranberry.	
<b>Ice Cream and Chocolate Sauce</b>	<b>49</b>	<b>Babychino</b>	<b>5</b>
Creamy vanilla gelato topped with rich chocolate sauce.		Hot milk and froth sprinkled with chocolate.	
<b>Kids Retro Shakes</b>	<b>35</b>	<b>Hot Chocolate</b>	<b>32</b>
Chocolate, Vanilla, Strawberry, Bubblegum, Banana and Lime.		Nutella mixed with hot milk and foam.	

## SOMETHING SWEET SERVED ALL DAY

### Slice of our Famous Cakes 66

Visit our cake display to see which artisan cakes have been hand crafted fresh from our boutique bakery.

### Assorted Cupcakes 32

Our gourmet cupcakes are prepared fresh every day. Visit our display to see what flavours are available today.

### Buttermilk Scone 32

Served with cream, butter and preserves.

Add: Cheddar Cheese 29

### Nutella Croissant 39

All butter croissant topped with Nutella and flaked almonds.

### Our Famous Giant Muffin 45

Freshly baked, asked your waiter about today's selection.

Add: Cheddar Cheese 29

### All Butter Croissant 32

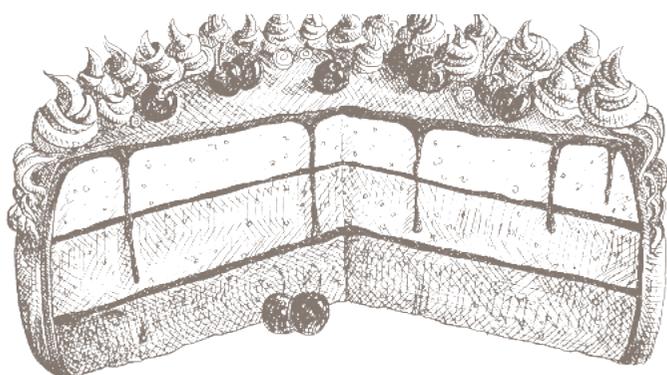
Served with butter and preserves.

Add: Cheddar Cheese 29

### Turtle Sundae Ice Cream 59

Creamy vanilla gelato with swirls of caramel and chocolate sauce, filled with snickers, Oreos and topped with whipped cream and pecan nuts.

PLEASE ENQUIRE ABOUT ORDERING A FULL CAKE FROM OUR BOUTIQUE BAKERY



## HOT ARTISAN COFFEES

We use our very own blend of 100% Arabica beans. Enquire about purchasing some to take home.

Americano	24	Double Espresso	29
Cappuccino	28	Macchiato	24
Con Pana	30	Nutella Cappuccino	39
Flat White	28	Sinful	39
Cortado	28	with condensed milk	
Caffe Latte	30	Liqueur Coffee	59
Espresso	23	Khalua, Amarula, or Whiskey	

## TEA BOUTIQUE *Served per pot.*

Traditional Tea	24	Green Tea	28
Rooibos Tea	25	Fresh Peppermint Tea	29
Earl Grey Tea	28	Red Cappuccino	36
Camomile Tea	28	Made with Rooibos tea.	
		Spiced Chai Latte	38

## OTHER GOURMET HOT DRINKS

Nutella Hot Chocolate	39	Turkish Delight	46
Turmeric Golden Latte	39	Hot chocolate made from nutella and infused with rose water syrup.	
Turmeric prepared with almond milk, honey, ginger. Infused with cinnamon and cardamom.		Gourmet Milo	39
		Prepared with milk and marshmallow fluff.	

## COLD ARTISAN COFFEES

<b>Coffee Freezochino</b>	<b>54</b>	<b>Iced Coffee Gelato</b>	<b>54</b>
Blended with ice.		Made with our signature coffee blend and creamy vanilla gelato.	
<b>Nutella and Espresso Granita</b>	<b>54</b>		
Espresso and Nutella chocolate blended with ice.			

## ICED GRANITA DRINKS

<b>Frozen Hot Chocolate</b>	<b>52</b>	<b>Cooler Lemonade Granita</b>	<b>55</b>
Decadent chocolate drink topped with fresh cream and marshmallows.		Blended with fresh mint leaves and ice.	
<b>Fruits of the Forrest Granita</b>	<b>55</b>	<b>Cucumber and Apple Granita</b>	<b>55</b>
Pomegranate, wild berry and fresh strawberries blended with ice.		Blended with ice.	

## SMOOTHIES

<b>Avocado Smoothie</b>	<b>57</b>	<b>Berry Slim Smoothie</b>	<b>57</b>
Fresh avocado blended with vanilla gelato and honey.		Mixed berries, banana and almonds all blended with a berry coolis and thick Greek yoghurt.	
<b>Aloha Smoothie</b>	<b>57</b>	<b>Peanut Power Smoothie</b>	<b>57</b>
Fresh banana, pineapple, mango and coconut all blended with a mango coolis and vanilla gelato.		Peanut butter, banana and almonds blended with thick Greek yoghurt and skim milk.	

## RAW JUICE BAR

<b>Fresh Orange Juice</b>	<b>44</b>	<b>Hello Sunshine</b>	<b>49*</b>
<b>Fresh Apple Juice</b>	<b>44</b>	Fresh carrot juice, fresh orange juice and fresh ginger.	
<b>Fresh Carrot Juice</b>	<b>44</b>	<b>Refresher</b>	<b>49*</b>
<b>Fresh Pineapple Juice</b>	<b>48*</b>	Fresh apple juice, fresh orange juice with lime and mint leaves.	
<b>Fresh Grapefruit Juice</b>	<b>48*</b>		
<b>Assorted Sir Juice</b>	<b>37</b>		
(Please ask your waiter for available kinds.)			

\* Please allow a slightly longer service time.

Any combo will be charge at the higher of the individual prices.

## GOURMET MILKSHAKES

<b>Chocoholic</b>	<b>58</b>	<b>Strawberry Cheesecake</b>	<b>58</b>
A life changing combination of Nutella and Ferrero Rocher.		Fresh strawberries and cheese cake blended with vanilla gelato.	
<b>Snowball</b>	<b>58</b>	<b>Subject to availability.</b>	
White chocolate and coconut ice cream topped with Rafaelo chocolate.			

## COLD DRINKS

<b>Soft Drinks</b>	<b>25</b>	<b>Mineral Water Sparkling</b>	<b>25</b>
<b>Bos Ice Tea</b>	<b>30</b>	<b>Cordial and Soda</b>	<b>35</b>
<b>Tizers</b>	<b>34</b>	<b>Red Bull</b>	<b>49</b>
<b>Mineral Water Still</b>	<b>25</b>		

## COCKTAILS

<b>Cosmopolitan</b>	<b>69</b>	<b>Strawberry Daiquiri</b>	<b>89</b>
Vodka, cranberry juice, triple sec and lime shaken with ice.		Fresh strawberries, Bacardi rum, strawberry liqueur, blended with crushed ice and grenadine.	
<b>Long Island</b>	<b>89</b>	<b>Frozen Mint Margarita</b>	<b>79</b>
White rum, gin, vodka, tequila served with coca cola.		Gold Tequila and lime blended with fresh mint, homemade lemonade and crushed ice.	
<b>Mojito</b>	<b>79</b>	<b>Pina Colada</b>	<b>79</b>
Bacardi white rum muddled with honey, fresh limes, fresh mint, crushed ice and sugar cane syrup.		Vanilla gelato with Malibu, Bacardi, pineapple and coconut.	

## PEDROS

<b>Vintage Don</b>	<b>75</b>	<b>Mampetro</b>	<b>79</b>
Vanilla gelato ice cream with a shot of either Jameson, Khalua or Amarula		Vanilla gelato ice cream with a shot of craft South African mampoers.	

Choose from Peach and Honey Bush, Dark Roast Coffee and Cape Mountain Mint and Hazelnut, Burnt Orange and Gooseberry.

## BEERS

<b>Local</b>	<b>29</b>	<b>Ciders</b>	<b>39</b>
Castle   Castle Light   Amstel   Black Label   Windhoek Larger   Windhoek Light		Hunters Gold   Hunters Dry   Savanna Dry   Savanna Light	
<b>Import</b>	<b>39</b>		
Heineken   Stella Artois   Sol			

## DRAUGHTS

<b>Castle Lite 300ml</b>	<b>39</b>	<b>Windhoek (Bottle) 440ml</b>	<b>39</b>
<b>Castle Lite 500ml</b>	<b>49</b>		

## WHISKEYS

<b>Bells</b>	<b>34</b>	<b>Johnnie Walker Black</b>	<b>49</b>
<b>Jameson</b>	<b>48</b>	<b>Johnnie Walker Platinum</b>	<b>89</b>
<b>Johnnie Walker Red</b>	<b>39</b>	<b>Jack Daniels</b>	<b>45</b>

## BRANDIES

<b>Klipdrift</b>	<b>39</b>	<b>KWV 10 Years</b>	<b>49</b>
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## SPIRITS

<b>Gordons Gin</b>	<b>32</b>	<b>Smirnoff Vodka</b>	<b>32</b>
<b>Bombay Sapphire Gin</b>	<b>45</b>	<b>Tequila Gold</b>	<b>37</b>

## RUM

<b>Bacardi Rum</b>	<b>32</b>	<b>Captain Morgan   Spiced Gold</b>	<b>32</b>
<b>Captain Morgan   Dark Rum</b>	<b>32</b>	<b>Malibu</b>	<b>32</b>

## APERITIFS AND LIQUEURS

<b>Amarula</b>	<b>32</b>	<b>Jägermeister</b>	<b>36</b>
<b>Kahlua</b>	<b>37</b>	<b>Grappa</b>	<b>49</b>

# WINES

## WHITE WINES

**Protea Sauvignon Blanc  
by Anthonij Rupert**

**Per Bottle 139 | Per Glass 49**

Lemon | Passion fruit | Gooseberries

**Diemersdal Sauvignon Blanc**

**Per Bottle 169**

Tropical Fruit | Ripe Figs | Gooseberries

**Protea Chardonnay by Anthonij Rupert**

**Per Bottle 139 | Per Glass 49**

Nectar | Peach | Citrus

**Durbanville Hills Chardonnay**

**Per Bottle 169 | Per Glass 59**

Vanilla | Apricot | Citrus

**Protea Chenin Blanc by Anthonij Rupert**

**Per Bottle 139 | Per Glass 49**

Green Apricot | Pear | Tangerine

**Boschendal Le Bouquet (Semi-Sweet)**

**Per Bottle 139 | Per Glass 49**

Fruity | Floral

## BLUSH WINES

**Protea Rose by Anthonij Rupert (Dry)**

**Per Bottle 159 | Per Glass 59**

Floral | Strawberry | Rose

**Cedarberg Sustainable Rose**

**Per Bottle 169 | Per Glass 59**

Floral | Strawberry | Rose

## RED WINES

**Protea Cabernet by Anthonij Rupert**

**Per Bottle 159 | Per Glass 59**

Blackcurrant | Cocoa | Cedar Wood

**Beyerskloof Pinotage**

**Per Bottle 189**

Plum | Velvety Tannins | Well Structured

**Protea Merlot by Anthonij Rupert**

**Per Bottle 159 | Per Glass 59**

Cocoa | Berries | Spice

**Durbanville Hills Merlot**

**Per Bottle 179 | Per Glass 59**

Red Fruit | Chocolate | Plums

**Protea Shiraz by Anthonij Rupert**

**Per Bottle 159 | Per Glass 59**

Cherry | Plum | Spice

**Guardian Peak Shiraz**

**Per Bottle 219 | Per Glass 79**

Mulberry | Blackcurrant | Mocha

**Leopards Leap Pinot Noir**

**Per Bottle 149 | Per Glass 49**

Raspberry | Apple | Citrus

**Rupert and Rothschild Classique**

**Per Bottle 379**

Raspberry | Pomegranate | Cedarwood

## BUBBLES

**L'Ormarins Brut NV**

**Per Bottle 299**

White Peach | Apple | Flinty

**Pierre Jourdin Belle Rose NV**

**Per Bottle 309 | Per Glass 89**

Strawberry | Cherry | Pomegranate

**Pongracz Rose MCC**

**Per Bottle 399**

White Peach | Apple | Flinty

## CHAMPAGNE

**Moet and Chandon Brut Imperial**

**Per Bottle 1799**

Vanilla | Grape Fruit | Baked Bread



# SPECIAL EVENTS AND FUNCTIONS

**Walnut Grove caters for all functions, special and corporate events, product launches, birthdays and table bookings, with either a la carte dining or specially prepared menus based on our top selling signature dishes.**

**We do custom-made cakes to order.**

**For any bookings, complaints or compliments, please contact us directly on 011 783 6111 or speak to a manager on duty to get the owners email address.**



## **ALLERGEN AND OTHER WARNINGS**

Our kitchen offers products which may contain peanuts, tree nuts, soy, milk, seeds, eggs, wheat, sugar and any other industry related additives. Our kitchen does prepare pork dishes. While we take all possible steps to minimize the risk of cross contamination, we cannot 100% guarantee any of our products against allergies, dietary, medical or religious preferences or specifications. Kindly level any compliments or complaints directly to management on duty, who will escalate to the owners. We recommend all meat to be cooked medium, we take no responsibility for dry meat when ordered well done.

## **RIGHT OF ADMISSION RESERVED**

Walnut Grove is a fully licensed restaurant. No alcohol will be served to persons under the age of 18. ID documentation may be requested. This is a non-smoking establishment. Use of e-cigarettes or vapes is prohibited.