

BREAKFAST

SERVED FROM 7AM-3PM

Full Breakfast 160

Crispy bacon, two eggs, sausage, haloumi, mushrooms, grilled tomato, toast

Mini Breakfast 85

Crispy bacon, one egg, grilled tomato and toast

Eggs Benedict 140

Bacon, toasted English muffin, two poached eggs and fresh hollandaise

Eggs Royale 170

Smoked trout, toasted English muffin, two poached eggs and fresh hollandaise

Bacon and Egg Brioche 98

Soft egg and crispy bacon on a toasted brioche bun

Scrambled Eggs on Toast 110

with roasted baby tomatoes
Sourdough / Ciabatta / Croissant

Omelette 140

Three egg omelette with tomato, cheddar, onion add extra Avo, bacon, feta or mushrooms 30 each

Avo Toast 115

Sourdough toast, smashed avo, toasted seeds add on an egg 130 or smoked trout 160

Mushrooms On Toast 125

Add a poached egg or grilled camembert 140

Spicy Chicken Livers 120

With a poached egg

Shakshuka poached eggs 120

in a smoky, red pepper and tomato sauce

Monte Cristo 105

French toast brioche, blackforest ham and emmentaler cheese

Chocolate Babka French Toast 95

Panettone chocolate bread with orange zest, cinnamon, butter & syrup

Smoked Trout Plate 180

Two poached eggs, smoked salmon, avocado, slice of toast

Oumas Crumpets 115

Fluffy crumpets, maple syrup and butter bacon or berry option

Papaya Health Bowl 120

Full cream yogurt, papaya, honey and roasted walnuts add muesli 125

SWOP YOUR BACON FOR AVOCADO OR MACON

COFFEE ,TEA & COLD DRINKS

Cappuccino / Flat white 45

Cortado 36

Americano 36

Red Cappuccino 46

Chai Latte 42 /Dirty Chai Latte 52

Hazelnut Latte/Vanilla Latte (iced or hot) 46

Dark Hot Chocolate 55

Baby cino: Steamed milk dusted with cocoa 20

Plant milk add 15

Decaf add 15

Spritzers 55

Lime / Elderflower (sugar free)

Orange Juice 50

Smoothies 65

Peanut butter and banana

Berry and yogurt

ASK ABOUT OUR TEA SELECTION 40

SANDWICHES

SERVED FROM 7AM-3PM

Rare Roast Beef Dutch Dip 150

Rare roast beef and mustard on a brioche roll with beef gravy

BLT 125

Ciabatta with crispy bacon, lettuce, tomato, mayonnaise add grilled chicken 160

Open Chicken Mayo and Avo 135

on wholewheat

Open Pastrami sandwich 150

Pastrami, Coleslaw, mustard and Gherkins

NY Hotdog 120

German bockwurst, brioche roll, caramelised onions and mustard

Roast Chicken Mayo 110

Roasted chicken mayonnaise toasted on ciabatta

Grilled Cheese 105

Emmenthal and cheddar on ciabatta or sourdough Add Brie 15

Grilled Cheese and tomato 110

Grilled Cheese and blackforest ham 120

BAGELS

Made in house - fresh every day

Smoked Trout and Cream cheese 135

Blackforest ham and Emmenthal 95

Cream Cheese 50

Grilled Haloumi Bagel 110

with roasted baby tomato and avocado

SOMETHING SWEET

Vanilla Ice cream and Chocolate sauce R80

Ask your waiter about the
Cake of the Day

Affogato 80

House made biscotti, vanilla ice cream and double espresso to pour over

Malva Pudding 90

Traditional Mava pudding served with custard or ice cream

Open everyday from 06h30

Celebration Cakes available to order and freshly baked Breads available every day

Feedback & Enquiries are welcome

Kindly contact Sharon on 0832606582 or Harald on 0716434542.

Please note we are a

Cashless Payment Business



OREGANO

LIGHT PLATES

STARTER PLATES

Halloumi 105
Seasoned and shallow fried

Chicken Livers 95
Served with peri peri, hot or mild

Calamari 95
Falklands calamari tubes, grilled or deep fried

SALADS

Greek Salad 90
Danish feta with fresh garden salad

Avo, Haloumi & Bacon or Chickpea Salad 140
Seasonal greens, avocado and toasted seeds

Chicken Caesar Salad 150
Dressed lettuce, bacon, boiled egg, ciabatta crouton, parmesan

House Chopped Salad 100
Seasonal greens, avocado and toasted seeds (ve)
add grilled chicken 140

Grilled Artichoke Salad (VE) 140
Avocado, roasted chickpeas, seasonal greens and toasted seeds

Tuna Salad 140
Tuna, boiled egg and seasonal greens served with lemon dressing

SIDES

HAND CUT CHIPS 45

BUTTERNUT 36

SPINACH 36

ROAST VEG 36

SIDE GREEN SALAD 36

MASH 42

PAP & SAUCE 42

RICE 32

ONION RINGS 42

ASK ABOUT OUR CHEF'S SPECIALS

SAUCES

MONKEYGLAND / PEPPER / CHEESE /
MUSHROOM 45

CREAMY GARLIC/PERI PERI/
BLUECHEESE 48

BURGERS & GRILLS

DONE TO PERFECTION, JUST TELL THE CHEF HOW YOU LIKE IT!

Classic Burger 125
Homemade ground beef burger patty served on a toasted sesame seed bun

Cajun Chicken Burger 135
Grilled Cajun spice chicken breast, mozzarella & avocado

Crunchy Chicken & Pineapple 150
Sesame seed crusted chicken breast with pineapple & mayonnaise

Haloumi Burger 160
Grilled haloumi strips with fresh avo served with dill, pink sauce & lettuce

Biltong & Avo Burger 175
Our Classic burger topped with our famous biltong & fresh avo

Sauce Burger 170
Choice of cheese, pepper, blue cheese, mushroom, monkeygland, garlic or peri peri sauce

Bacon & Blue Cheese Burger 180
Burger patty topped with grilled bacon & blue cheese sauce

Camembert & Cranberry 190
Homemade burger patty topped with camembert & cranberry

Banting Burger 210
Our classic burger served with two large brown mushrooms

Grilled 330g T-bone 180
Smothered in our legendary basting sauce then flame grilled

Grilled 330g Rump 200
Wet aged 330g Rump flame grilled and served with a side

Grilled 330g Sirloin 200
Wet aged cut of Sirloin Grilled to your preference and served with a side

Grilled 330g Fillet 345
Grilled Fillet with a salt and pepper crust

Lamb Chops 295
Lamb rib or loin chops flame grilled with fresh herbs & lemon juice 600g

LEGENDARY Ribs 400
Pork loin ribs, smothered in our basting sauce then flame grilled

Falklands Calamari 185
Deep fried or grilled in a buttery lemon sauce

Chicken Schnitzel 148
Crumbed tender chicken breast, served with a choice of sauce

Full Spring Chicken 210
Flame grilled and served with peri peri or a lemon & herb sauce

Chicken Kiev 160
Tender chicken breast stuffed with olives, feta & spinach, then crumbed and lightly fried

Lemon and Herb Chicken Breasts 138
Marinated Lemon and herb Chicken Breast



OREGANO

ALL OF OUR LEGENDARY BURGERS
ARE SERVED WITH A SIDE