



Suzanne Taillefert was a French Huguenot born circa 1655 and came from a winemaking family. She was the wife of Laborie Estate's first owner, and together with her husband and their children, they left France to seek refuge in the Cape. With her she brought her winemaking knowledge and greatly contributed to the success and winemaking heritage of Laborie Estate.

Breakfast

Sweet & Savoury

Mini plain croissant	20
Mini scrambled egg croissant	35
Extra Salmon	35
Extra Bacon	25
Chef's choice Danish	35
Smashed Avocado	35
Feta & spinach egg muffin	30
Bacon & cheese quiche	35
Bran muffin	20
Scone, butter, cheese & jam	35
Pasteis de Nata	20

Build a Tier

choose any 5 items from the list above

Lunch

Toasted Sandwiches

Free range chicken mayo	65
Brie, tomato, rocket & caramelized onion	60
Pastrami, pickles & cheddar	70
Avocado, fresh tomato	65
Fries, garlic & chive aioli	30
Salad of the day	75
Quiche of the day	75

~ Ask your waiter for our daily specials ~

10% gratuity added for tables of 8 or more



Hot Beverages

Oat and almond milk available at an additional R10

Coffee

Flat White - single	30
Flat White – double	34
Cortado	30
Americano	28
Café Latte	36
Espresso single	26
Espresso double	34
Macchiato	26
Hot Chocolate	36

Tea

Tea - Ceylon, Rooibos, Earl Grey, Green	26
Fresh Mint	28
Chai Latte	34
Red Cappuccino	32

Iced Coffee

Iced Coffee	38
Coffee Shake	40

Iced Tea

Bos Iced Tea	32
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Smoothie

Summer Berry	55
Avocado & lime	55
Peanut Butter & Banana	55

Milkshake

Vanilla	55
Chocolate	55
Bubblegum	55

Juice

Orange	25
Mango	25
Apple	25
Cranberry	25



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Tapas

Tapas Small Plates

Grilled chorizo & relish	55
Tempura greens	50
Baked mini camembert	65
Bitterballen	55
Marinated olives	30
Chicken lollipops	55
Fried Calamari	60
Pan con tomate	35
Roasted bone marrow	55

Tapas Pizza

Margherita	35
Exotic mushroom	50
Bacon, feta & avo	50
Garlic & herb	20

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Classic Cocktails

Negroni- House of Dragon 95

Mojito 90

Strawberry Daquiri 80

Aperol Spritz 85

Margarita 75

(Classic or frozen)

Whiskey Sour 80

El's Misty Moon 95

Caipirinha 75

Cosmopolitan 80

Mai Tai 80

Long Island Iced Tea 80

Mimosa 80

Non-Alcoholic Cocktails

Mojito 60

Strawberry Daquiri 60

Steelworks 45

Rock Shandy 38

Cocktails not your vibe?

Scan the QR code for our

extended drinks menu

