

# 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	29
Beef brisket with pickles and mustard	58
Franschoek smoked salmon trout and cream cheese	85
Plain	10

## BAKED GOODS

Pasteis De Nata	25
Plain butter croissant	22
Almond croissant	32

## 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 yoghurt, spiced quince & rhubarb compote, fresh fruit and pure Cape honey 75

## VEGAN HEALTH BREAKFAST

Chia seeds soaked in almond milk, spiced quince & rhubarb 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 50

with croissant + 15

## PORTOBELLO, SPINACH AND POACHED

EGGS  
Two poached eggs drizzled with basil pesto served on a bed of portobello mushrooms, rocket & wilted spinach with shavings of parmesan 85

## EGGS BENEDICT

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

with bacon 95

with salmon 110

## MINCE ON TOAST

Beef mince, with grilled aubergine, mushroom, baby spinach, sichuan pepper and soy sauce, served on toasted sourdough 80

with a poached egg +10

## PLAIN OR FILLED OMELETTE + extras

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

with croissant + 15

## FRENCH TOAST

24 hour custard-soaked brioche, pan fried, served with spiced quince & rhubarb compote and crème fraîche 75

with genuine Québec Maple syrup +25

# 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

pan-fried halloumi (vegetarian) 100

excluding sausage (vegetarian) 90

## MEXICAN BREAKFAST BURRITO

Filled with Mexican chorizo mince, scrambled eggs, fontina cheese and red beans. Served with fresh pico de gallo salsa, guacamole and sour cream 95

## MUSHROOMS ON TOAST

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

## AVO SMASH

Smashed avocado with sun-dried tomatoes, chilli-marinated feta, red onion confit and kale chips on sourdough toast 60

## 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

Mexican Chorizo Mince 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	28
Reserve teas	38

### CORDIALS

Carafe of cordial and sparkling water with ice	30
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#### —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

Papaya, lime & ginger	36
Orange & guava	32
Spinach, cucumber, Granny Smith apple and mint	35

GRAPETISER/APPLETISER	28
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### WATER

Bottled still water 500ml	22
Bottled sparkling water 500ml	22

## Hot beverages:

### HOT CHOCOLATE

Hot chocolate	34
with soya milk	+5
with almond milk	+8
with cream	+6

### MUSHROOM RISOTTO

Mushroom risotto (vegetarian) topped with sauteed brown, white and oyster mushrooms, and a drizzle of white truffle oil	95
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### 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
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### 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
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### MEXICAN SALSA BOWL

Quinoa, beans, grilled corn, grilled marrow, aubergine and red peppers, pico de gallo, avocado, baby spinach with a spiced olive oil dressing on the side	85
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### CHICKEN MAYO SANDWICH

Roasted chicken breast tossed in cucumber, coriander and lime mayo with fresh baby spinach and melted white cheddar on sourdough	60
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### GRILLED CHEESE

Toasted Panini filled with white cheddar, matured fontina, rocket, cherry tomato and basil pesto	55
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*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 onion rings, garlic dill mayo and melted fontina cheese. Served with a side of wedges	100
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add your own toppings

### VIETNAMESE NOODLE BOWL

A bed of greens, rice noodles, lightly pickled carrot & daikon radish, bean sprouts, roasted peanuts and fresh herbs. Served with classic Nuoc Cham sauce and fresh chilli

with grilled, marinated pork	95
with grilled lemongrass chicken	95

### SPICED LAMB & LENTIL SOUP

Served with freshly baked flatbread	70
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### BUTTERNUT SOUP

Vegan-friendly, with coconut cream and coriander & ginger oil. served with freshly baked flatbread	45
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### VEGAN SWEET POTATO ROAST

Roasted sweet potato, tofu in coconut cream, parsley and coriander chimichurri, with roasted mixed nuts and pea shoots	80
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*also suitable for non vegans*