

# 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.

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

## BAKED GOODS

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

## GLUTEN-FREE BAKED GOODS

Brownie of the day	30
Vegan peanut butter cookie	24

## BREAD SELECTION

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

Speak to your waiter for today's selection of breads.

## HEALTH BREAKFAST

Home-made muesli, Greek-style yogurt, fruit compote, fresh fruit and pure Cape honey 75

## VEGAN HEALTH BREAKFAST

Chia seeds soaked in almond milk, fruit compote, fresh fruit and mixed roasted nuts 75

## EGGS & TOAST

Two pasture-reared Usana eggs how you like them with your choice of hot sauce (green apple & jalapeño or habanero & pineapple) served with your choice of bread 45

with croissant + 15

## EGGS BENEDICT

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

with bacon 85

with salmon 105

## BANTING FRIENDLY BENEDICT

Beetroot rösti with leeks and coriander topped with two poached eggs, kale chips and pickled beetroot hollandaise 70

with bacon 90

with salmon 105

## ORANGE SWEET POTATO HARISSA RÖSTI

Two poached eggs served on an orange sweet potato, carrot and leek rösti with baby spinach and a spicy hollandaise 70

## PLAIN OR FILLED OMELETTE + extras

Three pasture-reared Usana eggs served with your choice of bread 45

with croissant + 15

# Breakfast and Brunch

## SHAKSHUKA

Two pasture-reared eggs poached in a fragrant sauce of tomatoes, peppers, onions, spinach and chickpeas, with Merguez lamb sausage, house-made harissa and thick-sliced sourdough on the side 100

excluding sausage (vegetarian) 90

## FRENCH TOAST

24 hour custard-soaked brioche, pan fried, served with rhubarb compote and crème fraîche 65

with genuine Québec Maple syrup +25

## AVO SMASH

Smashed avocado with sun-dried tomatoes, chilli-marinated feta, red onion confit and kale chips on sourdough toast 55

## MUSHROOMS ON TOAST

Sautéed mixed mushrooms with asparagus, wilted spinach, grated fontina on toasted brioche with a touch of truffle oil 75

## TOPPINGS & SIDES

Fresh chilli 6

Fresh red onion 6

Rocket 12

Fresh or seared cherry tomatoes 12

Sautéed spinach 15

White Cheddar 18

Avocado 20

Potato wedges 20

Homemade hollandaise 22

Bacon 24

Emmentaler 30

Merguez (spicy lamb sausage) 30

Roasted mixed mushrooms 35

Grilled chicken breast 35

Smoked Franschoek salmon trout 45

# Beverages

## Cold beverages:

### ICED TEA:

Freshly made carafe of iced specialty tea

Any of our 20 fine leaf teas 27

Reserve teas 37

### CORDIALS

Carafe of cordial and sparkling water with ice

28

### —KUHESTAN ORGANIC FARM

Produced using traditional Persian recipes with no preservatives, colourants or other additives:

*Rose & raspberry; lime; pomegranate;  
lemongrass & ginger;  
strawberry & mint; elderflower*

### —WILD AT HEART FARM

Locally made in Wellington, Western Cape:

*Lemon; buchu*

### TODAY'S FRESH JUICES

We offer fresh juices daily, using choice

seasonal fruit from 28

GRAPETISER/APPLETISER 28

### WATER

Eco-friendly sparkling filtered water 10

Bottled still water 500ml 20

Bottled sparkling water 500ml 20

## Hot beverages:

### HOT CHOCOLATE

Hot chocolate 28

with soya milk +5

with almond milk +8

with cream +6

# Harvest Table

### Multicultural salad feast.

Fresh salads made with a multitude of seasonal vegetables, grains and fruits inspired by a mixture of diverse culinary cultures. Available weekdays from 11:00am for take-away or eat in. Your choice of:

2 salads 45

3 salads 65

with vegetarian 'protein' +15

with chicken +20

with pork +30

with beef +35

with lamb +45

with seafood +45

*Salads change weekly and choice of 'proteins' change daily.*

*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

# Plates and Bowls

### AVO, CHEESE & ONION RING BURGER

130g burger with shredded lettuce, caramelized onions, avocado, deep-fried onions rings, garlic dill mayo and melted fontina cheese. Served with a side of wedges 90

add your own toppings

### VEGAN SWEET POTATO ROAST

Roasted sweet potato, tofu in coconut cream, parsley and coriander chimichurri, roasted mixed nuts and pea shoots 75

also suitable for non vegans

### BRAISED BEEF

Slow braised beef shin served on a slice of sourdough with fresh English spinach, confit red onions, finished with a fried egg, shaved Parmesan and bone marrow 75

### SHORT RIB CROQUE-MONSIEUR

Slow-braised and pulled beef short ribs and mature cheddar on sourdough, finished with a creamy mustard bechamel and melted parmesan 80

### ORIGIN FRIED CHICKEN

De-boned chicken thigh marinated in Origin spice and buttermilk, deep-fried in a gluten free batter, served with a pickled basil slaw, confit red slaw and your choice of mayo (Sriracha mayo or lime mayo) 90

### CHICKEN MAYO SANDWICH

Roasted chicken breast tossed in cucumber, coriander and lime mayo with fresh baby spinach and melted white cheddar on sourdough 50

### SMOKED YELLOWTAIL ON TOAST

Smoked yellowtail with crème fraîche, capers, lemon and dill on sourdough 60