

Bakery

Check the counter or speak to your waiter
for today's other baked goods

JOEL'S MONTREAL BAGELS

Boiled & baked fresh at the back of the café.

Available plain or toasted.

Cream cheese	27
Franschoek smoked salmon trout and cream cheese	75
Beef brisket with pickles and mustard	58
Plain	8

BAKED GOODS

Pasteis De Nata	25
Plain butter croissant	22
Almond croissant	32
Pain au chocolat	26
Cinnamon roll	20

GLUTEN-FREE BAKED GOODS

Vegan peanut butter cookie	22
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BREAD SELECTION

Baked at Origin, using stone-ground
flour and our own natural leavens in the
sourdoughs.

Sesame & poppy seed bagels
Naturally leavened sourdough
Multi-seed loaf
100% Rye
Soft sesame bun
English muffin

*We strive to use fresh, seasonal, locally-
sourced ingredients to support ethical
farmers and local artisans.*

- Free range chicken & grass-fed, free range
beef
- Usana's pasture-raised eggs
- Artisan cheeses and farm butter
- Premium stone-ground flour from Eureka
Mills
- Our breads, sourdoughs, bagels, tarts and
cakes are baked fresh at Origin

All-day menu

EGGS BENEDICT

Two poached pasture-reared Usana eggs
with homemade hollandaise, served on our
home-baked English muffins

with bacon	85
with salmon	105

PLAIN OR FILLED OMELETTE + extras

Three pasture-reared Usana eggs served
with your choice of bread

with croissant	+15
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HEALTH BREAKFAST

Thick, Greek-style, double cream yogurt
topped with Cape honey, fresh seasonal fruit
salad and home-made muesli

AVO SMASH ON TOAST

Smashed avocado on sourdough toast with
crumbled feta and confit red onion, chilli and
lime

TOPPINGS & SIDES

Fresh red onion	6
Rocket	12
Fresh or seared cherry tomatoes	12
Sautéed spinach	15
White Cheddar	18
Avocado	20
Homemade hollandaise	22
Bacon	24
Grilled chicken breast	35
Roasted mixed mushrooms	35
Smoked Franschoek salmon trout	45