

DRINKS

SHAKES

DARK CHOCOLATE CREAM & PEANUT BUTTER 40
Rich dark chocolate, freshly whipped cream, a spoon of peanut butter and vanilla ice cream.

CHOCOLATE COFFEE KAHLÚA 40
Chunks of choc chip cookie, dark chocolate, a shot of Kahlúa and our own espresso.

BLUEBERRY & DARK CHOCOLATE 40
A handful of blueberries mixed with dark chocolate & vanilla ice cream.

PEANUT BUTTER & ESPRESSO 40
A shot of our Linden blend espresso, smooth peanut butter & vanilla ice cream.

CAPE STRAWBERRIES & VANILLA 40
Fresh strawberries & vanilla ice cream.

OREO CREAM 40
Oreo cookies & vanilla ice cream.

SMOOTHIES

MANGO BLITZ 40
Slices of mango, banana, fresh milk & frozen yoghurt.

BLACKCURRANT & STRAWBERRY 40
Cape strawberries, blackcurrants, fresh milk & frozen yoghurt.

PROTEIN BOMB 42
Dark chocolate, banana, fresh milk and a scoop of vanilla whey protein.

FRUIT CRUSH

Fruit puree chilled over ice & blended with fresh milk.

Kiwi Redberry 38
Strawberry 38
Mango Redberry 38
Mango 38
Pear & Pomegranate 38
Cherry Plum & Blood Orange 38

ICED WHIPPECCINOS

A shot of our espresso filtered over ice, flavoured & blended.

Classic 35
Creamy Toffee 35
Choco Mocha 35
Whipped Pumpkin Spice 38
Chai and Dark Chocolate 38

ICED TEAS

Berry Baobab 30
Lemongrass Coconut & Ginger 30
Melon Goji Berry 30
Sweet Apple & Gooseberry (Sugar Free) 32
Mulberry Marula (Sugar Free) 32

COFFEES & REDS

	short	tall	grande
Americano	21	25	29
Cappuccino	23	27	31
Flat White	23	27	31
Café Latte	23	27	31
Red Cappuccino	24	29	34
Cortado	25		

If you like it stronger - we make it stronger, a double espresso with a touch of milk.

Macchiato 22 24
Single espresso with foam or double espresso with foam.

NOVELTY HOT DRINKS

	tall	grande
Chai Latte	30	33
Hot Choc	30	33
Skinny Hot Choc	31	34
White Hot Choc	31	34
Milo	30	33
Muddy Chai	32	35
Mochaccino	32	35
Dragon Chai	35	37
White Dragon	35	37

FLAVOURED LATTES

Crème Brûlée	34
Choc Chip Cookie	34
Vanilla	34
Gingerbread	34
Caramel	34
Popcorn	34
Rose Petal	34

DESIGNER HOT CHOCOLATES

Peanut Butter When the magic of peanut butter and hot chocolate comes together.	45
Marshmallow Mocha A hand full of the softest marshmallows drifting on top of creamy hot chocolate.	45
Pumpkin Spice Sounds strange, but it is amazing.	45
Salted Caramel Fudge Salted caramel fudge immersed in hot chocolate.	45
Unicorn Hot Chocolate The most colourful hot chocolate you will ever have.	45
Winter Cherry Perfect for winter	45

BOUTIQUE TEAS

All our boutique teas are from Satemwa, Malawi. each cup is made from the finest loose leaf teas.

Original Rooibos	32
Satemwa Green Tea	32
Earl Grey Tea	36
Five Roses Tea	22

WHIPPET WINTER TEAS

Pineapple Ginger & Lemon Thyme Black loose leaf tea, infused with sliced ginger, fresh pineapple and lemon thyme	38
Mint & Rosemary Tea Black loose leaf tea, infused with mint and fresh rosemary from our garden	38
Purple Rain Black loose leaf tea, infused with our own lavender and a dash of honey	38

ALCOHOLIC DRINKS

COCKTAILS & COOLERS

COLLINS THE TWIST 55
Summer white peach and elderflower, mixed in bubbly soda with a dash of lemon and some gin.

THE DRUNKEN BOTANIST 55
Some bubbly, gin and lavender.

THE ELDERFLOWER 55
A sauvignon blanc and mint spritzer with a fragrant elderflower essence twist.

CUCUMBER & GINGER G&T 55
Classic G&T, with fresh cucumber and ginger root.

CLASSIC MIMOSA 35
MCC and fresh orange juice.

GRAPEFRUIT & THYME MIMOSA 45
MCC, grapefruit juice and thyme.

CRANBERRY LIME MIMOSA 45
MCC, cranberry juice and a dash of lime.

CUCUMBER & MINT COOLER 45
Slices of cucumber, mint, slightly sweetened and topped with soda.

THE DUCHESS BERRY COOLER 45
Duchess sugar and alcohol free gin on a hand full of berries.

HITTING THE SLOPES 55
The perfect all season cocktail with slightly bitter Aperol Liqueur, bubbly, soda water and slices of fresh orange.

CRAFT BEERS & CIDERS

Devils Peak Lager	28
Jack Black Reserve Lager	38
Fiery Dragon Ginger Beer	40
Kopperberg Strawberry and Lime Cider	35
Eversons Cloudy Apple Cider	35

WHITE WINES

	glass	bottle
Paul Wallace Little Flirt Sauvignon Blanc	40	155
Gabrielskloof Sauvignon Blanc	40	155
Antaraxia Sauvignon Blanc		175
Kleine Zalze Bush Vines Chenin Blanc	40	155
Lyngrove Chardonnay Wooded	40	155
Eikendal Janina Unwooded Chardonnay	40	155
Kaapzicht Chenin Blanc	40	155

RED WINES

	glass	bottle
Bosman Merlot	35	120
Alchemy Rhone Blend	40	155
Hartenberg Doorkeeper Fram Shiraz	40	155
The Drift Bonfire	40	155

BLUSHES & ROSÉ

	glass	bottle
Sophie Le Rose	40	155
Morgenster Caruso	45	180
Groot Constantia Blanc de Noir	40	155
Peter Falke Blanc de Noir	40	155

CAP CLASSIQUE & SPARKLING WINES

	glass	bottle
Moreson Miss Molly	40	155
Dieu Donne Brut		185
Groot Post MCC		185
Rietvallei John B	35	140

CLASSIC BEERS & CIDERS

Castle Lite	22
Windhoek Lite	22
Amstel	22
Black Label	22
Flying Fish Pressed Lemon	22
Hunters Dry	22
The Duchess Alcohol & Sugar Free Gin	35

SOLO COFFICE GUESTS

We may ask you to move to a counter seat if the store gets busy.

YOUR MENU

Your menu was designed and developed by our Executive Chef and co-owner, Ofentse Morake. Drinks were developed by Suzanne Botha, co-owner.



BREAKFAST

breakfast is served daily from 6:30am until noon

THE CLASSICS

SIMPLE BREAKFAST

Toast served with 2 free-range poached, fried or scrambled eggs, roasted baby tomatoes.

extras: [bacon \(19\)](#), [grilled mushroom \(14\)](#), [beef sausage \(25\)](#), [pork sausage \(16\)](#), [avo \(22\)](#), [potato rosti \(16\)](#)

40

MODERN MASON'S BREAKFAST

Toast served with 2 free-range poached, fried or scrambled eggs, roasted baby tomatoes, pork sausage, crispy bacon and roasted mushrooms.

72

TRADITIONAL OMELETTE

3 free-range egg omelette, filled with sharp cheddar cheese and served with toast.

fillings: [hickory ham \(14\)](#), [avo \(22\)](#), [smoked salmon \(32\)](#), [bacon \(19\)](#), [grilled mushrooms \(14\)](#), [baby spinach \(14\)](#), [sun-dried tomato \(14\)](#), [greek feta \(16\)](#), [caramelised onion \(9\)](#)

46

MODERN MASON'S OMELETTE

3 free-range egg omelette, filled with mozzarella cheese, baby spinach, caramelised onion, red pepper, pork sausage, crispy bacon and toast.

74

SMASHED AVO WAKE UP

Fresh smashed avo, pickled red onion, coriander and a fried free range egg on rye.

52

MUESLI MASON JAR

Layers of fresh yoghurt, crunchy muesli and minted strawberries in a mason jar.

56

CREAMY HOT PORRIDGE

Creamy maize porridge, served with toasted mixed nuts and garnished with chopped dried fruit and cubed butter.

56

STACKED CROISSANTS

SMOKED SALMON & CREAM CHEESE

Smoked salmon ribbons, cream cheese and creamy scrambled eggs on a toasted butter croissant.

76

CRISPY BACON

3 fluffy free-range scrambled eggs and crispy smoked streaky bacon tucked into a freshly baked butter croissant.

62

SPREADS & FRENCH TOAST

SALMON SPREAD BAGEL

Home-made smoked salmon and cream cheese spread served with cucumber ribbons, glass red onion, popped capers, micro greens and fresh toasted seeded bagel.

72

HOT CROSS BUN FRENCH TOAST

Hot cross bun inspired bread dipped in cinnamon and vanilla batter and pan fried till golden brown and drizzled with maple syrup.

64

BENNIES

CLASSIC BENEDICT

Tender hickory ham slices, free-range poached eggs and freshly whisked hollandaise sauce.

74

BACON BENEDICT

Crispy grilled streaky bacon, free-range poached eggs and freshly whisked hollandaise sauce on a toasted english muffin.

74

SMOKED SALMON

Smoked salmon, sautéed baby spinach, free-range poached eggs and freshly whisked hollandaise on a fresh toasted english muffin.

84

SIGNATURE SCRAMBLED

INDIAN SPICED GREEN CHILLI & COCONUT SCRAMBLED

Creamy green chilli curried scrambled eggs topped with lime spiked yoghurt, fresh coriander and shaved coconut served with toasted naan bread.

76

PUMPKIN SEED & FETA SCRAMBLED

Toasted pumpkin seeds and feta spiked free-range scrambled eggs topped with smashed avo and roasted baby tomatoes on toasted sourdough rye.

72

BREAKFAST

breakfast is served daily from 6:30am until noon

SIGNATURE BREAKFASTS

PAP MEDALLION

Cheddar, sweet corn and spring onion spiked pap cakes, grilled red apple and roasted pork sausage served with spicy home-made tomato atchar.

68

SMOKED HADDOCK FISH CAKE

Home-made lemon thyme, chive, smoked haddock potato cake on wilted baby spinach topped with buttered baby marrows, a soft poached egg with hollandaise sauce and drizzled with vibrant salsa verde.

82

WINTER ROAST VEGETABLE

Gently roasted seasonal vegetables topped with earthy wilted cabbage, a poached egg and drizzled with salsa verde.

76

BLUSHING STEAK ROSTI

Crispy herb potato rosti, topped with chilled blushing steak slices, gently wilted baby spinach, beer mug mustard cream cheese, a soft free-range poached egg, freshly whisked hollandaise sauce and spicy tomato atchar.

84

TOSTADAS

SPICY BAKED BEAN & BACON

Crispy tortilla circles topped with spicy baked beans, crispy smoked bacon and a free-range poached egg.

74

BREAKFAST BURRITO

Scrambled free-range eggs, spicy chorizo, cheddar and mozzarella cheese in a toasted flour tortilla topped with smashed avo, sour cream, tomato atchar and fresh coriander sprigs.

78

BREAKFAST BURGER

BBQ basted smashed burger patty, crispy bacon, cheddar cheese, fried onion, tomato jam and a soft free-range fried egg in a freshly toasted english muffin.

74

BREAKFAST FLATBREAD

Our home-made folded flatbread topped with crispy chorizo slices, baby spinach, fresh baby tomato slices, red onion, mushroom and smooth mozzarella topped with 2 free-range eggs.

82

SATIN LIVER TOSTADA

Crispy tortilla circles topped with our creamy garlic, chilli and parsley chicken livers and a soft free-range fried egg.

74

LUNCH

lunch is served daily from noon

LIGHT LUNCHES

CHICKEN & ZUCHINI PEPPER ROSTI

Signature potato rosti topped with tender grilled chicken, zucchini and pepper olive oil pickle and micro greens.

62

STEAK CROSTINI

Chilled blushing steak slices, caper aioli, pickled red onion and parmesan cheese on bruchetta.

64

WINTER ROAST VEG & PORK BELLY

Season's harvest roasted to perfection and topped with roasted pork belly tossed in herb salsa verde and micro herbs.

72

SANDWICHES

WINTER ROAST BEEF

Roast beef slivers, caramelised onion, dijon mustard, sunflower sprouts and roasted garlic in a hogeiy roll.

78

PULLED CHICKEN

Pulled chicken in a curried herb yoghurt dressing, sliced avo, micro herbs and sunflower sprouts in a hogeiy roll.

76

LUNCH

lunch is served daily from noon

SALADS

ASIAN STEAK

Tender blushing sirloin slices, baby tomato, radish, mixed greens, spring onions, mint leaves, cucumber, red onion and carrot tossed in our house made asian inspired salad dressing.

90

CLASSIC CHICKEN CAESAR

Grilled chicken breast, cos lettuce, red chilli and garlic croutons, red onion, parmesan cheese and chives dressed in french anchovy and mustard dressing.

82

HOT PRESSED MELTS

MEZZE MELT

Sautéed baby brinjal, baby spinach, roasted tomato, basil pesto and creamy mozzarella on a hot pressed herb focaccia.

68

GROWN UP GRILLED CHEESE

Cheddar, mozzarella, caramelised onion and wholegrain mustard on hot cross bun inspired bread served with spicy tomato dip.

62

CUBANO

Hickory ham, pickles, emmentaler cheese and beer mug mustard on hot pressed hot cross bun inspired bread.

76

BABY BUTTERNUT AND SEED

Herb roasted baby butternut, red pepper, red onion, red chillies, micro herbs, fresh coriander, mint, mixed seeds and mixed dried fruit drizzled in french anchovy and dijon mustard dressing.

84

SWEET BRIE CHICKEN

Tender grilled chicken, seasonal berry compote, wild rocket, brie cheese and bacon.

74

PORCHETTA MELT

Tender roasted pork belly slices, vibrant salsa verde, fresh sliced apple, mustard and baby spinach in a hot pressed panini.

78

TANGY TUNA BRIE MELT

Home-made tuna salad, wild rocket and creamy brie cheese in a hot pressed panini.

74

BURGERS

THE WHIPPET BURGER

Signature mozzarella filled local beef patty, sticky BBQ sauce, fresh greens, tomato and red onion on a brioche bun.

72

SPICED LAMB BURGER

Moroccan spiced lamb patty, creamy mozzarella, caramelised onion and vibrant sun-dried tomato and mint salsa on a ciabatta bun.

82

ROASTED PORK AND CRÈME BLUE CHEESE BURGER

Salsa verde roasted pork belly, crème blue filled local beef patty and caramelised onion on a brioche bun.

85

CRISPY CAJUN RANCH CHICKEN BURGER

Juicy crumbed chicken fillet, emmentaler cheese, fresh tomato, cos lettuce, red onion, house made cajun pickle ranch aioli on a panini.

76

NAKED BURGER

Home-made mozzarella filled veggie patty, tempura avo slices, pickled red onion, zuchini and peppers served naked on a bed of fresh burger garnish.

82

SIDES

WINTER ROASTED VEG

Season's harvest roasted to perfection and tossed in herb salsa verde.

30

SWEET POTATO CRISPS

Cheddar cheese, sweetcorn & green onion pap fritters served with spicy tomato atchar.

25

FRENCH FRIES

Golden brown skinny fries served with our signature basil pesto dip.

25