

CONCEPTION BY AB CULINARY & PASTRY SCHOOL MENU

BREAKFAST

Meaty breakfast

Sausage | 2 rashers of bacon | sautéed mushroom | fried eggs | toast 50

Omelet

Cheese | peppers | onions | 30

STARTERS

Greek salad

Tomatoes | olives | olives | capsicum | Greek feta cheese 50

Chicken Caesar salad

Baby Cos letters | crispy bacon | croutons | eggs | chicken breast
roulade | ceasar dressing 65

Portuguese style chicken livers

Pan fried livers | peri peri sauce | toasted baguette 45

MAIN

200g Sirloin steak

Flamed grill sirloin | hassle back Potatoes | cauliflower puree | jus 95

Junior T bone steak

Flamed grill steak | pap tart | chakalaka 65

Jozi beef burger

150 Beef Patty | cheese | caramelized onions | fries 60

Club sandwich

Chicken | bacon | egg | tomatoes | fries 55

Chicken breast

Skinless chicken breast | creamy mash potatoes | Mushroom sauce 60

Traditional fish and chips

Deep fried hake | tartar sauce | fries 65

Toasted Sandwich

Bacon | egg | cheese | fries 40

DESSERT

Chocolate crème Brule 45

Chocolate Fondant 40

Sandwiches

Tuna and Mayo	25
Chicken and Mayo	25
Cheese and ham	20
Cheese and tomato	18

Pastries

Baked Cheese cake slice	30
Carrot cake slice	25
Chocolate caramel Slice	30
Crunchies	14
Peanut butter Choc Chip	20
Chocolate Muffins	17
Blue berry muffins	18
Milk tart	15
Apple crumble	15
Lemon meringue	15
Eclairs	18

Health Snacks

Muesli and yogurt	35
Granola with yoghurt & fruits	45

Hot Box

BBQ Grill chicken ¼	22
Pies Chicken and mushroom	18
Beef Pies	18
Sausage roll	25

Beverages

Hot

Cappuccino	25
Americano	20
Latte	30
Chocochino	35
Espresso	15
Hot Chocolate	23

Tea

Rooibos cappuccino	30
Rooibos/ Five roses	20
Earl grey tea	20
Green tea	20

Soft drinks

Can 330ml	18
Appetizer	25
Water	10
Energade	15
Orange juice	25
Strawberry Juice	25
Mango	20
Monster	22
Switch	10



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BAR

BEERS

Hansa	25
Heineken	25
Castle lite	25
Castle Larger	25
Corona	30
Windhoek lager	30
Black label	30

CIDERS

Savanah	35
Hunters dry	35
Brutal fruit	35
Belgravia	35

WINE

WHITE WINE

Fat bastard Chardonnay	35 150
Le Motte Sauvignon Blanc	40 170
Klein Zalze Chenin Blanc	45 180
White Muscadel Fortified wine	20 110

RED WINE

Lanzerac Cabernet Sauvignon	45 160
Paul Cluver Village Pinot Noir	50 240
Rustenburg Stellenbosch Merlot	45 210
Simonsig Pinotage	40 200
Neethlinghof Shiraz	40 150

SOFT DRINKS

Coke Zero	18
Stoney	18
Appetizers	25
Grapetizer	25
Fanta Orange	25
Lemonade 200ml	18
Soda water 200ml	18
Tonic 200ml	18

SHOOTERS

Blow Job	40
Springbok	40
Chocolate Cake	40

WHISKEY

Johnny Walker black	40 900
Jameson	30 800
Chivas Regal	35 950
Jack Daniels	30 800

COGNAC

Hennessey VS	50 1100
Bisquit VS	40 1050

BRANDY

Richelieu	20 500
Klipdrift	25 550
KWV 10y	35 700

TEQUILA

Olmecca Blanco	30 800
Olmecca Gold	35 750

RUM

Havana club 3yo	30 400
Captain Morgan Spiced Gold	25 450
Malibu Rum	25 400
Bacardi white	25 400

LIQUEUR

Amaretto	35
Jägermeister	30
Ponchos Tequila	35
Amarula	30
Frangelico	35
Kahlua	35

VODKA

Absolut Vodka	30 800
Sky Vodka	35 850
Cruz cranberry	35 850
Smirnoff 1818	30 350

GIN

Gordons	25 500
Bombay	30 750
Tanqueray	30 750



J O H A N N E S B U R G

CULINARY & PASTRY SCHOOL

The Classics

Mojito	65
Cosmopolitan	55
Strawberry daiquiri	69
Margarita	65
Pina colada	75
Red bull vodka	80
Caipirinha	75
Red bull Spritzer	85
Deep throat	80
Sex in the City	85
Tiramisu Martini	65
Espresso Martine	60
Aperol Sprits	65

Virgin Cocktails

Mojito	60
Cosmopolitan	50
Strawberry Daiquiri	65
Margarita	60
Pina Colada	70

BAR SNACK MENU

Gourmet Platter for 2

BBQ Glazed Beef Meatballs | Spicy Chicken Samosas | Asian Cabbage Spring rolls | Mini Pepper steak Pie | Honey and mustard chicken kebabs

120

Biltong Platter for 2

Sliced Beef Biltong | Beef Dry Wors | Salted Peanuts and Raisins
Salted Pretzel Sticks | Assorted Vegetable Pickles

300

Meat and chill for 2

Asian Sticky Wings | Sweet and Sour Pork Riblets | Beef Turkish Kebabs | Mini Margareta Pizza | Garlic and Herb Potato Wedges

220

