

ALL DAY MENU

W - Sun
9h - 17h


hebron
www.hebron.co.za

Breakfast

available all day, ask for other cooked options

SEASONAL FRUIT PLATE with honey	R50
HOUSEMADE GRANOLA with yoghurt, fresh fruit & honey	R55
APPLE PANCAKE STACK w/ fruit, yoghurt & rooibos syrup	R55
(kids R40) w/ bacon, berries & rooibos syrup	R60
SPICY SCRAMBLED EGGS	R60
with chilli, garlic, spring onions, coriander, mint & basil	
BOMBAY FRY-UP with farm eggs & spicy sausage,	R70
curried potato, Hebron greens & "District 6 blatjang"	
FRENCH TOAST BREAKFAST	R70
with bacon, roast tomato, garlic-mushrooms, cheese & blatjang	
FULL COOKED BREAKFAST with 2 eggs anyway, crispy bacon,	R75
pork sausage, garlic-mushrooms, roast tomato, toast & preserves	
SMOKED SALMON OMELETTE with spinach, tomato & basil	R75
<i>we only use eggs from Jaapie's free-roaming chickens</i>	

Bakery

BRAN, BANANA & MUESLI MUFFIN	R25
BUTTERMILK SCONE with Hebron preserves & cream	R30
TOASTED BANANA BREAD with cream cheese & berry compote	R40

Sandwiches

QUESADILLA with smoked ham, cheddar & pineapple chutney	R55
SOURDOUGH BRUSCHETTA w/ goats' cheese & black olive relish	R55
GRILLED CHICKEN & PESTO with fries	R65

other toastie options available

Kids

KIDDIES BACON 'n EGGS - anyway	R35
GRILLED CHICKEN KEBAB with fries & crunchy salad	R45
BABY BURGER with fries & crunchy salad	R50

Lunch

PEAR & BLUE CHEESE SALAD with toasted pecans & balsamic	R65
DEVILLED FARM CHICKEN LIVERS on toasted sourdough	R65
GREEN PEA FALAFEL with hummus, Turkish salad & tahini	R65
SPICY CHICKEN WINGS, coriander & "District 6 blatjang"	R65/110
TRUFFLED SPINACH RISOTTO BALLS w/ tomato & Parmesan	R70
NACHOS GRANDE with spiced beef, jalapeno salsa & sour cream	R70
SMOKED TROUT & POTATO CROQUETTES with garlic mayo	R70/120
GOATS' CHEESE w/ pistachio crust, grilled peaches & asparagus	R75
SPINACH, PUMPKIN & FETA SPANAKOPITA w/ tzatziki & salad	R80
OSTRICH BURGER with onion marmalade, fries & garlic mayo	R120
FARM CHICKEN SALTIMBOCCA w/ roast pumpkin & rocket pesto	R130
CARAMELISED PORK BELLY w/ root mash, pickles & crabapple	R160

Pudding

HAZELNUT AFFOGATO with chocolate ice cream & hot espresso	R40
APPLE CRUMBLE TART w/ ice cream & butterscotch sauce	R40
PEACH MERINGUE w/ vanilla whipped mascarpone	R45
LEMON VERBENA CRÈME BRULEE with fruit & nut biscotti	R45
BAKED LEMON CHEESECAKE with blackberry compote	R50
WARM CHOCOLATE & HAZELNUT BROWNIE with ice cream	R50

DAILY SPECIALS

SMOKED TROUT CROQUETTES

w/roasted garlic aioli

R70/R120

FRESH BREAD

R20-R35 per loaf (when avail)

Ciabatta * Brioche * Sourdough
Sweet Potato bread/rolls

Cold drinks

F/pressed apple & basil juice	R30
F/squeezed Citrus juice	R30
Terbodore Cold Brew Lemonade	R35
Iced Rooibos Green tea	R25
<i>with apple, lemon & mint</i>	
Housemade Organic lemonade	R25
Rooibos & Buchu Kombucha	R25
Steelworks/Rock Shandy	R25
"Duchess" virgin G&T, bitters	R30
Fruit juice	R20
Water (250/750ml)	R10/20
Tizers/Just Juice	R25
Fizzy drinks	R20
Iced coffee	R30
Savanna Dry Cider (330ml)	R25
Castle Light (330ml)	R25
Heineken Lager (330ml)	R30
Windhoek Draft (440ml)	R30
NieuwBrew Craft Beer (550ml)	R60

Milkshakes & Smoothies

100% natural homemade flavas!

Double Chocolate, Wild berry,	
Peanut caramel, Hazelnut latte,	
Rooibos espresso	R35
<i>with fresh fruit, yoghurt & ice...</i>	
Rooibos & red fruits smoothie	R30
Seasonal fruit smoothie	R35

Hot drinks

Rooibos/English/Herbal tea	R15
Carmiën Rooibos cappuccino	R30
Coffee/Americano	R20
Espresso (sgl/dbl)	R15/20
Macchiato (sgl/dbl)	R20/25
Cappuccino (sgl/dbl)	R25/30
Latté/Moccaccino/Milo	R30
Nomu Hot chocolate (UTZ cert)	R30

Dinners, with reservation
Wed-Sat 19h-22h (Fridays pizza night)

FARMERS' MARKET
first Saturday of every month

HEBRON COMMUNITY PROJECTS
www.hebroncp.org