



WALNUT GROVE
EST.1975

SANDTON

BREAKFAST *Served from 7:00 am to 11:30*

Bread options: White | Brown Seeded Health | Artisan Sour Dough | Village Roll | Caraway Rye | Gluten Free

<p>Mini Fry Up 45 One egg, bacon, sautéed mushrooms and grilled tomato served with toast of your choice. Add: Cocktail Beef Sausages 20</p> <p>Perfect Start 75 Two eggs, bacon, beef cocktail sausages, sautéed mushrooms, grilled tomato, rosemary breakfast potatoes and toast of your choice.</p> <p>Anchovy Toast 59 Caraway rye toast spread with anchovy paste served with heirloom tomatoes and marinated cucumber ribbons with dill.</p> <p>Zucca Eggs Benedict 98 Two poached eggs served on our homemade zucchini and sweet corn fritters, stacked with creamed spinach, fried halloumi cheese and a sriracha infused hollandaise sauce. Add: Avocado 20</p>	<p>Smoked Salmon Rosti 129 Sweet potato and butternut rosti towered with smoked salmon, cracked black pepper cottage cheese and an avocado sweet chilli salsa.</p> <p>African Shakshouka* 89 Oven baked eggs in a spicy chakalaka sauce with bacon, beef cocktail sausages and a freshly baked Portuguese roll for dipping. *Please allow extra preparation time for this dish.</p> <p>French Toast Dunkers 85 Sweet brioche bread prepared in our French toast egg mix cut into fingers and coated in cinnamon and sugar and served with Nutella on the side.</p>
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SCRAMBLED AND FOLDED *Served from 7:00 to 11:30*

*These dishes are served with a freshly baked village roll.
Alternative Bread options: White | Brown Seeded Health | Artisan Sour Dough | Village Roll | Caraway Rye | Gluten Free*

<p>Plain Jane Brekkie 55 Three free range eggs scrambled or prepared as an omelette. Add: Bacon 24</p> <p>Eggs Kagiana Scrambled 89 Three free range scrambled eggs prepared with tomato, mixed peppers, feta, spring onion, sweet corn and a sweet potato gratin. Add: Beef Cocktail Sausages 20</p> <p>Spanish Scrambled 89 Three free range scrambled eggs prepared with garlic, chilli, spicy chorizo, mixed peppers, red onions, coriander and rosemary breakfast potatoes. Add: Avocado 20</p> <p>Onassis Smoked Salmon Scrambled 145 Three free range scrambled eggs prepared with garlic, truffle oil, mushrooms, smoked salmon, chives and topped with avocado and cottage cheese.</p>	<p>Sriracha and Halloumi Omelette 98 Three free range egg omelette prepared with mozzarella cheese, halloumi, mushrooms, rosa tomatoes, spicy sriracha and topped with a creamy mushroom sauce. Add: Avocado 20</p> <p>The Grecian Omelette 89 Three free range eggs prepared as an omelette with creamed spinach, feta cheese, Kalamata olives and a sundried tomato pesto. Add: Bacon 24 Avocado 20</p> <p>The Beach Body Omelette 79 Four egg white omelette served with a side of steamed marinated broccoli, avocado and a slice of caraway rye toast.</p>
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FOOD FOR LIFE

- Turmeric Oats** 79
Steel cut oats infused with turmeric and cinnamon. Prepared with skim milk and topped with coconut flakes, fresh banana, walnuts, berries, honey and a homemade seeded granola and nut bark.
- Honey Pot** 89
Layers of seasonal fruit, double thick Greek yoghurt, honey and a homemade seeded granola and nut bark.
- Paw-Paw Crumble** 89
Freshly cut papaya topped with double thick Greek yoghurt, cinnamon dusted walnuts, honey and a homemade seeded granola and nut bark.
- Smashed Avo on Toast** 89
Fresh avocado crushed with lemon and salt, topped with sautéed mushrooms, crumbled feta cheese and an Arabic dukkha spice. Served on our freshly baked artisan sour dough toast with a side of marinated cucumber ribbons and dill.

Add: Bacon 24

ALL DAY BOWLS

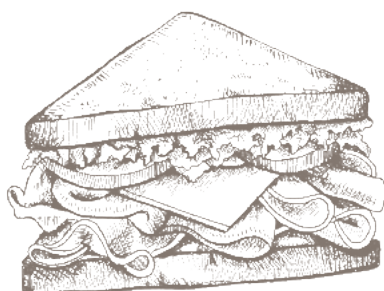
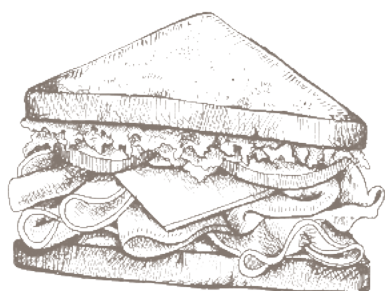
- Chilli Con Carne Bowl** 85
A hearty bowl of savoury mince prepared with red kidney beans, sweet corn and chilli. Served with wild rice and rosemary breakfast potatoes. Topped with coriander, cream cheese and tortilla crisps.
- Smoked Salmon Poke Bowl** 145
Norwegian smoked salmon served with cottage cheese, avocado, marinated cucumber ribbons, dill and topped with a hard-boiled egg, mixed sesame seeds and coriander.
- Spicy Chicken Liver Bowl** 79
Creamy chicken livers pan fried in a spicy Portuguese sauce with garlic, butter, onions, cumin and bay leaves. Served with a freshly baked Portuguese roll.
- Tuna and Broccoli Poke Bowl** 95
Shredded tuna prepared with marinated broccoli, mayonnaise, roasted red pepper, onion, avocado, marinated cucumber ribbons with dill, topped with a hard-boiled egg.

CLASSIC SANDWICHES

Served with seasoned chips or a side salad.

Bread options: White | Brown Seeded Health | Artisan Sour Dough | Caraway Rye
Gluten Free +R20

- Grilled Cheese** 59
Prepared with your choice of cheddar or mozzarella cheese.
- Grilled Cheese, Ham and Tomato** 79
Prepared with your choice of cheddar or mozzarella cheese, hickory ham and sliced tomato.
- Seasoned Chicken Mayo** 79
Pulled roast chicken prepared with mayonnaise.
- Anchovy Toast** 59
Caraway rye toast spread with anchovy paste served with heirloom tomatoes and marinated cucumber ribbons with dill.
- Sloppy Joe** 89
Savoury mince prepared with red kidney, sweet corn and a hint of chilli, served in a Portuguese roll with melted cheddar cheese and crispy onion rings.
- Classic Tuna Mayo Sandwich** 79
Shredded tuna prepared in mayonnaise with spring onion, red pepper and fresh parsley.



GOURMET SANDWICHES *Served after 11:30*

Served with seasoned chips or a side salad.

Bread options: White | Brown Seeded Health | Artisan Sour Dough | Caraway Rye | Gluten Free +R20

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| Asian Pulled Pork Sandwich | 95 | Cuban Club Sandwich | 139 |
| Asian pulled pork marinated in a sweet soya hoisin sauce with rainbow cabbage served on a seeded bun with rocket. | | A triple decker sandwich layered with grilled chicken breast, roast beef and hickory ham. Filled with provolone cheese, avocado, lettuce, tomato, pickles and a Dijon infused mayonnaise, all topped with a hard-boiled egg. | |
| Open Smoked Salmon Tower | 149 | Italian Chicken Sandwich | 110 |
| Norwegian smoked salmon prepared with avocado, cracked black pepper and lemon zest cream cheese, sprinkled with sesame seeds. Served on toasted caraway rye bread with baked asparagus and aged balsamic reduction. | | Lightly fried chicken breast coated in seasoned bread crumbs, parmesan cheese and parsley. Prepared with a traditional napolitana sauce and melted provolone cheese. Served on a freshly baked village roll. | |
| Fillet Prego Roll | 135 | Open Grilled Veg and Hummus | 85 |
| Fillet of beef prepared Portuguese style in a spicy Prego sauce with chorizo and mixed peppers. Served on a homemade Portuguese roll with crispy onion rings. | | Hummus, smashed avocado and grilled mixed peppers served on sour dough toast and topped with radish, marinated cucumber ribbons with dill and crumbled feta. | |
| Prawn Sandwich | 149 | | |
| Fresh prawn meat chopped and prepared in a sriracha mayo with lettuce, parsley, celery, tomatoes, chives, black pepper and a squeeze of lemon. Served on toasted brioche bread. | | | |

TRAMEZZINI

Served with seasoned chips or a side salad.

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| Three Cheese and Tomato | 85 | Grilled Cheese Bacon and Avo | 95 |
| Mozzarella, cheddar and cracked black pepper cream cheese with cherry tomatoes, caramelised onions and sundried tomato pesto. | | Toasted mozzarella cheese, bacon and avocado. | |
| Sriracha Chicken Mayo | 95 | Spanakopita | 95 |
| Pulled roast chicken breast prepared with mayonnaise, spicy sriracha sauce and rocket. Toasted with mozzarella cheese. | | Mediterranean flavours of feta, spinach, olives, grilled artichokes, sundried tomato pesto and melted mozzarella cheese. | |

WRAPS

Prepared with soft flour wraps. Gluten free wrap available +R20

All served with either seasoned chips or salad.

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| Sweet Chilli Sesame Chicken Wrap | 119 | Smoked Salmon Wrap | 145 |
| Chicken breast cooked in a sweet chilli sauce and coated with sesame seeds. Wrapped in a soft flour tortilla with avocado, sprouts, carrot strips, cucumber, coriander and lettuce. | | Norwegian smoked salmon with a cracked pepper and lemon zest cream cheese with chives, avocado, gherkins, cucumber and lettuce. | |
| Hummus Halloumi Veg Wrap | 98 | Greek Gyro Wrap | 129 |
| Soft flour tortilla wrap with hummus, halloumi cheese, Mediterranean grilled veg, feta, olives, avocado and rocket. | | Tender marinated beef fillet strips cooked in olive oil with lemon, organum, rosemary, black pepper and coarse salt. Wrapped with lettuce, tomato, red onions and tzatziki. | |
| Mexican Fajita Wrap | 125 | | |
| Cajun chicken breast, roasted peppers, cheddar cheese, lettuce, jalapeño and cilantro. Wrapped in a soft flour tortilla with a tomato onion salsa and guacamole. | | | |

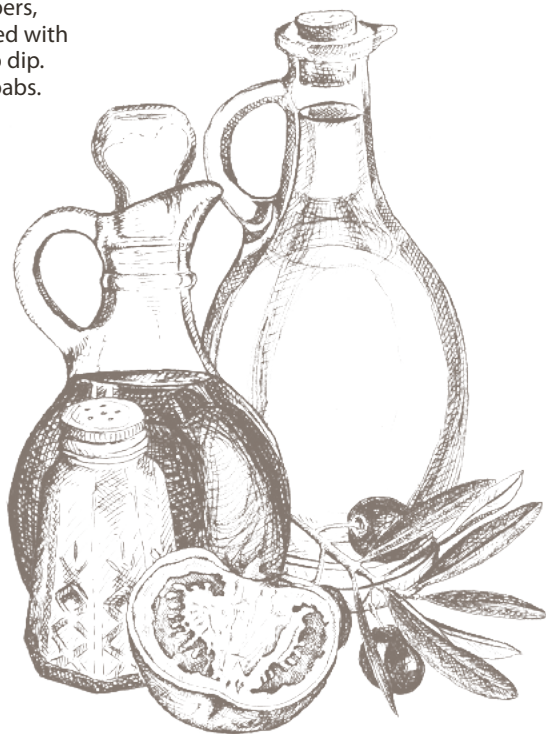
OUR FAMOUS SALADS

All dressings served on the side, unless where stated.

- Casablanca Salad** 125
Grilled halloumi cheese with couscous, avocado, roast butternut, grilled peppers, sunflower seeds and almonds. Served with a pomegranate vinaigrette dressing.
- Cosanostra Salad** 145
Tender Mediterranean chicken breast served with crumbled feta, buffalo mozzarella, avocado, Kalamata olives, barley, rosa tomatoes and grilled mixed vegetables in a creamy herbed dressing with homemade sourdough croutons.
- Sticky Sesame Chicken Salad** 135
Chicken breast strips grilled in a sweet chilli sauce, coated in sesame seeds and served on a bed of mixed greens, with fine noodles and sprouts. Served with a mild chilli peanut satay dressing.
Add: Avocado 20
- Crusted Chicken Salad** 135
Parmesan and almond crusted chicken breast served on a bed of mixed greens with buffalo mozzarella, almonds and a creamy Italian herbed dressing.
- Greek Quinoa Salad** 119
Quinoa tossed with avocado, crumbled feta, Kalamata olives, red onion, cucumber, heirloom tomatoes, beetroot, marinated broccoli and homemade sourdough croutons tossed in a citrus infused vinaigrette.
- Prawn and Paw-Paw Salad** 139
Prawn meat, lightly seasoned and grilled with paw-paw and avocado. Served on a bed of greens with onions. Served with a pomegranate vinaigrette dressing.
- Roquefort Fillet Salad** 139
Beef fillet strips served on a bed of mixed lettuce, red onions, carrots, cucumber and heirloom tomatoes tossed in a creamy blue cheese dressing with Roquefort cheese and homemade sourdough croutons.
Add: Avocado 20

SOCIAL DINING AND LIGHT BITES *Served after 11:30*

- Rustic Nachos** 98
Sweet Chilli corn chips oven baked in an edible tortilla shell with melted mozzarella and cheddar cheese, topped with sliced jalapeño, and a mild harissa tomato salsa. Served with guacamole and sour cream.
Add: Chicken Breast 30 | Mexican Mince 35 | Hoisin Pulled Pork 35
- Halloumi Fries** 75
Crispy fried halloumi fingers dusted with za'atar spice and served with a sriracha infused sweet chilli mayo dip.
- Bang-Bang Shrimp** 85
Crispy Prawn meat fried in corn starch, tossed in a sriracha sweet chilli mayo and spring onion.
- Fresh Garden Harvest** 79
A selection of carrots, celery, cucumbers, grissini sticks and crispy tortilla, served with hummus, tzatziki and sundried pesto dip. Accompanied with seasonal fruit kebabs.
- Zucchini Fries** 49
Thin slices of zucchini lightly fried and served with a basil and herb mayo dip.
- Parmesan Almond Chicken Strips** 75
Chicken breast strips, coated in our signature parmesan almond crust, fried and served with a sriracha infused sweet chilli mayo dip.
- Fried Calamari Heads** 69
Crispy calamari heads fried and dusted with smoked paprika, coarse salt and black pepper. Served with homemade tartar sauce.



TACOS *Served after 11:30*

Served in three soft flour tortilla taco pockets. Gluten free option available +R20

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| Pulled Pork Taco | 89 | Spicy Shrimp Taco | 110 |
| Slow roasted pulled pork, marinated in a sweet soya hoisin sauce served with savoy rainbow cabbage, red onion and a hint of chilli topped with fresh coriander and peppadew. | | Spicy prawn meat served with avocado, mixed grilled peppers, coriander, jalapeño, peppadews, mixed sesame seeds and a sriracha sweet chilli mayo | |
| Savoury Mince Taco | 89 | Cajun Chicken Taco | 89 |
| Beef mince prepared with red kidney beans, sweet corn and a hint of chilli. Topped with cheddar cheese, coriander, jalapeño and sweet chilli tortilla crisps. | | Cajun chicken breast strips, mixed grilled peppers, avocado, rainbow cabbage, mozzarella cheese, jalapeño, coriander, mixed sesame seeds and sweet chilli sauce. | |
| Fried Fish Taco | 89 | Sweet Soya Beef Taco | 89 |
| Beer battered hake, fried and served with rainbow cabbage, coriander and a wasabi tartar sauce. | | Silver side beef shavings prepared in an Asian sweet soya sauce with julienne carrots, red onion, coriander and mixed sesame seeds. | |
| Grilled Veg Fajita Taco | 79 | | |
| Cajun grilled mixed peppers, red onions, carrots, avocado, cheddar cheese, coriander, jalapeño, peppadews, mixed sesame seeds and sweet chilli sauce. | | | |

BURGERS *Served after 11:30*

All served on our homemade sesame seed buns with either seasoned chips or salad – except the Naked Burger.

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| Signature Burger | 119 | Naked Burger | 129 |
| Homemade beef patty grilled and glazed in a BBQ sauce, served on a bed of lettuce, red onions and tomato. Topped with onion rings and our creamy signature sauce. | | A carb conscious option, prepared with a beef patty served on a bed of rocket with a sweet potato and butternut fritter topped with a sesame seeded avocado bun with onion and tomato. Served with a side of steamed marinated broccoli. | |
| Philly Cheese Burger | 135 | Gourmet Chicken Burger | 119 |
| Homemade beef patty grilled and glazed in a BBQ sauce, served on a bed of lettuce, red onions and tomato. Topped with melted cheddar cheese and creamy three cheese fondue sauce with sautéed onions. | | Grilled chicken breast topped with avocado, feta cheese and a peppadew pesto, served on a seeded burger bun with lettuce, onion and tomato. | |
| Mushroom Truffle Melt | 135 | Vegetarian Soya Burger | 119 |
| Homemade beef patty grilled and glazed in a BBQ sauce, served on a bed of lettuce, red onions and tomato. Topped with a creamy truffle mushroom sauce, melted mozzarella cheese and crispy bacon. | | Soya patty grilled and served with halloumi cheese, avocado and a peppadew pesto on a seeded burger bun with lettuce, onion and tomato. | |
| Triple Slider Selection | 135 | | |
| Three mini burgers with homemade beef 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. | | | |
| Boost Your Burger | | | |
| Add: An Egg 10 Avocado 20 Bacon 24 Cheddar Cheese 20 | | | |

RUSTIC ARTISAN PIZZAS *Served after 11:30*

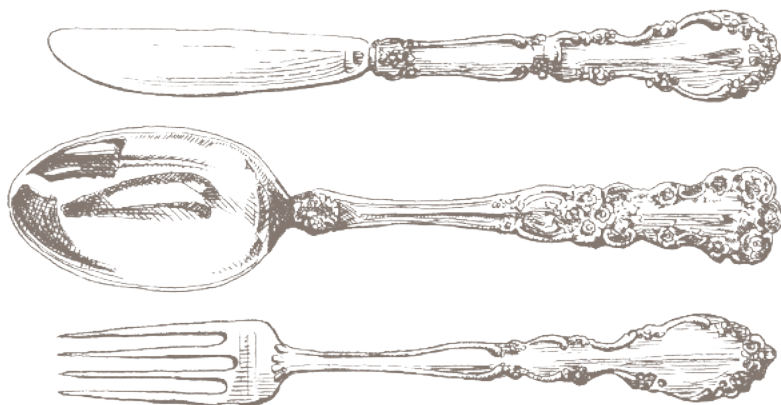
Gluten free pizza base available +R20

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| Focaccia | 49 | Mexicana | 119 |
| Thin base topped with origanum, rosemary, garlic, olive oil and coarse salt. | | Savoury mince with red kidney beans, sweet corn and chilli, topped with mozzarella cheese and fresh coriander. | |
| Classic Napolitan | 82 | Hoisin Pulled Pork | 129 |
| Thin based pizza prepared as a margherita with mozzarella cheese and a napolitana sauce. | | Slow roasted pork marinated in a sweet soya hoisin sauce with mozzarella cheese, provolone cheese, red onion and topped with fresh coriander. | |
| Mamma Mia | 129 | Chicken Gorgonzola | 129 |
| Mediterranean flavours of spinach, halloumi, feta, olives and mozzarella cheese. Topped with a drizzle of aged balsamic vinegar reduction. | | Traditional thin based pizza topped with mozzarella, creamy gorgonzola, chicken breast, rosemary, origanum and garlic. Topped with fresh rocket. | |
| Carne | 139 | | |
| Thin pizza base topped with mozzarella cheese, napolitana, crispy bacon, hickory ham and spicy chorizo. | | | |

FRESH HOMEMADE PASTA *Served after 11:30*

Prepared with fresh fettuccine or penne pasta.

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| La Salsa | 94 | Smoked Salmon Pasta | 169 |
| Tomato based napolitana sauce prepared with garlic, Italian herbs, rosa tomatoes and olives. | | Norwegian smoked salmon prepared in a creamy tomato salsa with cream cheese, chives and asparagus with a splash of lemon. | |
| Add: Chicken 30 | | Zucchini Spaghetti | 89 |
| Carbonara Walnut Truffle | 155 | A wheat free dish prepared with long thin zucchini noodles, in a tomato based napolitana sauce with garlic, olive oil, heirloom tomatoes, sundried pesto and marinated broccoli. | |
| Crispy bacon and mushrooms prepared in a creamy garlic and wine sauce. Topped with crushed walnuts and truffle oil. | | Add: Chicken 30 | |
| Lemon Zest Chicken | 145 | Ragu Bolognaise | 110 |
| Chicken prepared with mushrooms in a white wine and garlic sauce infused with lemon zest and poppy seeds. | | Savoury mince prepared with garlic, red kidney beans, sweet corn and a hint of chilli in a tomato napolitana sauce. | |
| Pasta Scampi | 179 | Sundried Pesto Arabiata | 95 |
| Prawn meat, prepared in creamy napolitana sauce with garlic, parmesan, julienne zucchini and carrots. Topped with baked asparagus. | | Spicy napolitana sauce infused with sundried tomato pesto prepared with fresh chilli, garlic and basil. | |
| Creamy Chicken Basil Pesto | 139 | Add: Beef Fillet Strips 50 | |
| Fresh basil pesto prepared with chicken breast, garlic, onions, parmesan cheese and a splash of fresh cream. Topped with sautéed heirloom tomatoes and marinated broccoli. | | | |



MAIN MEALS *Served after 11:30*

Choices of side: Oven Roasted Potato Wedges, Mediterranean Roast Veg, Side Salad, Savoury Wild Rice or Seasoned Chips.

Grilled Veg Kebab	89	Sticky Finger Platter	199
A hanging skewer of roasted black mushroom, rainbow peppers, butternut, zucchini, patty pan, red onion and grilled halloumi cheese. Served with savoury wild rice and a side of peppadew pesto.		A sharing selection of pork ribs, chicken wings, parmesan almond crusted chicken strips, onion rings and seasoned chips. Served with assorted dips and corn on the cob.	
Asian Veg Stir Fry	115	Greek Lamb Chops	199
Sautéed carrots, mushrooms, mixed peppers, rainbow cabbage, zucchini and marinated broccoli, prepared with our homemade Asian Wok sauce, peanuts, sesame seeds. Served on a bed of savoury rice and spring onions with a side of peanut satay sauce.		Three lamb loin chops grilled on an open flame with olive oil, origanum, coarse salt, black pepper, rosemary, lemon and garlic. Served on a bed of Mediterranean potatoes with tzatziki dip and a side of your choice.	
Add: Chicken 30 Beef Fillet 50 Hoisin Pulled Pork 35		Mediterranean Chicken Breast	125
Nonna's Chicken Schnitzel	115	Tender chicken breasts grilled with olive oil, garlic, lemon, salt, black pepper and origanum. Served on a bed of Mediterranean vegetables, tzatziki and a side of your choice.	
Thin chicken breast medallions lightly coated and fried in our homemade bread crumbs with parmesan cheese and fresh basil. Served with a warm heirloom tomato salsa, rocket, avocado and a creamy three cheese fondue sauce. Served with a side of your choice.		Beer Battered Fish and Chips	145
Cracked Pepper Fillet	205	Hake fried in a light beer batter and served with seasoned chips and a tartar sauce.	
Tender fillet of beef prepared with olive oil, coarse salt and black pepper. Served with three signature sauces. Three Cheese Fondue sauce, Creamy Mushroom Truffle sauce and Spicy Chakalaka sauce. Served with a side of your choice.		Lemon Butter Hake	145
Pan Seared T-bone	195	Grilled hake prepared in a creamy lemon butter sauce with garlic. Served with a side of your choice and tartar dip.	
Beef T-bone steak prepared with olive oil, coarse salt and black pepper. Served with three signature sauces. Three Cheese Fondue sauce, Creamy Mushroom Truffle sauce and Spicy Chakalaka sauce. Served with a side of your choice.		Garlic Butter Kingklip	209
Rump Espetada	139	Pan grilled kingklip prepared in a creamy lemon butter sauce with garlic. Served with seasoned chips and savoury wild rice and a tartar sauce.	
Traditional Portuguese style kebab prepared in olive oil, garlic, bay leaves, black pepper and coarse salt. Skewered with red peppers and served with a side of Prego sauce. Served with a side of your choice.		Lemon Zest Calamari	179
BBQ Ribs	199	Fresh Falkland calamari tubes grilled or fried with our creamy lemon garlic butter sauce and a touch of lemon zest. Served with savoury wild rice and seasoned chips.	
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.		Butterflied Prawns	229
Chakalaka Hot Wings	129	8 Queen prawns grilled in a lemon garlic butter sauce. Served with savoury wild rice and seasoned chips.	
Spicy African style chicken wings marinated in chakalaka and served with corn on the cob, crispy onion rings and a side of your choice.		High Street Seafood Platter for One	279
		4 Queen prawns prepared in a lemon garlic butter sauce, served with grilled Falkland calamari tubes, deep fried calamari heads, grilled hake with savoury wild rice and seasoned chips.	
		Millionaires Seafood Platter for Two	499
		8 Queen prawns prepared in a lemon garlic butter sauce, served with grilled Falkland calamari tubes, deep fried calamari heads, 2 grilled hakes with savoury wild rice and seasoned chips.	

EXTRAS

Cheddar	20	Chicken Breast	30	Plate of Chips	37
Mozzarella	20	Smoked Salmon (60g)	50	Mixed Peppers	20
Danish Feta	22	Hickory Ham	20	Tomato/Onion	10
Halloumi	22	Beef Fillet (100g)	50	Olives	24
Avocado	22	Bacon Macon	24	Mushrooms	20
Egg	10				

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

KIDDIES MENU

Kids breakfast are served from 7:00 to 11:30 and lunch/dinner served after 11:30.

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

Adults can try our Light Bites section for smaller meals.

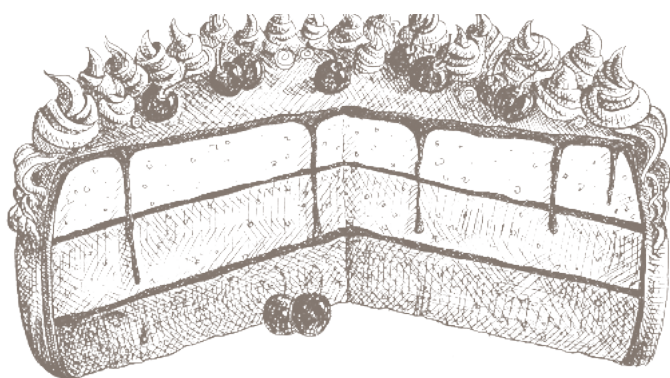
Happy Breakfast	59	Pasta Napolitana	69
One fried egg, bacon, beef sausage, grilled tomato and toast.		Prepared with fresh homemade fettuccine or penne in a tomato sauce.	
Add: Plate of Chips	37	Kiddies Mac and Cheese	59
Scrambled Eggs on Toast	55	Oven baked macaroni and cheese prepared with a creamy cheese sauce and topped with melted mozzarella and cheddar.	
Creamy scrambled eggs served on toast of your choice.		Junior Slider Burger	75
French Toast Dunkers	59	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.	
Kiddies portion of sweet brioche bread prepared in our French toast egg mix cut into fingers and coated in cinnamon and sugar and served with Nutella on the side.		Mini Rib Basket	75
Chicken Strips	65	Pork ribs grilled in a sticky BBQ sauce served with seasoned chips.	
Homemade crumbed and fried chicken strips and chips with a side of BBQ sauce.		Fish and Chips Bites	69
Kiddies Margherita Pizza	69	Homemade hake rustic nuggets fried in batter and served with chips.	
Topped with mozzarella cheese and napolitana sauce.			
Happy Hawaiian Pizza	75		
Topped with mozzarella cheese, pineapples, ham and a napolitana sauce.			

Ice Cream and Chocolate Sauce	49	Babychino	8
Vanilla ice cream and bar-one chocolate sauce.		Hot milk and froth sprinkled with chocolate.	
Soda Float	39	Nutella Hot Chocolate	35
Can of Crème Soda, Fanta or Coke topped with creamy vanilla gelato.		Nutella mixed with hot milk and foam.	
Fresh Junior Juices	35	Kids Retro Shakes	39
Orange, Apple, Carrot, Strawberry and Cranberry.		Chocolate, Vanilla, Strawberry, Bubblegum, Banana and Lime.	

SOMETHING SWEET

Bar-one Sundae	69	All Butter Croissant	34
Creamy vanilla ice cream topped with a rich bar-one chocolate sauce and walnuts.		Served with butter and preserves.	
Slice of our World-Famous Cakes	69	Add: Cheddar Cheese 20	
Visit our cake display to see which artisan cakes have been hand crafted fresh from our boutique bakery.		Nutella Croissant	39
Assorted Cupcakes	32	All butter croissant topped with Nutella and flaked almonds.	
Our gourmet cupcakes are prepared fresh every day. Visit our display to see what flavours are available today.		Our Famous Giant Muffin	47
		Freshly baked - ask your waiter about today's selection. Served with butter and preserves.	
		Add: Cheddar Cheese 20	

WE SELL FULL CAKES TO ORDER FOR R790. PLEASE ALSO SEE OUR ONLINE ORDERING TOOL
WWW.WALNUTGROVE.CO.ZA



HOT ARTISAN COFFEES

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

Americano	24	Bar-one Cappuccino	39
Cappuccino	30	Sinful	43
Con Pana	30	Made with condensed milk.	
Flat White	30	Liqueur Coffee	60
Cortado	28	Kahlua, Amarula, or Whiskey.	
Cafe Latte	34	Greek Coffee	25
Espresso	22	Prepared the traditional way.	
Double Espresso	29		

TEA BOUTIQUE

Served per pot.

Traditional Tea	25	Fresh Peppermint Tea	32
Rooibos Tea	25	Made with a peppermint teabag and fresh mint leaves.	
Earl Grey Tea	28	Red Cappuccino	36
Camomile Tea	30	Spiced Chai Latte	42
Green Tea	30		

OTHER GOURMET HOT DRINKS

Nutella Hot Chocolate	42	Gourmet Milo	39
Turmeric Golden Latte	42	Prepared with milk and a dunked marshmallow.	
Turmeric prepared with almond milk, honey, ginger. Infused with cinnamon and cardamom.		Beetroot Latte	42
Turkish Delight	49	Macha Green Tea Latte	42
Hot chocolate made from Nutella and infused with rose water syrup.			

ICED GRANITA DRINKS

All blended with ice.

Coffee Freezochino	49	Fruits of the Forest Granita	59
Nutella and Espresso Granita	49	Pomegranate, wild berry and fresh strawberries.	
Bar-One Chocolate Freeze	55	Cooler Lemonade Granita	59
Decadent chocolate Bar-One drink topped with fresh cream and marshmallows.		Lemon blended with fresh mint leaves.	
		Cucumber and Apple Granita	59

SMOOTHIES

Avocado Smoothie	60	Peanut Power Smoothie	60
Fresh avocado blended with vanilla gelato and honey.		Peanut butter, banana and almonds blended with thick Greek yoghurt and skim milk.	
Aloha Smoothie	60	Beetroot Smoothie	60
Fresh banana, pineapple, mango and coconut, all blended with a mango coulis and vanilla gelato.		Super food smoothie combination of beetroot, berries and honey blended with fresh avocado and double thick Greek yoghurt.	
Berry Slim Smoothie	60	Matcha Smoothie	60
Mixed berries, banana and almonds all blended with a berry coulis and thick Greek yoghurt.		A smoothie with antioxidant properties. Matcha green tea blended with honey, almonds, banana and double thick Greek yoghurt.	

RAW JUICE BAR

Fresh Orange Juice	48	Hello Sunshine*	55
Fresh Apple Juice	48	Fresh carrot juice, fresh orange juice and fresh ginger.	
Fresh Carrot Juice	48	Refresher*	55
Fresh Pineapple Juice*	52	Fresh apple juice, fresh orange juice with lime and mint leaves.	
Assorted Sir Juice	37	* Please allow a slightly longer service time.	
(Please ask your waiter for varieties available)		Add: Ginger R12	

GOURMET MILKSHAKES

Iced Coffee Gelato	49	Strawberry Cheesecake*	55
Made with our signature espresso coffee blend and creamy vanilla gelato.		Fresh strawberries and cheese cake blended with creamy vanilla gelato. *Subject to availability.	
Chocoholic	55	Milk Tart Milkshake	55
A life changing combination of Nutella and Ferrero Rocher, blended with creamy vanilla gelato.		Traditional flavours of cinnamon, biscuit and condensed milk blended with creamy vanilla gelato.	
Snowball	55		
White chocolate and coconut blended with creamy vanilla gelato, topped with Raffaello chocolate.			

COLD DRINKS

Soft Drinks	25	Mineral Water Still/Sparkling	25
Lipton Ice Tea	25	Cordial and Soda	30
Tizers	30	Red Bull	30

COCKTAILS

Cosmopolitan	69	Boozy Chocolate Milkshake	69
Vodka, cranberry juice, triple sec and lime shaken with ice.		Bar One syrup, Jack Daniels and creamy vanilla gelato.	
Long Island	89	Tom Collins	69
White rum, gin, vodka, tequila served with Coca Cola.		Gin, lime, sugar, soda water and rosemary.	
Mojito	79	Moscow Mule	69
White rum muddled with honey, fresh limes, fresh mint, crushed ice and sugar cane syrup.		Vodka, fresh lime, fresh ginger and ginger beer.	
Strawberry Daiquiri	89	Espresso Martini	49
Fresh strawberries, white rum, strawberry liqueur, blended with crushed ice and grenadine.		Vodka, our signature Arabica espresso and coffee liqueur.	
Frozen Mint Margarita	79	Apple-Rol Spritz	69
Gold tequila and lime blended with fresh mint, homemade lemonade and crushed ice.		Aperol infused with appletizer, club soda and chardonnay.	
Pina Colada	79	Bloody Mary	69
Vanilla gelato with Malibu, white rum, pineapple and coconut.		Vodka, tomato juice, lime, cordial, Worcestershire sauce, red tobacco, black pepper and a celery stick.	
Blue Island Ice Tea	79	Tropical dream	79
Vodka, white rum, gin, blue Curacao served with Sprite/Sprite zero.		Vodka, white rum, blue Curacao and fruit cocktail.	

PEDROS

Vintage Don 69	
Creamy vanilla gelato with a shot of either Jameson, Kahlua, Amaretto or Amarula.	

BEERS

Local	29	Ciders and Coolers	29
Castle Lager Castle Light Amstel Black Label Hansa Windhoek Lager Windhoek Light		Hunters Gold Hunters Dry Savanna Dry Savanna Light Smirnoff Storm Smirnoff Spin	
Import*	39		
Heineken Stella Artois Corona Peroni			
*Subject to availability			

DRAUGHTS

Castle Lite 300ml	35	Windhoek (Bottle) 440ml	39
Castle Lite 500ml	45		

WHISKEYS

Bells	29	Johnnie Walker Red	29
Chivas Regal 12 Year	39	Johnnie Walker Black	39
Glenfiddich 12 Year	39	Johnnie Walker Platinum	89
Glenfiddich 18 Year	99	Johnnie Walker Blue	199
Jameson	35	Jack Daniels	29

BRANDIES AND COGNAC

Klipdrift	29	Remy Martin VSOP	59
KWV 10 Years	39	Honor VS	39
Martell VO	39	Hennessy	39

SPIRITS

Gordons Gin	29	Smirnoff Vodka	29
Tanqueray	29	Sky Vodka	34
Bombay Sapphire Gin	39	Belvedere Vodka	45
Musgrave Pink Gin	39	Tequila Gold	29

RUM

Bacardi Rum	29	Malibu	29
Captain Morgan Dark Rum	29	Tipo Tinto	29
Captain Morgan Spiced Gold	29		

APÉRITIFS AND LIQUEURS

Amarula	29	Tang Apple Sours	25
Kahlua	29	Strawberry Lips	25
Jägermeister	30	Amaretto	30
Grappa	39	Aperol	30
Patron XO Cafe	35		

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

Ken Forrester Petit Semi-Sweet
Per Bottle 159 | Per Glass 49
Green Apple | Grapefruit | Tangy Finish

BLUSH WINES

Protea Rose by Anthonij Rupert (Dry)
Per Bottle 159 | Per Glass 59
Floral | Strawberry | Rose

Sophie Le Rose
Per Bottle 199 | Per Glass 79
Strawberries | Red cherries | Sweet Spice

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 69
Red Fruit | Chocolate | Plums

Protea Shiraz by Anthonij Rupert
Per Bottle 159 | Per Glass 59
Cherry | Plum | Spice

Durbanville Hills Shiraz
Per Bottle 179 | Per Glass 69
Sweet Dark Fruit | Vanilla Spice | Plums

Haute Cabriere Chardonnay Pinot Noir
Per Bottle 239 | Per Glass 79
Peach | Litchi | Red Berry

Rupert and Rothschild Classique
Per Bottle 379
Raspberry | Pomegranate | Cedarwood

BUBBLES MCC

L'Ormarins Brut NV
Per Bottle 299 Per Glass 69

White Peach | Apple | Flinty

L'Ormarins Brut Rose
Per Bottle 320 Per Glass 79

Raspberries | Strawberries | Grapefruit

Pierre Jourdan Belle Rose NV
Per Bottle 329 | Per Glass 89

Strawberry | Cherry | Pomegranate

Prosecco Valdo
Per Bottle 420

Zesty | Bouquet | Fruity Aroma

CHAMPAGNE

Veve Clicquot
Per Bottle 1399

Fruity | Vanilla | Brioche

Moet and Chandon Brut Imperial
Per Bottle 1799

Vanilla | Grapefruit | Baked Bread

Dom Perignon
Per Bottle 4299

Almond | Powered Cocoa | White Fruit

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.