

AT THE CAFÉ GRILL

BREAKFAST

Served with plain or toasted white, brown, wholewheat or gluten-free bread.
Ask your waiter for other available options. All our eggs are free range.

CAFÉ BREAKFAST (D, P, E)	245	CAFÉ EGGS BENEDICT (D, P, E, G)	
Crispy bacon, pork sausage, beef sausage, sautéed mushrooms, slow-roasted tomato, two eggs (fried, poached or scrambled)		Toasted English muffin, homemade hollandaise sauce	
		Bacon	185
		Smoked trout	225
		Sautéed spinach	185
CAFÉ OMELETTE (D, P, E)	175		
Three-egg omelette with a choice of three fillings: cheddar, mozzarella, bacon, smoked ham, chorizo, plum tomatoes, onion, peppers, mushrooms chunky herb salsa, chopped chilli			
Add additional fillings	50		

SANDWICH & WRAPS

Served with crispy fries or salad. Gluten-free wrap (+20) Served with plain or toasted white, brown, wholewheat, sourdough or gluten-free bread. Ask your waiter for other available options.

RCH CLUB SANDWICH (D, G, E, P)	290	GRILLED CHICKEN WRAP (D, G)	250
Smoked chicken breast, fried egg, bacon, avocado, emmental, baby gem lettuce, sliced tomato		Wholewheat wrap, Peppadew hummus, baby gem lettuce, fresh avocado, caramelised onion	
STEAK SANDWICH (D, G, E)	280	SOURDOUGH TOASTIES (D, G)	
Tomato jam, caramelised onions, mixed baby leaves, mustard mayonnaise, toasted ciabatta		Cheddar cheese & tomato (V)	175
		Gypsey ham, mustard mayonnaise & cheddar cheese (P, E)	185
BRAAI BROODJIE (D, G)	260	BREAD BOARD (D, G)	95
Onion jam, brie cheese, sour cream, beef biltong, tomato, Chef Christo braai spice		Bea Tollman seed loaf, garlic & herb focaccia, seed crackers, smoked fish pate, salted whipped butter	
SMOKED SALMON TROUT WRAP (D, G)	250		
Wholewheat wrap, dill, cream cheese, caper berries, fresh avocado, red onion			

BURGERS

BUTTERMILK FRIED CHICKEN BURGER (D, G, E)	225	RCH BEEF BURGER (D, P, G, E)	265
Crispy fried chicken breast, gherkins, baby gem lettuce, tomato, spicy mayonnaise, crispy fries		Brioche bun, caramelised onion jam, cheddar cheese, crispy bacon, RCH burger sauce, crispy fries	
12A VEGAN BURGER (VG, G)	215		
Homemade veggie patty, avocado, baby gem lettuce, salsa fresca, lemon aioli, crispy fries			

GRILLS

MATURE SIRLOIN STEAK 200G (D, G)	330	MATURE BEEF FILLET 200G (D, G)	395
Café de Paris butter, crispy fries, seasonal vegetables		Café de Paris butter, crispy fries, seasonal vegetables	

V-Vegetarian | VG-Vegan | D-Dairy | S-Shellfish | N-Nuts | P-Pork | G-Gluten | A-Alcohol | E-Egg

Items marked with a 🍷 denotes a favourite signature dish of Mrs T, our Founder and President.

If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter. Kindly note that a discretionary 12.5% service charge will be added to your bill. Thank you for your generosity.

SEAFOOD

CLASSIC FISH & CHIPS (D, G, E) 248	FISH CAKES (D, G, E) 270
<i>Hake fillets, crispy beer batter, tartare sauce, crispy fries, side salad</i>	<i>Homemade sustainable fish cakes, lemon aioli, crispy fries side salad</i>
CATCH OF THE DAY (D, G, E) 340	
<i>Grilled SASSI line fish, lemon salsa fresca, seasonal baby, vegetables, crispy potato cake</i>	

CURRIES

CAPE MALAY CHICKPEA, POTATO & LENTIL (VG, G) 270	MOZAMBIQUE COCONUT CHICKEN (D, G) 310
<i>Basmati rice, butter roti, poppadums, selection of sambals</i>	<i>Basmati rice, butter roti, poppadums, selection of sambals</i>

PASTA

CHICKEN LINGUINE (D, G) 255	BEA'S PASTA PRIMAVERA (D, G, V) 245
<i>Grilled chicken breast, creamy mushroom sauce, pan-roasted mushrooms, Parmigiano Reggiano</i>	<i>Lightly sautéed vegetables in a rich, creamy tomato sauce, linguine pasta, Parmigiano Reggiano</i>

SOUPS

BEA'S CHICKEN NOODLE SOUP (D, G, E) 180	RUSTIC TOMATO SOUP (D, G, V) 175
<i>Taken from her book 'A Life in Food', Bea Tollman's famous home-made chicken noodle broth with carrots, celery, noodles, mini chicken pie</i>	<i>Slow-roasted tomatoes, chunky herb salsa, Parmesan crumbs, toasted ciabatta</i>

SALADS

BEA'S PRAWN COCKTAIL (S, E) 270	12A FRESH VEGETABLE SALAD (VG) 190
<i>Marinated queen prawns, mixed baby leaves, avocado, lime segments, Marie Rose dressing</i>	<i>Mixed baby leaves, seasonal raw vegetables, house vinaigrette, avocado, green goddess sauce</i>
CHICKEN COBB SALAD (D, P, E) 245	VEGAN BOWL (VG) 189
<i>Lettuce, boiled egg, avocado, grilled chicken breast, pancetta, blue cheese, cobb dressing</i>	<i>Chunky herb quinoa, grilled corn, roast carrots, marinated chickpeas, tomato concasse, avocado, pumpkin seed crumble, cider & mustard vinaigrette</i>
CAESAR SALAD (D, G, E, P) 195	
<i>Lettuce, Caesar dressing, anchovies, crispy bacon, Parmigiano Reggiano, herb croutons</i>	
- add grilled chicken breast 215	
- add smoked salmon trout 280	

DESSERTS

WESTERN CAPE CHEESE BOARD (V, D, G) 315	TRIO OF HOME-MADE ICE CREAM OR SORBET 156
<i>Four local cheeses, toasted ciabatta, seed crackers, homemade preserves</i>	ICE CREAM (V, D, E)
BEA'S BAKED CHEESECAKE (V, D, G, E) 245	<i>Vanilla, chocolate, strawberry, Bea's honeycomb, Peppermint Crisp, coffee</i>
<i>Served with vanilla cream & strawberry gel</i>	SORBETS (VG)
BEA'S CREAMY RICE PUDDING (V, D, N) 145	<i>Please ask your waitron for details</i>
<i>Served chilled with candied nuts & caramel</i>	RCH AFFOGATO (D, E) 75
SEASONAL FRUIT SELECTION (V, D) 190	<i>Vanilla bean ice cream, espresso, Aero chocolate</i>
<i>Sliced seasonal fruit, yogurt, berry gel</i>	

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