



Our quest for
inspiration always
starts and ends
with a love for our
neighbourhood.

Always exploring,
and eternally
heading toward
home.





BREAKFAST

CLASSICS

SERVED FROM 6:30 TILL 12:00

- Ⓥ **Market Plate** **48**
2 free - range poached, fried or scrambled eggs served with our Whippet tomato relish and your choice of toast.
Extras: Maple Glazed Bacon (24), Beef Sausages (26), Pork Sausages (24), Avocado (28) , Grilled Asparagus (28), Sticky Potato Hash (22), Herbed Button Mushrooms (22).
- Ⓥ **French Omelette** **52**
A fluffy 3 egg French style omelette filled with cheddar cheese, served with our Whippet tomato relish and your choice of toast
Extras: Maple Glazed Bacon (24), Beef Sausages (26), Pork Sausages (24), Avocado (28) , Grilled Asparagus (28), Sticky Potato Hash (22), Herbed Button Mushrooms (22), Smoked Salmon (42), Buttered Zucchini (22).
- Ⓥ **White Cheddar and Zucchini Scrambled** **75**
Creamy white cheddar and buttery zucchini scrambled eggs, garnished with curried chickpeas, sweet corn, sliced red chilli and served with our homemade grilled flat bread.
- Ⓥ **Mango Berry Smoothie Bowl** **65**
Homemade mango yoghurt topped with strawberries, blueberries, toasted coconut flakes, fresh mint and luxury granola.
- Ⓞ **Market Bowl** **56**
Luxury granola served with your choice of milk, almond milk or yoghurt and your choice of our house toppings.
Toppings: Strawberry (12), Blueberry (12), Sliced Banana (12), Mixed Dried Fruit (12), Sun dried Citrus(12), Chocolate Chips (12), Melon Cubes (12), Green Apple (12).
- Ⓞ **Banana Split Porridge** **62**
An indulgent take on a classic dessert featuring creamy maize porridge, topped with fresh banana, whipped cream, glazed cherries and chocolate chips.
- Ⓞ **Bacon Benedict** **82**
Crispy maple glazed baked streaky bacon, on a toasted English muffin topped with poached eggs, freshly whisked hollandaise sauce and rough herbs.
- Ⓞ **Potato Rosti** **78**
Crispy herb potato rosti, topped with perfect poached eggs, fresh hollandaise and rough herbs.
- Ⓞ **Classic French Toast** **78**
Buttery brioche French toast, topped with smooth crème fraîche, fresh seasonal berries and crispy maple glazed bacon.
- Ⓞ **Pancakes** **78**
Diner style pancakes topped with smooth crème fraîche, fresh strawberry and blueberries served with golden maple syrup.
- Ⓞ **Continental Basket** **58**
Freshly baked butter croissant served with sharp white cheddar, farm style butter and signature preserves.

Ⓥ Vegetarian: NOT Suitable for clients with Nut, Wheat, Gluten and / or Dairy Allergies.

Ⓞ Non Vegetarian: NOT Suitable for clients with Nuts, Garlic and / or Dairy Allergies.

BREAKFAST

SIGNATURES

- ⦿ **Pork Belly Bao Benedict** **98**
Slow roasted Korean style pork belly and poached eggs topped with freshly whisked hollandaise garnished with sliced red chillies and coriander sprigs tucked into a freshly steamed bao.
- ⦿ **Citrus Cured Salmon Potato Cake** **115**
Homemade citrus cured salmon ribbons on an Irish style potato cake served with green onion, herb and chilli crème fraîche and fresh orange segments.
- ⦿ **Linden Breakfast Sandwich** **108**
Our signature 3 tier breakfast sandwich featuring a smashed burger patty, fried egg, our Whippet tomato relish, aged cheddar cheese, lightly grilled mushroom sauce and crispy maple glazed bacon on toasted ciabatta.
- ⦿ **The Whippet's Delight** **88**
Crispy bacon, fresh rough herbs and our Whippet warm tomato relish on toasted ciabatta topped with a soft poached crispy tempura egg.

LUNCH

BURGERS

LUNCH IS SERVED FROM 12:00

- ⦿ **The Linden Burger** **85**
2 grilled smashed burger patties, mozzarella cheese, sticky BBQ sauce, vibrant salsa verde chopped salad and pesto aioli tucked into a toasted brioche bun.
- ⦿ **Churrasco Chicken Burger** **82**
Spicy Brazilian style chicken breast, fresh mint, wild rocket, herb greens, red onion and mango aioli tucked into a toasted brioche bun.
- ⦿ **Quinoa Kale Slaw Burger** **92**
Homemade quinoa and butter bean veggie patty, grilled brown mushroom, golden brown haloumi cheese, spicy sriracha and crunchy kale slaw in a toasted charcoal brioche bun.

LUNCH

SANDWICHES

- ⦿ **Parmesan Chicken Sandwich** **88**
Crispy Parmesan crusted chicken breast, fresh greens, sliced red onion and garlic aioli on toasted ciabatta.
- ⦿ **Grilled Pork Belly and Herbed Apple Sandwich** **98**
Tender grilled pork belly chunks tossed with vibrant salsa verde, fresh mint, wild rocket, apple sticks, lemon crème fraîche and chunky chilli oil on toasted ciabatta.
- ⦿ **Eggplant Melanzane Sandwich** **92**
Oven baked eggplant wedges in a hearty tomato sauce topped with melted mozzarella and parmesan cheese and fresh honey balsamic dressed herb salad on toasted ciabatta.

LUNCH

PICKINGS

- ⦿ **Thyme Roasted Bone Marrow** 65
Thyme and butter roasted bone marrow rounds, topped with chimichurri and served with lemon pepper cream cheese, roasted onions and crispy bruchetta.

- ⦿ **Pork Belly, Bao Bun** 48
Steamed Japanese bao bun filled with succulent Korean bbq style pork belly julienne cucumber, carrot, fresh coriander, sliced red chili, black sesame seeds and pickled raddish.

- ⦿ **Citrus Marinated Haloumi** 58
Spicy mixed olives, grilled eggplant and golden haloumi cubes dressed in citrus zest, olive oil and chunky red chilli dressing

- ⦿ **Crispy Calamari** 62
Crispy salt and pepper squid tossed in lemon, garlic and parsley and served with a fragrant garlic aioli.

LUNCH

SIGNATURES

- ⦿ **Grilled Brisket and Zucchini Burger** 95
Chopped chesa nyama style grilled beef short rib, garlic aioli, fresh greens tomato relish and crispy zucchini on a charcoal brioche bun.

- ⦿ **Haloumi and Watermelon Salad** 92
Mixed greens tossed with golden haloumi, mixed olives, sweet watermelon, peppery sliced raddish, sliced red chilli and citrus zest, dressed in a honey soy dressing.

- ⦿ **Vegan Eggplant Coconut Pancakes** 96
Grilled eggplant, baby tomato and Asian greens dressed in citrus soy, on top of a homemade coconut pancake

LUNCH

SALADS

- ⦿ **Citrus Calamari Salad** 98
Cajun style grilled calamari, fresh celery, sliced fennel, green apple sticks, fresh greens and avo in a creamy lime dressing and topped with citrus gremolata.

- ⦿ **Crispy Asian Beef Salad** 105
Thin crispy sesame beef, julienne carrot and cucumber, fresh mint, coriander and red chillies on crisp baby gem lettuce dressed in a honey sriracha dressing and topped with sliced red chilli.

- ⦿ **Churasco Chicken and Iceberg Salad** 88
Spicy Brazilian style chicken breast dressed with sweet mango aioli, fresh herb dressed ice berg lettuce, red onion and mixed baby tomatoes.

LUNCH

SIDES

- ⑤ **Skinny Fries** 30
Golden brown skinny fries served with vibrant pesto aioli.
- ⑤ **Sweet Potato Fries** 32
Crispy golden brown sweet potato skinny fries served with vibrant pesto aioli.
- ⑤ **Zucchini Fries** 35
Crispy battered zucchini dusted in our homemade sweet chilli spice.
- ⑤ **Herb Garden Salad** 45
Fresh herb greens, grilled asparagus shavings, sliced raddish, fresh cucumber and toasted almonds in a light balsamic vinaigrette.

COFFEES

AND REDS

	SHORT	TALL	GRANDE
Americano	23	28	31
Cappuccino	25	30	34
Flat White	26	31	35
Café Latte	26	31	35
Red Cappuccino	27	32	38
Cortado	26		
	SINGLE	DOUBLE	
Macchiato	23	25	

NOVELTY

HOT DRINKS

	TALL	GRANDE
Chai Latte	34	38
Hot Chocolate	34	38
Milo	34	38
Muddy Chai	36	38
A shot of chai and espresso		
Mochaccino	36	38
Best of both - Coffee and chocolate.		
Dragon Chai	38	41
A shot of red espresso & our amazing chai.		

FLAVOURED

LATTES

	SHORT	GRANDE
Superfood Matcha	36	
High in antioxidants & fat-burning qualities.		
Amaretto		42
Coconut		42
Crème Brulee		42
Choc Chip Cookie		42

DESIGNER

HOT CHOCOLATES

GRANDE

- Peanut Butter Hot Chocolate** 48
When the magic of peanut butter and hot chocolate comes together.
- Marshmallow Mocha** 48
Creamy hot chocolate with a playful soft mini marshmallow topping.
- Salted Caramel Fudge** 48
Our own sweet caramel fudge stirred into creamy hot chocolate.
- Unicorn** 55
A celebration of whimsy, colour and fun.

BOUTIQUE

TEAS

- Pineapple Ginger Lemon Thyme** 38
Loose leaf black tea infused with fresh pineapple, ginger and lemon thyme.
- Mint and Rosemary** 38
Loose leaf black tea infused with fresh rosemary and mint
- Hibiscus and Berry Black Tea** 42
Loose leaf black tea infused with berries and an African rosella hibiscus flower.
- Original Rooibos** 36
Loose leaf rooibos tea steeped in hot water.
- Satemwa Green** 36
Our loose leaf Satemwa green tea steeped in hot water
- Earl Grey** 36
- Five Roses** 25

LUXURY

ICED TEAS

- Mango Vanilla** 36
- Apple Cinnamon** 36
- Berry Buchu** 36
- Honey Lemon** 36

ICED

COFFEES

- Milk Tart** 45
A sweet and creamy milk tart inspired iced coffee.
- Classic Coffee Cube** 38
Smooth steamed milk poured over sweetened frozen espresso cubes.
- Iced Mint** 42
Rich and creamy iced coffee with a fresh and minty kick.

SMOOTHIES

- Mango Blitz** 47
Mango and banana blended with fresh milk and frozen yoghurt.
- Breakfast Smoothie** 47
Rolled oats blended with honey, Bulgarian yoghurt, Strawberries and banana.
- Apple and Elderflower Smoothie** 47
Green apple and elderflower blended with fresh milk and frozen yoghurt.

FRUIT CRUSH

FRUIT PUREE CHILLED OVER ICE

- Kiwi Red Berry** 42
- Passion fruit and Green Apple** 42
- Mango** 42

SHAKES

- Oreo Cream** 47
Crushed Oreo cookies blended with vanilla ice cream.
- Peanut Butter Espresso** 47
A shot of Linden blend espresso blended with smooth peanut butter and vanilla ice cream.
- Cape Strawberry and Vanilla** 47
Fresh strawberries blended with creamy vanilla ice cream.
- Watermelon Rose and Mixed Berry** 47
Fresh watermelon and mixed berries blended with vanilla ice cream.

JUICES

- Orange** 30
- Pineapple** 30
- Mango** 30
- Apple Cranberry** 30
- Pink Lemonade** 30

COCKTAILS

- Yuzu Gin and Soda** 58
Bombay sapphire gin and East Asian yuzu fruit puree finished with chilled soda and garnished with lime.
- Collins the Twist** 58
Summer white peach and elderflower, mixed in bubbly soda with a dash of lemon and gin.
- Drunken Botanist** 58
Some bubbly, gin and lavender.
- Hibiscus and Rhubarb Froze** 58
African rosella hibiscus flower and frozen rosé.

Milk Tart Martini 58
Milk tart infused martini.

Maple Bacon Bloody Mary 58
A classic bloody Mary with a peppered bacon twist.

MARGARITA

PITCHERS | SERVES 2 - 3

Pineapple Passion Fruit Margarita 130
Our summer sharing margarita featuring pineapple, passion fruit pulp, fresh mint and tequila.

Watermelon and Cucumber Margarita 130
Our summer sharing margarita featuring watermelon syrup, fresh cucumber, watermelon cubes, strawberries and tequila.

MIMOSAS

AND POPTAILS

Classic Mimosa 45
Brut sparkling wine and orange juice.

Watermelon and Lavender Mimosa 55
Brut sparkling wine, watermelon and lavender.

Hibiscus Royale Mimosa 55
Hibiscus syrup and an African rosella hibiscus flower topped with sparkling wine.

Tequila Sunrise Poptail 55
An orange juice and tequila popsicle topped with sparkling wine.

Milk Stout Float 45
A vanilla ice cream and milk stout popsicle served with a castle milk stout.

Lavender Poptail 55
Lavender popsicle topped with sparkling wine.

Honey Grapefruit and Yuzu 55
Honey, grapefruit and Yuzu citrus with brut sparkling wine.

CAP CLASSIQUE

AND SPARKLING WINES

	GLASS	BOTTLE
KWV Brut	45	190
Simonsig Kaapse Vonkel Brut Rose	55	230
Durbanville Hills Sparkling Sauvignon Blanc	45	190
Morgenster Alessandra MCC		340
Kleine Zalze		220

WHITE

WINES

	GLASS	BOTTLE
Paul Wallace Little Flirt Sauvignon Blanc	50	190
Thelema Sauvignon Blanc	50	190
Kleine Zalze Bush Vine Chenin Blanc	45	180
Simonsig Chenin Blanc	40	150
Eikendal Janina Unwooded Chardonnay	50	190
Villiera Jasmine Fragrant White Blend	40	150
Ashbourne Sauvignon Chardonnay Blend	50	190

RED

WINES

	GLASS	BOTTLE
Morgenster Merlot	55	210
Lourensford River Garden Cabernet Shiraz	55	210
Rietvallei Cabernet	55	210
Nederburg Duet Blend	45	170

BLUSHES

AND ROSE

	GLASS	BOTTLE
Babylonstoren Rose	50	190
Kaapzicht Pinotage Rose	40	150
Protea Rose	45	170

BEERS

Castle Lite	30
Amstel	30
Black Label	30
Hunters Dry	30
Savanna Light	30
Jack Black	42
Devils Peak	42



ESTABLISHED DURING THE
END OF GLOBALIZATION.

AN ERA DOMINATED BY UNIFORMITY MASS
PRODUCTION, COST SAVING AND EFFORTLESS
DUPLICATION. THE MORE
THINGS LOOKED THE SAME,
THE SAFER WE FELT AND THE LESS WE PAID.
BUT THE WORLD IS CHANGING...
WE NOW LIVE IN AN ERA OF LOCALISATION. THE
ERA WHERE THE GREEN GROCER'S NAME IS NICK,
WHERE THE BUTCHER HAS A FAMILY
OF FOUR AND LOVES A GOOD WINE, RATHER THAN
FOUR STORE FRONTS AND A GREAT DISTRIBUTION
SYSTEM. AN ERA WHERE IT IS IMPORTANT FOR
PEOPLE TO KNOW "SO WHERE DID THAT COME
FROM", "WHERE WAS THAT MADE", "WHO MADE IT"
AND "HOW LONG DID IT TAKE TO MAKE IT".

OUR ERA IS
AN ERA OF FACES.

WHERE YOUR PROFILE REPLACES
YOUR ID BOOK, YOUR LIFE STORY IS UPLOADED
ONTO VIRTUAL WALLS, BLOGS AND THE DUDE
FROM NORWAY WITH 2 KIDS AND A PASSION FOR
SNOWBOARDING FEELS OBLIGED TO TELL THE
WORLD HE LIKES THE PHOTO OF YOUR NEW
BICYCLE, EVERYTHING HAS A FACE, EVERYONE HAS
A PROFILE AND EVERYONE CARES ABOUT
WHERE YOU COME FROM.
WE LIVE IN AN AGE THAT WANTS TO KNOW AND BE
KNOWN. WE LIVE IN AN AGE THAT VALUES AND
CELEBRATES DIFFERENCE,
CHARACTER, DISTINCTIVENESS
AND CONNECTION.

