ALL DAY

WINTER DRINKS



COFFEE

100% AFRICAN ORGANIC **COFFEE BEANS**

SINGLE	DOUBLE	
28	30	
31	33	
	34	
	38	
	37	
SHORT	TALL	GRANDE
32	35	39
37	42	47
37	42	47
40	47	54
40	47	54
42	50	56
41	47	53
ee 37	44	51
	28 31 SHORT 32 37 37 40 40 42 41	31 33 34 38 37 SHORT TALL 32 35 37 42 40 47 42 50 41 47

Ask for soy or lactose-free milk at no charge oat milk 11 almond milk 11 cream / vegan coconut cream 11 extra syrup (hazelnut / vanilla) 11

HOT DRINKS

:	SHORT	TALL	GRANDE
Organic black / rooibos	31		
WW Peppermint Leaves	33		
WW Earl Grey	33		
WW Green Tea	33		
Ginger Tea Pot	41		
ginger, lemon, ClemenGold ¹¹	™, honey ar	nd caye	nne pepper
Red cappuccino®	39	44	49
Chai latte	39	44	49
Hot chocolate	40	46	52
White hot chocolate	40	46	52

ICED COFFEE

	TALL	GRANDE
VE) Sparkling Americano	41	
Iced latte	41	46
Frosted latte	51	58
Frosted dirty chai	51	58
Frosted tiramisu latte	66	
(VE) Frosted coconut latte	56	

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 47

100% freshly squeezed orange juice



CITRUS BLEND 57

orange, grapefruit, ClemenGold™

GREEN JUICE 54

cucumber, kale, pineapple, apple, lemon

CUCUMBER 57

cucumber, lemon, apple

FRESH BERRY 54

blueberry, raspberry, strawberry, apple, papaya

GOLDEN JUICE 54

pineapple, orange, carrot

add ginger shot 20

SMOOTHIES

THICK CREAMY GREEN 66

avocado, pineapple, kale, double cream yoghurt

BANANA NUT 64

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

BERRY & BANANA 64

berry sorbet, honey, yoghurt

(VE) PAPINO & COCONUT 64

papino, citrus, cultured coconut topped with whipped coconut cream

add ginger shot 20 add almond nut butter 14 add Carb Clever™ granola 14



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 31

tisers 37

still / sparkling water 20

please ask waitron for other available beverage options

MILKSHAKES & FLOATS

VANILLA SHAKE 52

soft scoop vanilla ice cream, full cream Ayrshire milk

COFFEE SHAKE 57

organic espresso, soft scoop vanilla ice cream, full cream Ayrshire milk

BERRY SHAKE 57

berry sorbet, soft scoop vanilla ice cream, full cream Ayrshire milk

SALTED CARAMEL CHEESECAKE SHAKE 77

salted caramel cheesecake, soft scoop vanilla ice cream, full cream Ayrshire milk, topped with whipped cream

CHOCOLATE MOUSSE SHAKE 77

chocolate mousse, chocolate ice cream, full cream Ayrshire milk, topped with whipped cream

(VE) RAINBOW FRUIT FLOAT 57

granadilla and berry sorbet, topped with sparkling water and fresh berries 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, and free-range eggs, chicken and beef.







"Introducing our new winter 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

ALL DAY BREAKFAST

(V) YOGHURT & SEASONAL FRUIT 80 Carb Clever™ coconut and vanilla flavoured granola served with a honey, lemon and ginger shot

NEW (V) HARVEST OATS 90

rolled oats cooked with almond milk, dates and orchard dried fruit, topped with double cream yoghurt, cling peach jam, Canadian maple syrup and almond nut butter

*swap yoghurt for vegan cultured coconut

FREE RANGE EGGS YOUR WAY 70

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 98 poached egg, smashed avocado, kale and dukkah

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

(v) FREE RANGE EGGS FLORENTINE 96 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

FREE RANGE MASALA **CHICKEN LIVERS** 130

fried eggs, with house-made naan, garlic and mint labneh

THE PROPER BREAKFAST 130

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 92

two poached eggs with creamy mushrooms

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

(v) CORN & CHEESE WAFFLE 100

poached egg, smashed avocado, coriander, exotic tomato salsa, sriracha dressing

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

(v) **SMASHED AVO TOAST** 83

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

(V) FOUR-CHEESE FREE RANGE **OMELETTE** 100

mozzarella, mature Cheddar, cream cheese, Emmental served with your choice of toast

add thick cut bacon / pork rasher / beef rashers 34

add oak smoked trout 62

SPICY GREEN FREE RANGE OMELETTE 88

> topped with avocado, crispy onions and baby leaves served with your choice of toast

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

BREAKFAST BAGEL / WRAP 105

poached or scrambled eggs, roasted Rosa tomatoes, thick cut bacon / beef rashers, mayo, baby spinach, mature cheddar

add avocado 22 add chips / side salad 40



Canadian maple syrup and seasonal berries

add thick cut bacon / pork rasher / beef rashers 34

NEW THE WOOLIES BREAKFAST 155

atchar fried eggs, boerewors, pork rasher / beef rashers, chakalaka beans, thyme mushrooms, mini hashbrowns, amagwinya / sourdough

ADD TO ANY MEAL

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

thyme mushrooms 28 avocado 22

sourdough / amagwinya / house made naan bread 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 15

mini hashbrowns 25

SALADS & BOWLS

(VE) UMAMI GREEN SALAD 105

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 115

lettuce, cucumber, Rosa tomato, halloumi, basil pesto, house dressina

add thick cut bacon / pork rasher / beef rashers 34

NACHO FREE RANGE CHICKEN SALAD 140

shisanyama style chicken breast, Peppadew™ salsa, Peppadew[™] mayo, avocado, Crunchita[™], charred corn and cucumber

NEW (VE) AUTUMN CURRIED **BUTTERNUT SOUP** 120

curried butternut and ginger soup, sourdough toasted with crispy onion butter

LEMONY FREE RANGE CHICKEN SOUP 120

chicken and orecchiette pasta in a chicken broth with basil pesto and mint

add slice of sourdough 16

V VEGETARIAN

VE VEGAN

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

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BURGERS

CRISPY FREE RANGE CHICKEN **BURGER** 125

pickled jalapeño, mozzarella cheese, spicy mayonnaise on a toasted brioche bun with thick cut chips and garlic mayo

FREE RANGE BEEF BURGER 130

Cheddar, onion, pickled cucumber on a toasted brioche bun with thick cut chips and garlic mayo

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

SANDWICHES & BAGELS

THE CLUB TOASTIE 113

chicken mayo, thick cut bacon / smoked beef, mozzarella, sliced Roma tomatoes on sourdough

add avocado 22 add chips / side salad 40

(v) GRILLED CHEESE TOASTIE 80

mozzarella, cream cheese, mature Cheddar and Emmental on sourdough

SPICY FREE RANGE CHICKEN TOASTIE 100

atchar mayo with tomato and mozzarella on sourdough

add thick cut bacon / pork rasher / beef rashers 34

(VE) SALAD OPEN SANDWICH 92

smashed avocado, sprouts, cucumber, carrots, exotic tomato, crispy onion and baby leaves served on sourdough

add oak smoked trout 62 add chicken breast 39

TUNA NIÇOISE OPEN SANDWICH 92

paprika mayo, exotic tomatoes, 7-minute boiled egg, olives, leafy greens on toasted sourdough

FREE RANGE CHICKEN & AVO **OPEN SANDWICH** 103

honey mustard mayo and baby spinach on toasted sourdough

LOCAL OAK SMOKED TROUT **BAGEL** 140

herbed cream cheese, oak smoked trout and pickled

CRISPY FREE RANGE CHICKEN

umami mushroom ragout, tomato, Cheddar cheese, truffle mayo, rocket

add avocado 22 add chips / side salad 40

OUR BAKERY

FRESHLY BAKED IN-HOUSE. EVERY SINGLE DAY.

ALL BUTTER CROISSANT 46

with butter, choose 2 additional: iam, cheese or cream

SCONE 40

with butter, choose 2 additional: iam, cheese or cream

REST OF THE DAY

FREE RANGE BUTTER CHICKEN **CURRY** 145

rice, mango atchar, coconut and almond crunch, spiced herbed yoghurt with house-made naan

CRISPY FREE RANGE CHICKEN STEAK 140

umami mushroom ragout, roasted Rosa tomatoes and blackened corn served with thick cut chips

(V) CREAMY POMODORO PASTA 125

penne pasta in a roasted Rosa tomato and mascarpone sauce, baby spinach, black pepper



penne pasta with chicken in a creamy mushroom ragout, basil pesto, pickled onion, hard cheese

RESPONSIBLY SOURCED HARVEST TUNA FISH CAKES 135

herbed crème fraîche served with a garden salad and thick cut chips

SWEET EATS & CAKE TABLE

WAFFLE WITH CANADIAN MAPLE **& ICE CREAM** 63

vanilla ice cream, Canadian maple syrup butter

WAFFLE WITH BERRIES & ICE CREAM 73

vanilla ice cream, fresh berries, berry sorbet

ANY DAY SUNDAE WAFFLE 89 banana waffle, chocolate ice cream, salted caramel sauce, toasted hazelnuts, whipped cream

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.

