

FURNY'S

MENU

Served from 12:00pm - 9:30pm

FURNY'S GRAZING PLATTER (SERVES 2) - (R358)

Cheeses & meats, bocconcini & tomato, preserves, dips, olives, fruit & veg, stuffed peppadews, mixed nuts, crackers, fresh bread, something sweet
- Replace meats with artichoke hearts (V) / Request GF Crackers

TRUFFLE & PARMESAN ARANCINI BITES (R90)

W/ creamed basil pesto dip

GREEK SPANAKOPITA (R86)

Spinach, feta & olives wrapped in phyllo pastry
+ Hummus R28

BAKED CAMEMBERT (R164)

With figs, honey, mixed nuts, fruit and fresh ciabatta
+ Add prosciutto R28

GOURMET MOZZ & TRUFFLE OIL TOASTIE (R72)

on fresh sourdough, parmesan shavings + aioli dip
+ gypsy ham (R12); + vegan option (R76)

BOCCONCINI, TOMATO, OLIVE, CAPER & BASIL SALAD OR ON CIABATTA (R130)

topped w/chilli flakes, sticky balsam sunflower seeds, served w/ toasted ciabatta & olive oil
Add: Artichoke R24 ; Prosciutto R28 ; Avo R18

ARTICHOKE, SUN-DRIED TOMATO & PESTO SALAD (R120)

W/ flaked almonds, goats cheese and rocket

ROASTED TOMATO & FENNEL SOUP (V) - (R62)

+ Grilled mature cheddar on toasted ciabatta (R45)
Request VG

CHILLI CON CARNE OR LENTIL NON CARNE (V) - (R130) GF

W/ coriander, fresh chilli, guacamole, cheddar, Greek yogurt, lime & nachos (VG on request)

MIDDLE EASTERN SLOW ROASTED LAMB (R210)

OR

AUBERGINE & CHICKPEA TAGINE (R155)

W/ yoghurt, mint, slaw, couscous, flaked almonds, dukkah, red onion, lime wedge & soft tortilla

FULLY LOADED CRUNCHY CAULI (R135)

w/ sriracha, aioli, smoked paprika, coriander, toasted coconut, corn, couscous, slaw, sesame seeds, lime wedge & soft tortilla
- VG on request

MAKE YOUR OWN PLATTER

Please ask your waiter to see the DIY menu

TO FINISH OFF

CAKE OF THE DAY

Please ask your waiter what the cake of the day is :)

GOURMET ICE-CREAM CONE (R68)

Ice-Cream of the day served in a sugar cone w/ caramel popcorn & crushed peanut brittle topping
- VG Ice-Cream Available - R72

DOM PEDRO

Vanilla Dom Pedro (R80) / Salted Caramel Dom Pedro (R96) - VG Option Available (R98)
W/ Double Tot Of Jameson

SNICKERS BAR - VG (R68)

W/ layers of dark chocolate, peanuts and caramel

CHOC WALNUT BROWNIE (R56)

Topped with vanilla ice-cream

FURNY'S PAIRING BOARD (R150)

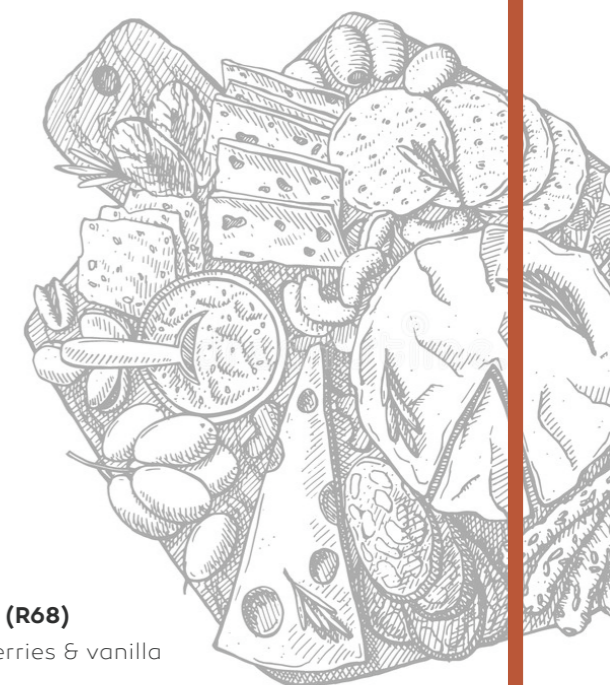
CELEBRATING SOUTH AFRICA: CHENIN, PINOTAGE & FOOD PAIRING

1. Bocconcini, Sun-Dried Tomato, Prosciutto, Basil Pesto and sticky balsam sunflower seeds on Crostini
W/ Zevenwacht Chenin Blanc

2. Truffle & Parmesan Arancini w/ basil pesto aioli
W/ Swerwer Chenin Blanc

3. Beef Biltong
W/ Warwick Pinotage

4. Date & Almond coated in Dark Chocolate
W/ Diemersdal Pinotage



COOKIE DOUGH BITE (VG) (R68)

w/ ginger crumble, strawberries & vanilla ice-cream (VG/dairy)

BUBBLY LEMON SORBET (R88)

topped w/ MCC, crushed meringue and berries
Without bubbles - R64

AFFOGATO (R60)

Vanilla Ice-Cream & melted chocolate & chocolate shavings w/ a tot of espresso
- Add Amarula R25

IRISH COFFEE (R53)

BREKKIE

CROISSANTS

Plain (R28) ; Chocolate (R32) ; Almond (R32) ; Danish Pastry (R32)
+ ADD Orange Marmalade + Cheese (R14)

SAVOURY CROISSANT (R58)

W/ mature cheddar, dijon mustard, gypsy ham + rocket
+ Scrambled Egg R20

MOZZ & TRUFFLE OIL GOURMET TOASTIE (R72)

on fresh sourdough + aioli dip
+ gypsy ham (R12)
+ vegan option (R76)

SUN-DRIED TOMATO, PESTO & CREAM CHEESE (R78)

On toasted ciabatta, topped with rocket & flaked almonds

SMASHED AVO ON TOASTED SOURDOUGH (R76)

W/ feta, red onion, sticky balsam sunflower seeds & a lemon wedge

SHAKSHUKA (R98)

W/ bacon / chickpea (V), wilted spinach, poached egg, coriander,
parmesan shavings, yoghurt, dukkah and toasted ciabatta
+ Avo R18
+ Chopped olives R10

RAW GRANOLA BOWL (R86)

W/ Greek yogurt, fresh fruit & honey (VG option available- R90)

CAKE OF THE DAY

Please ask your waiter what the cake of the day is :)

Extras*

Hummus (R28) ; Cheese Selection (R74) ; Cured Meats (R68) ; Fresh Ciabatta (R18)

COFFEE & OTHER BEVERAGES

TEA & COFFEE

	Sngl:	Dble:
ESPRESSO	R24	R30
AMERICANO		R28
MACCHIATO	R25	R28
CAPPUCCINO		R32
FLAT WHITE		R32
CORTADO		R30
LATTE		R34
CHAI LATTE		R42
Add espresso for a dirty chai!		R54
RED CAPPUCCINO		R35
ICED COFFEE		R34
HOT CHOCOLATE		R35
TEA English Breakfast Rooibos Green Tea		R25
*Add Almond Milk/Oat Milk		R10

SOFT DRINKS

COKE ; COKE ZERO ; LEMONADE ; SODA	R20
STILL ; SPARKLING WATER 500ml	R30
BOS ICE TEA Lemon ; Berry	R30
BREW KOMBUCHA Rooibos ; Buchu ; African Rose	R40
HAPPY CULTURE KOMBUCHA	R38
JUICE BOX Mandarin	R34

SPICE UP YOUR BREKKIE WITH SOME MIMOSAS!

Glass: R45 Jug: R258

