

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.

ALL DAY

**WINTER
WATERSTONE**



**Free
Range**
Free to roam

FARMING
for the future

ALL DAY BREAKFAST SERVED UNTIL 15:00

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

V **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

V **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

V **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

V **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

NEW **V** **FLAPJACKS & CREAM** 95
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 dressing

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

NEW **LEMONY FREE RANGE CHICKEN SOUP** 120
chicken and orecchiette pasta in a chicken broth with basil pesto and mint

add slice of sourdough 16

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

V **FREE RANGE CHICKEN & AVO OPEN SANDWICH** 103
honey mustard mayo and baby spinach on toasted sourdough

V **LOCAL OAK SMOKED TROUT BAGEL** 140
herbed cream cheese, oak smoked trout and pickled mustard seeds

V **CRISPY FREE RANGE CHICKEN BAGEL** 125
umami mushroom ragout, tomato, Cheddar cheese, truffle mayo, rocket

add avocado 22
add chips / side salad 40

V **SPICY FREE RANGE CHICKEN TOASTIE** 100
atchar mayo with tomato and mozzarella on sourdough

V **GRILLED CHEESE TOASTIE** 80
mozzarella, cream cheese, mature Cheddar and Emmental on sourdough

add avocado 22
add chips / side salad 40

V **CRISPY FREE RANGE CHICKEN BURGER** 125
pickled jalapeño, mozzarella cheese, spicy mayonnaise on a toasted brioche bun with thick cut chips and garlic mayo

V **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

V **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 **CRISPY FREE RANGE CHICKEN AND MUSHROOM RAGOUT PASTA** 135
penne pasta with chicken in a creamy mushroom ragout, basil pesto, pickled onion, hard cheese

NEW **FREE RANGE CHICKEN AND MUSHROOM RAGOUT PASTA** 135
penne pasta with chicken in a creamy mushroom ragout, basil pesto, pickled onion, hard cheese

V **CREAMY POMODORO PASTA** 125
penne pasta in a roasted Rosa tomato and mascarpone sauce, baby spinach, black pepper baked South African feta

add thick cut bacon / pork rasher / beef rashers 34

V **FREE RANGE CHICKEN & MUSHROOM RAGOUT PASTA** 135
penne pasta with chicken in a creamy mushroom ragout, basil pesto, pickled onion, hard cheese

V **RESPONSIBLY SOURCED HARVEST TUNA FISH CAKES** 135
herbed crème fraîche served with a garden salad and thick cut chips

V **FISH & CHIPS** 155
battered hake, dill & caper creme fraiche with a fennel, pea and radish salsa served with chips

V **FREE RANGE HALF ROTISSERIE CHICKEN** 169
served with a sauce of your choice
BBQ / chipotle / peri-peri and any side

V **FREE RANGE WHOLE ROTISSERIE CHICKEN** 399
served with a sauce of your choice
BBQ / chipotle / peri-peri and any 4 sides

V **FREE RANGE 35 DAY MATURED BEEF RIB EYE** 210
300 g grilled rib eye, crispy onion and oxtail butter, horseradish creme with a side of your choice

V **SIDES**
chips / side salad 40
harvest green bean and sesame salad 43
charred Tenderstem™ broccoli 43
with lemon and hard cheese snow
charred roasted butternut 43
with balsamic, olive oil and toasted seeds

V **WAFFLE WITH CANADIAN MAPLE & ICE CREAM** 63
vanilla ice cream, Canadian maple syrup butter

V **WAFFLE WITH BERRIES & ICE CREAM** 73
vanilla ice cream, fresh berries, berry sorbet

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

V **STICKY MALVA PUDDING** 77
ClemenGold™ and apricot caramel with your choice of vanilla bean custard or vanilla soft scoop ice cream

V **PEPPERMINT CRISP TRIFLE** 77
peppermint caramel cream, caramel Swiss rolls and fresh cream

V **VEGETARIAN**

VE **VEGAN**

Free from Gluten white bread option available
Swap out any yoghurt for 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.

“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

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 mustard seeds

CRISPY FREE RANGE CHICKEN BAGEL 125

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: jam, cheese or cream

SCONE 40

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



Scan to learn more about WCafe

REST OF THE DAY SERVED FROM 11:30

CAPE KOFTAS 93

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

PRAWN AVO RITZ 118

prawns, avocado salsa, spicy mayo and fresh lemon

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 baked South African feta

NEW FREE RANGE CHICKEN AND MUSHROOM RAGOUT PASTA 135

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

FISH & CHIPS 155

battered hake, dill & caper creme fraiche with a fennel, pea and radish salsa served with chips

FREE RANGE HALF ROTISSERIE CHICKEN 169

served with a sauce of your choice
BBQ / chipotle / peri-peri and any side

FREE RANGE WHOLE ROTISSERIE CHICKEN 399

served with a sauce of your choice
BBQ / chipotle / peri-peri and any 4 sides

FREE RANGE 35 DAY MATURED BEEF RIB EYE 210

300 g grilled rib eye, crispy onion and oxtail butter, horseradish creme with a side of your choice

SIDES

chips / side salad 40

harvest green bean and sesame salad 43

charred Tenderstem™ broccoli 43
with lemon and hard cheese snow

charred roasted butternut 43
with balsamic, olive oil and toasted seeds

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

STICKY MALVA PUDDING 77

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

PEPPERMINT CRISP TRIFLE 77

peppermint caramel cream, caramel Swiss rolls and fresh 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.

DRINKS WATERSTONE

W
CAFE

COFFEE

100% AFRICAN ORGANIC COFFEE BEANS

	SINGLE	DOUBLE		
Espresso	28	30		
Macchiato	31	33		
Cortado		34		
Flat white		38		
¾ flat white		37		
	SHORT	TALL	GRANDE	
Americano	32	35	39	
Cappuccino	37	42	47	
Latte	37	42	47	
Vanilla & cinnamon cappuccino	40	47	54	
Honey & nut latte	40	47	54	
Mocha dark / white	42	50	56	
Dirty chai latte	41	47	53	
Condensed milk coffee	37	44	51	

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™, honey and cayenne 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

NEW **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.

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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

SERVED FROM 11:30

BUBBLES

	GLASS	BOTTLE
Villiera Brut MCC	80	295
Villiera Brut Rose	80	295
Chiaro Prosecco	90	310
Astoria Lux Gold		550

WHITE & ROSÉ

	GLASS	BOTTLE
Diemersdal Sauvignon Blanc	65	170
Thelema Sauvignon Blanc		190
Kleine Zalze Chenin Blanc	60	160
Beyerskloof Chenin Blanc		170
Kaapzicht Granietkop Chenin Blanc		240
Spier Private Collection Chenin Blanc		260
Haute Cabrière Chardonnay Pinot Noir	80	190
Thelema Chardonnay		250
Terra Del Capo Pinot Grigio		175
Vinho Verde Portuguese White		175
Diemersdal Grenache Rosé	60	160
David Nieuwoudt Piekenierskloof Cinsault Rosé		155

RED

	GLASS	BOTTLE
Warwick Cape Lady Cabernet Sauvignon	80	220
Thelema Cabernet Sauvignon		260
Spier Private Collection Cabernet Sauvignon		350
Catherine Marshall Pinot Noir		320
Delheim Cabernet Merlot	75	210
Tokara Merlot		240
La Motte Merlot	75	210
Bellevue Malbec		230
Hartenberg Shiraz		260
Terra Del Capo Sangiovese		250
Beyerskloof Pinotage		210
Alto Rouge 1693		220
Saronsberg SGM	85	240
Thelema The Abbey		430

BEER

Lager	35
Castle Light	35
Devil's Peak Pale Ale	40
Devil's Peak Non-Alcoholic Beer	40

GIN

Beefeater London Dry	35
Inverroche Amber	45

WHISKY

Jameson Irish Whiskey Triple Distilled	45
The Glenlivet 12yr Single Malt	65

BRANDY

Richelieu International	30
Klipdrift Export	35
KWV 10yr Old	45

TEQUILA

Olmecca Blanco	35
Olmecca Reposado	35

VODKA

Absolut	35
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RUM

Havana Club Añejo - 3-Year-Old	35
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COCKTAILS

Mimosa	85
Bloody Mary	95
Margarita	95
Paloma	110
Whisky Sour	100
Old Fashioned	100
Espresso Martini	110
Negroni	110
Strawberry Fizz	125