

OLIVES & PLATES

Good Food Takes Time. All our meals are made to order.

Certain meals may take 20 minutes or more to prepare & if well done add a further 10 minutes.

Should you be allergic to any food items, please ask your waiter.

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

All extras will be charged and a surcharge may apply for substitutions.

A 10% service fee will be added to tables of 10 or more guests.



- Vegetarian

BREAKFAST

All our breakfasts are served with jam, butter & your choice of sourdough toast. Eggs-your-way.

Gluten free available on request | ADD R25 (Breakfast served until 11h00)

TRADITIONAL
Two eggs, bacon, caramelized pork or beef sausage, grilled mushrooms & plum tomatoe
MINI
Two eggs, bacon & plum tomatoes
CLUB STEAK BREAKFAST
Two eggs, caramelized pork or beef sausage, bacon, 120g seared steak, grilled mushroom plum tomatoes & sautéed potatoes
TURKISH EGGS
Poached eggs in a creamy yoghurt, served with a warm garlic butter & mild chilli sauce accompanied with artisan flat bread EXTRA CHORIZO R60
CHICKEN LIVERS
R122
Mild spicy chicken livers with poached egg
BRÛLÉE BRIOCHE FRENCH TOAST
Brioche bread served with mixed berries, mascarpone and berry compote ADD NUTELLA R42
BRIOCHE CHERRY CHEESECAKE FRENCH TOAST New
R145
Fluffy French toast, cream cheese, cherry compote, cinnamon and sugar coating
CANADIAN FRENCH TOAST
Brioche sandwich, pan fried with cheese & mustard served with maple bacon
RICOTTA HOTCAKES 🥖
R124
Served with honeycomb butter, caramelized banana & maple syrup
SHAKSHUKA 🥖
R150 —
eggs poached in a sauce of vine tomatoes, onion, garlic, red peppers, aubergine and dukk spices topped with avo and served with red pepper pesto hummus and artisan flat brea EXTRA HALLOUMI R48 EXTRA CHORIZO R60 EXTRA BACON R60
VEGAN PORTOBELLO SHAKSHUKA
R156
Portobello mushroom in a sauce of vine tomatoes onion garlic red penpers aubergine

Portobello mushroom in a sauce of vine tomatoes, onion, garlic, red peppers, aubergine and dukkah spices topped with avo and served with red pepper pesto hummus and artisan flat bread, garnished with a kale chip

RELOAD YOUR TOAST

OPEN RYE, AVO, POACHED EGG AND TAHINI

Toasted rye, ricotta, smashed avo topped with a poached egg and served with a tahini dressing and dukkah spice BACON, CHIPOTLE, MAYO AND CREAMY AVOCADO R164 Smashed creamy avocado with chipotle mayo, bacon, topped with roasted heirloom tomatoes and smoked chilli oil served with fresh arugula ADD EGG | R18 BASIL PESTO SMASHED AVO FRIED EGGS Creamy avocado, basil pesto, two fried eggs

BENEDICTS

Substitute the English muffin for croissant | R20

OAK SMOKED SALMON R179 Smoked salmon, toasted English muffin, poached eggs, sautéed spinach & hollandaise mousse BACON AND MUSHROOM WITH TRUFFLE OIL R179 Bacon, mushrooms, toasted English muffin, poached eggs & truffle-infused hollandaise mousse CAPRESE R159 Buffalo mozzarella, toasted English muffin, poached egg, basil, slow roasted tomatoes & basil hollandaise mousse

OMELETTES & SCRAMBLED

Our omelettes and scrambled eggs are made with three eggs or egg whites only served with a side order of sourdough toast, butter & jam

JUST SCRAMBLED

- R70

Scrambled eggs on your choice of toast

SALMON SCRAMBLED EGGS

- R154 -

Scrambled eggs, 40gr smoked salmon trout, crème cheese, heirloom tomatoes & lemon dill pesto

ADD AVO | R40

SPANISH OMELETTE

- R160

Open egg omelette with baby spinach, sautéed potatoes, plum tomatoes, mushrooms, mozzarella & cheddar topped with rocket and parmesan shavings

BASIC OMELETTE

- R70

A three egg plain omelette

Create your own by adding from our extras

EXTRAS

AVO **R40** HALLOUMI / COTTAGE CHEESE / FETA **R48 BACON / CHORIZO / SAUSAGE R60 CHICKEN R95 R85 SMOKED SALMON (40g)**

HEALTHY START

HEALTHY APPETITE
Homemade granola, double-thick yoghurt, seasonal fresh fruit & honey OPTIONAL GLUTEN FREE GRANOLA R18
PAWPAW NEST
Pawpaw, Greek-style yoghurt, fresh berries, honey & roasted almond flakes served aside
ENERGY OATS 🦸
Dats, sliced banana, roasted almond flakes, cinnamon & low-fat milk served with honey aside
BIRCHERS MUESLI
Overnight soaked elderflower oats, yoghurt, freshly grated apple and honey with a pinch of cinnamon and vanilla, served with pistachio and pomegranate
MIXED BERRY YOGHURT PARFAIT
A layer of granola, Greek-style yoghurt marbled with our homemade berry coulis & topped with fresh berries
FRUIT SALAD
A seasonal selection of freshly chopped fruit
ORGANIC AÇAI BOWL
R168 100% Pure açai, frozen berries, peanut butter, avo, topped with banana, coconut flakes, cacao nibs, homemade granola and fresh seasonal fruit
SMOOTHIES
PEANUT BUTTER SMOOTHIE (VEGAN) New R78
Peanut butter, yoghurt, dates, vanilla
VERY BERRYLICIOUS SMOOTHIE (VEGAN) New R86
Mixed berry, banana, dates, plant based protein
DRIVE ME MANGO (VEGAN) New

Mango, passion fruit, chia seeds, almond milk

ELEVENSES

PLAIN CROISSANT

R60

Freshly baked croissant served with cheese, butter & preserves

ADD NUTELLA | R40

ALMOND CROISSANT

- R79 -

Freshly baked croissant served with frangipane

TIRAMISU CROISSANT / New

R94

Served with an espresso shot

LIGHT MEALS

HONEY MUSTARD CHICKEN SCHNITZEL PANINI

- R168

Topped with guacamole, tomato cucumber salsa, crumbed feta & honey mustard sauce on Tuscan bread with your choice of a side salad or chips

PASTRAMI ON RYE

- R174 -

Rye stack with layers of creamy coleslaw, piccalilli, pastrami, gherkins, mozzarella and cheddar served with traditional potato salad

ADD PASTRAMI | R70

FILLET PREGO SARMIE

– R190 -

180g Fillet steak, spicy prego sauce and rocket on a Portuguese roll with your choice of a side salad or chips

TOASTED SANDWICHES

Choice of white, brown, rye or seeded bread all served with a side salad or potato sticks

MOZZARELLA **ADD BASIL PESTO | R20**

CHICKEN MAYO R80

R105

BACON & EGG

R99

TUNA MAYO

WRAPS

Tortilla with assorted fillings, served with a side salad or potato sticks

HALLOUMI, SUN-DRIED TOMATOES & ROASTED VEGETABLES



- R154 Halloumi, marinated sun-dried tomatoes, avo, roasted vegetables & pestonnaise

CHICKEN, FETA & AVO

- R162

Grilled chicken, avo, fresh tomato, rocket, feta & coriander aioli

QUESADILLAS

Traditional Mexican flatbread toasted with assorted savoury fillings, served with a side salad or potato sticks

GRECIAN 4

R152

Halloumi, fresh tomatoes, mint, feta, basilico aioli & baby spinach

TEXAN

R174

Lightly spiced fragrant chicken, aubergine, red pepper and sweet corn ragu, mozzarella and cheddar, topped with guacamole

MIDDLE EASTERN

- R178

Tenderized steak, hummus, tahini, fresh cilantro, tomato & rocket

ITALIANO New

- R184

Buffalo mozzarella, fresh tomatoes, basilico topped with rocket and parma ham

LITTLE PLATES

MEZE PLATTER (SHARING FOR 2) - R248



Marinated artichokes, grilled halloumi, olives, tzatziki, hummus, whipped chilli feta dip, tempura zucchini, served with warm toasted pita & crisp bread sticks

Add additional little plates to your meze platter from the list below:

GRILLED/FRIED CALAMARI	R112	BURRATA AND FRESH TOMATOES	R165
GRILLED CHICKEN SKEWER	R95	VILLAGE FETA SALAD	R85 🥻
GRILLED BEEF SKEWER	R110	FALAFEL (3)	R70 🥻
CHICKEN LIVERS	R85	PITA & CRISP FLAT BREAD	R55 🥻
HALLOUMI KATAIFI	R99 🥻	SPANAKOPITA TRIANGLES	R75 🥻
CHORIZO SAUSAGE	R92	HOT SMOKED SALMON SALAD	R190 New
SPICY CHICKEN WINGS	R99		

SALADS



cucumber, tomato & fresh dhania, served with a lemon dressing

ADD BUTTERNUT | R35 ADD FETA OR HALLOUMI | R48 ADD CHICKEN | R95

MEALS

SPANAROPHA #
Greek-style spinach & feta phyllo pie served with a village salad
SUPREME CHICKEN FILLET R188
wo grilled chicken breasts marinated in fresh fine herbs served on a bed of seared spinach with our choice of one of the following: side salad / chips / carrot & potato mash / roasted vegetable
PARMESAN PANKO CRUSTED CHICKEN FILLETS R234
Two chicken breasts coated in parmesan & panko crumbs, topped with fine herb cream cheese served with a choice of one of the following: side salad / chips / carrot & potato mash / roasted vegetables
ROAST CHICKEN PIE
R186
Roast chicken, creamy mushroom and leek pie baked under a flaky crust served with a choice of one of one of the following: side salad / chips / roasted vegetables
SAGE & ONION ROASTED CHICKEN BREAST R182
Crusted chicken baked with sage & caramelized onion topped in a creamy sage sauce served with rocket and parmesan served with your choice of one of the following: side salad / chips / carrot & potato mash / roasted vegetables
ADD EXTRA CHICKEN BREAST R135
FILLET STEAK, EGGS & CHIPS R235
180g Fillet in a mild Portuguese sauce served with 2 fried eggs, chips or carrot & potato mash ADD TOMATO CHILLI JAM R25
FILLET STEAK TAGLIATA R242
Seared fillet steak marinated with rosemary, garlic and reduced flavoured balsamic, piled with rocket, parmesan and plum tomatoes served with fries or vegetables
FISH & CHIPS R230
Traditional fish & chips or salad served with homemade tartar sauce

MEALS

GRILLED HAKE

- R230 -

Hake in a zesty dill pesto sauce served with choice of one of the following: chips / side salad or Mediterranean vegetables

PAN ROASTED SALMON

SO

Encrusted with black sesame seeds served with whipped avocado, fresh grapefruit segments and a side of house made tomato chilli compote, accompanied with steamed broccolini

LAMB SHANK

SQ

Slow cooked tender lamb shank in a red wine jus

DECONSTRUCTED BEEF WELLINGTON

R335

200g beef fillet on a bed of baby spinach smothered in a creamy mushroom sauce topped with a butter pastry hat served with new baby potatoes and salad greens

FROM THE GRILL

Prepared over hot coals

FILLET (250g)	R345	GRILLED/FRIED MARINATED CALAMARI	R265
LOIN LAMB CHOPS (350g)	R328	TERIYAKI SALMON (200g)	SQ
SKINNY LAMB CHOPS (350g)	R328	SOLE (ON AVAILABILITY)	SQ
PORK OR BEEF RIBS	R350	LINE FISH (ON AVAILABILITY)	SQ
RIB-EYE STEAK	R395	BABY KINGKLIP (ALLOW ± 30 MINS)	SQ
T-BONE STEAK (400g)	R320	PRAWNS New	SQ

From the grill with your choice of one of the following:

Carrot & potato mash | chips | side salad | baby potatoes | roasted vegetables

ADD ONION RINGS | R35

ADD BLACK PEPPER, MUSHROOM, CHEESE, GORGONZOLA OR DIJON SAUCES | R58

BURGERS

Burgers are served with chips or a side salad

O&P BURGER
R164
200g House made beef burger patty, caramelized onion, fresh tomatoes, lettuce & chipotle sauce in a brioche bun
ADD CHEESE R40
PURE BEEF AND CHORIZO BURGER
R185
Pure beef and chorizo, caramelized onion, fresh tomatoes, lettuce & chipotle sauce in a brioche bun
BUTTERMILK CHICKEN BURGER
Crusted chicken fillet on a bed of lettuce, creamy coleslaw & red onion in a brioche bun
CARB FREE PORTOBELLO MUSHROOM AND AVO BEEF BURGER
No bun pure beef burger, oven baked giant mushroom with all the trimmings
VEGETARIAN CHICKPEA BURGER
Flavourful chickpea burger, pickled red onion, avocado, hummus, roasted brinjal, garden greens with yoghurt garlic sauce

SOUVLAKI

Two skewers, tzatziki, tomato & onion salsa served with chips and a side salad with toasted flat bread

CHICKEN FILLET | R235

BEEF FILLET | R265

FALAFEL | R205

PASTAS

A choice of spaghetti, linguine or penne pasta, served with parmesan shavings Gluten free available on request | ADD R25

NONNA'S MEATBALLS
Classic slow cooked tomato salsa, topped with fresh basil & parmesan shavings
ARRABIATA WITH A "TWIST"
R164 Shaved carrots in a creamy chilli, thyme & mushroom sauce ADD CHICKEN R89
VONGOLE R194
Clams, white wine, garlic, fresh fine herbs with parmesan shavings
AGLIO E OLIO R125
Spaghetti tossed in garlic, olive oil, lemon juice and a touch of chilli topped with parmesan ADD PRAWNS R120
NAPOLITANO PASTA 🥖
Slow cooked rich cherry tomato salsa, infused with garlic, fresh basil & oregano ADD BURRATA R95
ANGRY NAPOLITANO
Slow cooked rich cherry tomato, infused with fresh chilli, garlic, fresh basil & oregano
LA PALLA DI BASILICO MOZZARELLA
Fresh basilico, garlic, pine nuts, buffalo mozzarella, a touch of cream, served with delicate crispy basil crumbs
BUTTERNUT & SAGE CONCHIGLIONE
Open baked pasta shells filled with roasted creamy butternut & gorgonzola served with a creamy sage sauce
PRIMAVERA PASTA
——————————————————————————————————————
RICOTTA AND SPINACH "ARTISAN" RAVIOLI
Served in a brown butter green goddess's sauce
PRAWN LINGUINE
Creamy zesty lemon, garlic, tomato & a touch of chilli prawn meat linguine - 'a must have'

_____ sq ____

CREMA DI FILLETO & FUNGHI

DESSERT

A trip to Olives & Plates is never complete without a visit to our display of temptations cabinet.

A selection of freshly baked cakes and speciality desserts prepared daily from our bakery.

COFFEES

R33	CORTADO	R34
R40	CAFÉ AU LAIT Espresso with milk	R42
R36	CHOCOLACCINO	R42
R43	Espresso single shot chocolate & milk froth	
R25	NUTTE LATTE Shot of espresso, milk & Nutella	R50
R32	DECAF COFFEE	R6
R33	FRESH WHIPPED CREAM	R6
R40	ALMOND, OAT MILK	R8
	R40 R36 R43 R25 R32 R33	R40 CAFÉ AU LAIT Espresso with milk R36 CHOCOLACCINO Espresso single shot chocolate & milk froth R25 NUTTE LATTE Shot of espresso, milk & Nutella R32 DECAF COFFEE FRESH WHIPPED CREAM ALMOND, OAT MILK

COLD COFFEES

COFFEE SHAKE
Iced coffee blend with vanilla ice cream
FRAPPÉ
Blended coffee, cold milk & crushed ice

PRESSED JUICES

PINEAPPLE DIGESTIVE Celery, apple, pineapple & mint	R75
LEAN GREEN Cucumber, spinach & apple	R70
SKIN BOOSTER Carrot, ginger & apple	R70
CREATE YOUR OWN Carrot, apple, celery, cucumber, pineapple, spinach	R70
EXTRAS Ginger	R20
GINGER SHOT	R35

HOT DRINKS

FIVE ROSES, ROOIBOS	R30
EARL GREY OR CHAMOMILE	R35
IMPORTED HERBAL TEAS	R49
RED CAPPUCCINO	R45
MILO	R45
HOT CHOCOLATE	R45
WHITE HOT CHOCOLATE	R45
SNICKERS HOT CHOCOLATE	R45
FLAVOURED LATTE Caramel fudge milk tart or chai	R45

COLD DRINKS

SOFT DRINKS	R36
TIZERS	R42
MIXERS 200ml Soda, lemonade, ginger ale or tonic	R33
RED BULL	R42
CORDIALS Lime, passion fruit kola tonic	R14
WATER 500ml Still or sparkling	R33
WATER 750ml Still or sparkling	R65
SAN PELLEEGRINO 750ml	R80
AQUA PANNA 750ml	R80
LOCAL ICED TEAS	R36
FRESH FRUIT JUICES	R40
ROCK SHANDY	R56
STEELWORKS	R60
FRULLATA Ice cream blended with fresh pieces of fruit	R65
BERRY SHAKE Ice cream blended with mixed seasonal berries	R65
SNICKERS SHAKE Ice cream mixed with decadent Snickers chocolate	R65
FREEZO - SMOOTHIES (98% Fat Free) Coffee, Lemonade, granadilla or caramel fudge	R55