

We take extra care
when we choose
what to use in our
WCafe dishes.

That's why we start at home,
making sure every recipe is made
with Woolies-only ingredients.

That also means that we only use
sustainably sourced fresh fruit and veg,
free range eggs, chicken and beef.

ALL DAY

SUMMER
WATERSTONE



Free
Range
Free to roam



ALL DAY BREAKFAST

YOGHURT & SEASONAL FRUIT 82
Carb Clever™ coconut and vanilla flavoured granola served with a honey, lemon and ginger shot

SUMMER OATS 90
rolled oats cooked with almond milk, topped with
*double cream yoghurt, raspberry and citrus coulis, fresh berries and honey oat crunchie
*swap yoghurt for vegan cultured coconut

FREE RANGE EGGS YOUR WAY 72
scrambled / poached / fried / fried chilli eggs
tofu scramble
all served with your choice of toast

add chicken / pork sausage 20
add thick cut bacon / pork rasher / beef rashers 34
add masala chicken livers 45
add oak smoked trout 62

ASPARAGUS & HALLOUMI BOWL 100
poached egg, avocado, kale and dukkah

add thick cut bacon / pork rasher / beef rashers 34
add oak smoked trout 62

FREE RANGE EGGS FLORENTINE 98
poached eggs, english muffin, hollandaise, wilted spinach, roasted rosa tomatoes and chives

add thick cut bacon / pork rasher / beef rashers 34
add oak smoked trout 62

THE WOOLIES BREAKFAST 159
atchar fried eggs, boerewors, pork rasher / beef rashers, chakalaka beans, thyme mushrooms, mini hashbrowns, magwinya / sourdough

FREE RANGE MASALA CHICKEN LIVERS 132
fried eggs, with naan, garlic and mint labneh

THE PROPER BREAKFAST 135
eggs your way, thick cut bacon / pork rasher / beef rashers, pork / chicken sausage, thyme mushrooms and roasted rosa tomatoes served with your choice of toast

CRISPY POTATO WAFFLE ROSTI 94
two poached eggs with creamy mushrooms

add thick cut bacon / pork rasher / beef rashers 34
add oak smoked trout 62

CORN & CHEESE WAFFLE 102
poached egg, avocado, coriander, exotic tomato salsa, sriracha dressing

add thick cut bacon / pork rasher / beef rashers 34
add oak smoked trout 62

SMASHED AVO TOAST 85
smashed avocado, dukkah, South African feta, crispy kale on toasted sourdough

add oak smoked trout 62
add pan fried halloumi 34
add fried / poached / 7-min boiled egg 20

CRISPY PORK / SMOKED BEEF FREE RANGE OMELETTE 120
la rochelle cream cheese, mature white cheddar and chives, topped with crispy onion, served with your choice of toast
*swap pork / beef for thyme mushrooms

SPICY GREEN FREE RANGE OMELETTE 90
topped with avocado, crispy onions, served with your choice of toast

add thick cut bacon / pork rasher / beef rashers 34
add oak smoked trout 62

BREAKFAST BAGEL / WRAP 110
poached or scrambled eggs, roasted rosa tomatoes, thick cut bacon / beef rashers, mayo, baby spinach, mature white cheddar

add avocado 22
add chips / side salad 40

FLAPJACKS & CREAM 95
canadian maple syrup and seasonal berries

add thick cut bacon / pork rasher / beef rashers 34

ADD TO ANY MEAL

oak smoked trout 62
fried / poached / 7-min boiled egg 20
halloumi 34
thyme mushrooms 28
avocado 22
sourdough / magwinya / naan 16
chicken / pork sausage 20
thick cut bacon / pork rasher / beef rashers 34
chicken breast 39
masala chicken livers 45
chips / side salad 40
chakalaka beans 16
mini hashbrowns 26

SALADS & BOWLS

UMAMI GREEN SALAD 110
raw broccoli, green beans, cucumber, avocado, herbed greens, sprouts, toasted sunflower seeds, sesame seeds with vegan mayo, avocado and soy sauce dressing

FREE RANGE CHICKEN & AVO SALAD 120
Crunchita™, cucumber, rosa tomato, halloumi, basil nut pesto, house dressing

add thick cut bacon / pork rasher / beef rashers 34

NACHO FREE RANGE CHICKEN SALAD 145
shisanyama style chicken breast, Peppadew™ salsa, Peppadew™ mayo, avocado, Crunchita™, charred corn and cucumber

BEEF & PICKLE SALAD 135
dukkah crusted boiled egg, mature white cheddar, Crunchita™ and baby spinach with a mustard and pickle dressing

SUMMER GRAIN SALAD 120
hummus yoghurt with seven grains, sun-dried tomatoes, olives, South African feta, exotic tomatoes, cucumber, rocket, chives with an olive oil and lemon dressing

add thick cut bacon / pork rasher / beef rashers 34
add chicken breast 39
add fried / poached / 7-min boiled egg 20

VEGETARIAN

VEGAN

Free from gluten white bread option available
Swap any yoghurt for vegan cultured coconut

ALLERGENS | Due to unavoidable cross contamination, our menu items may contain allergens: wheat, gluten, cow's milk, egg, soya, peanuts, tree nuts, fish and sulphur dioxide.

IF YOU HAVE ANY DIETARY REQUIREMENTS, PLEASE SPEAK TO YOUR WAITRON.

“Introducing our new seasonal menu, made with only the freshest Woolworths ingredients that are responsibly farmed and sustainably sourced.

A collection of iconic dishes and favourite recipes from the WCafe.”

Your WCafe Chefs

BURGERS

SEVEN GRAIN, HALLOUMI & MUSHROOM BURGER 125
lemon mayo, tomato and red onion on a toasted bun with thick cut chips and garlic mayo

CRISPY FREE RANGE CHICKEN BURGER 130
pickled jalapeño, mozzarella cheese, spicy mayonnaise on a toasted bun with thick cut chips and garlic mayo

FREE RANGE BEEF BURGER 135
mature white cheddar, onion, gherkin on a toasted bun with thick cut chips and garlic mayo

add avocado 22
add thick cut bacon / pork rasher / beef rashers 34

EVERYTHING FREE RANGE BEEF BURGER 185
double beef patty with mature white cheddar and la rochelle cream cheese, thick cut bacon / beef rasher, mustard mayo, lettuce, tomato and onion on a toasted bun with thick cut chips and garlic mayo

SANDWICHES, BAGELS & WRAPS

THE CLUB TOASTIE 115
chicken mayo, thick cut bacon / smoked beef, mozzarella cheese, sliced roma tomatoes on sourdough

add avocado 22
add chips / side salad 40

GRILLED CHEESE & ONION TOASTIE 85
mature white cheddar and la rochelle cream cheese, toasted with a cheese butter served with tomato and basil dip on sourdough

SPICY FREE RANGE CHICKEN TOASTIE 102
atchar mayo with tomato and mozzarella cheese on sourdough

add thick cut bacon / pork rasher / beef rashers 34

SALAD OPEN SANDWICH / WRAP 95
smashed avocado, sprouts, cucumber, carrots, exotic tomato, crispy onion, served on sourdough

add oak smoked trout 62
add chicken breast 39

TUNA NIÇOISE OPEN SANDWICH 95
paprika mayo, exotic tomato salsa, 7-minute boiled egg, olives, leafy greens on toasted sourdough

FREE RANGE CHICKEN & AVO OPEN SANDWICH 105
honey mustard mayo and baby spinach on toasted sourdough

LOCAL OAK SMOKED TROUT BAGEL 145
herbed cream cheese, oak smoked trout and pickled mustard seeds

CRISPY FREE RANGE CHICKEN WRAP TOASTIE 110
spicy pineapple salsa, jalapeño, mozzarella cheese, rocket, South African feta and tomatoes

REST OF THE DAY

FREE RANGE CHICKEN WINGS 130
spicy chicken wings with thick cut chips and lemon mayo

FREE RANGE BUTTER CHICKEN CURRY 147
rice, mango atchar, coconut and almond crunch, mint and garlic labneh with naan

TOMATO & BASIL GIRASOLI RAVIOLI 135
mascarpone and basil ravioli finished with a browned sun-dried tomato butter with tomato and basil sauce, basil nut pesto and hard cheese

FREE RANGE CHICKEN & MUSHROOM RAGOUT PASTA 140
orecchiette pasta with chicken in a creamy mushroom ragout, basil nut pesto and hard cheese

RESPONSIBLY SOURCED HARVEST TUNA FISH CAKES 137
herbed crème fraîche served with a garden salad and thick cut chips

OUR BAKERY

FRESHLY BAKED IN-HOUSE, EVERY SINGLE DAY.

ALL BUTTER CROISSANT 48
with butter, choose 2 additional: jam, cheese or cream

SCONE 42
with butter, choose 2 additional: jam, cheese or cream

SWEET EATS & CAKE TABLE

WAFFLE WITH CANADIAN MAPLE & ICE CREAM 65
vanilla ice cream, canadian maple syrup butter

WAFFLE WITH BERRIES & ICE CREAM 75
vanilla ice cream, fresh berries, berry sorbet

TRIPLE CHOCOLATE WAFFLE 75
chocolate mousse, belgian chocolate ice cream and chocolate sauce

Our cakes are freshly baked every day using free range eggs and market-fresh ingredients.

If you'd like to order a cake for a special occasion, please speak to your waitron.



Scan to learn more about WCafe

COFFEE

100% AFRICAN ORGANIC COFFEE BEANS

	SINGLE	DOUBLE	
Espresso	28	30	
Macchiato	32	34	
Cortado		35	
Flat white		39	
¾ flat white		38	
	SHORT	TALL	GRANDE
Americano	33	36	40
Cappuccino	38	43	48
Latte	38	43	48
Vanilla & cinnamon cappuccino	41	48	55
Honey & nut latte	41	48	55
Mocha dark / white	43	51	57
Dirty chai latte	42	48	54

Ask for soya or lactose-free milk at no charge
oat milk 12
almond milk 12
cream 12
extra syrup (hazelnut / vanilla) 12

HOT DRINKS

	SHORT	TALL	GRANDE
Organic black / rooibos	32		
WW Peppermint Leaves	34		
WW Earl Grey	34		
WW Green Tea	34		
Red cappuccino®	40	45	50
Chai latte	40	45	50
Hot chocolate	42	48	54
White hot chocolate	41	47	53
Ginger Tea Pot	42		
ginger, lemon, ClemenGold™, honey, cayenne pepper			

ICED COFFEE & TEA

	TALL	GRANDE
Iced latte	42	47
Frosted latte	52	59
NEW Frosted caramel latte	54	61
Frosted dirty chai	52	59
Frosted tiramisu latte	67	
VE Frosted coconut latte	57	
VE Sparkling Americano	42	
espresso and vanilla foam with sparkling water		
NEW Sparkling Red	55	
Red Espresso™ with litchi, raspberry and sparkling water		

VE

VEGAN

We only use 100% African organic Arabica coffee beans, farmed in the rich volcanic soils at the base of Mount Kilimanjaro. They produce a distinctive washed Arabica bean that is finely balanced and prized for its unique body, acidity, and citrus undertones.

PRESSED JUICES

ORANGE 48
100% freshly squeezed orange juice

NEW **TROPICAL BLEND** 56
mango, pineapple, apple

GREEN JUICE 56
cucumber, kale, pineapple, apple, lemon

NEW **APPLE MINT** 56
apple, lemon, ginger, mint

FRESH BERRY 56
blueberry, raspberry, strawberry, apple, papaya

GOLDEN JUICE 56
pineapple, orange, carrot

add ginger shot 22

SMOOTHIES

THICK CREAMY GREEN 67
avocado, pineapple, kale, double cream yoghurt

BANANA NUT 65
house-made nut butter, no added salt & sugar peanut butter, almond milk, honey, double cream yoghurt

BERRY & BANANA 65
berry sorbet, honey, double cream yoghurt

NEW **MANGO ICE** 65
mango and orange

add ginger shot 22
add almond nut butter 15
add Carb Clever™ granola 15

VE Swap any yoghurt for
vegan cultured coconut.

Despite taking every precaution for our customers with food allergies or who follow special diets, we cannot guarantee that our items are free from allergens. If you have any dietary requirements, please speak to your waitron.

SODAS & OTHER DRINKS

Soda 32
Sugar-free soda 30
Tisers 36
Lifestyle non-alcoholic drinks 31
cranberry cosmo / mint mojito / ruby grapefruit
Still / sparkling water 19
please ask waitron for other available beverage options

MILKSHAKES & FLOATS

VANILLA SHAKE 55
soft scoop vanilla ice cream,
full cream Ayrshire milk

COFFEE SHAKE 59
organic espresso, soft scoop vanilla ice cream, full cream Ayrshire milk

BERRY SHAKE 59
berry sorbet, soft scoop vanilla ice cream, full cream Ayrshire milk

NEW **MANGO & COCONUT** 78
cultured coconut ice cream,
VE mango, toasted coconut

CHOCOLATE MOUSSE SHAKE 78
chocolate mousse, chocolate ice cream,
full cream Ayrshire milk, topped with
whipped cream

VE **RAINBOW FRUIT FLOAT** 59
granadilla and berry sorbet, topped
with sparkling water and fresh berries

WATERSTONE



Indulge in our
exclusive menu,
brought to you by
our Waterstone chefs.

FOOD SERVED FROM 11:30

CAPE KOFTAS 95
Malay spiced beef koftas with dhania chutney, butter lettuce
and onion-coconut crunch

PRAWN AVO RITZ 120
prawns, avocado salsa, spicy mayo and fresh lemon

NEW SALT AND PEPPER CRISPY PATAGONIAN SQUID 160
fried crispy squid tubes and tentacles served with
thick cut chips and lemon mayo

FISH AND CHIPS 155
battered hake, dill & caper crème fraîche with a fennel,
pea and radish salsa, served with chips

FREE RANGE HALF ROTISSERIE CHICKEN 172
Served with a BBQ / chipotle / peri-peri sauce
and a side of your choice

FREE RANGE 35-DAY MATURED BEEF RIB EYE 295
300 g grilled rib eye, crispy onion and oxtail butter,
horseradish crème with a side of your choice

SIDES
chips / side salad 40
harvest green bean and sesame salad 40
charred Tenderstem™ broccoli 40
with lemon and hard cheese snow
charred roasted butternut 40
with balsamic vinegar, olive oil and toasted seeds

SWEET EATS

STICKY MALVA PUDDING 78
ClemenGold™ and apricot caramel
with your choice of vanilla bean custard
or vanilla soft scoop ice cream

PEPPERMINT CRISP TRIFLE 78
peppermint caramel cream, caramel Swiss roll
and fresh cream

DRINKS SERVED FROM 11:30

BUBBLES

	GLASS	BOTTLE
Villiera Brut MCC	90	330
Villiera Brut Rosé	90	330

WHITE & ROSÉ

Diemersdal Sauvignon Blanc	70	200
Kleine Zalze Chenin Blanc	65	180
Haute Cabrière Chardonnay		
Pinot Noir	85	230
Diemersdal Grenache Rosé	65	180

RED

Warwick Cape Lady	90	250
Cabernet Sauvignon		
La Motte Merlot	80	220
Beyerskloof Pinotage	80	220
Saronsberg SGM	100	280

BEER

Lager 330 ml	40
Light beers 330 ml	40
Devil's Peak Pale Ale	45

SPIRITS

Beefeater London Dry Gin	45
Inverroche Amber Gin	55
Jameson Triple Distilled Irish Whiskey	55
Glenlivet 12 year old Reserve Single Malt	65
Richelieu International	40
KWV 10 year old	45
Havana Club Anejo3 year old	45
Absolut Vodka	45
Olmeca Blanco Tequila	45
Olmeca Reposado Tequila	65

COCKTAILS

Mimosa	95
Margarita	95
Bloody Mary	100
Paloma	115
Whisky Sour	105
Old Fashioned	105
Espresso Martini	115
Negroni	115
Strawberry Fizz	130

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ALCOHOL IS NOT FOR SALE TO PERSONS UNDER THE AGE OF 18. DRINK RESPONSIBLY.