

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
Montreal chocolate danish	26
Almond croissant	32
Brownie of the day	30

GLUTEN-FREE BAKED GOODS

Vegan peanut butter cookie	24
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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, spiced pear, red wine & berry compote, fresh fruit and pure Cape honey 75

VEGAN HEALTH BREAKFAST

Chia seeds soaked in almond milk with spiced pear, red wine & berry 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 pear, red wine & berry 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

Speak to your waiter for today's selection of fresh juices

Papaya, lime & ginger	36
Spinach, cucumber, Granny Smith apple and mint	35
Mineola	

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 macadamia	+9
with cream	+6

MUSHROOM RISOTTO

Mushroom risotto (vegetarian) topped with sauteed brown, white and oyster mushrooms, and a drizzle of white truffle oil

95

MEXICAN SALSA BOWL

Grilled corn, grilled marrow, aubergine, red peppers and quinoa, beans, pico de gallo, avocado, baby spinach with a spiced olive oil dressing

85

suitable for vegans

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

CHICKEN MAYO SANDWICH

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

60

GRILLED CHEESE

Toasted sourdough filled with white cheddar, matured fontina, wilted rocket, cherry tomato and basil pesto

55

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

100

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

banting — double veg with no noodles

100

ROASTED TOMATO AND RED PEPPER SOUP

Vegan-friendly, with coconut cream and coriander served with freshly baked flatbread

45

BUTTERNUT SOUP

Vegan-friendly, with coconut cream and coriander & ginger oil. served with freshly baked flatbread

45

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