

# FURNY'S

## MENU

### TRUFFLE & PARMESAN ARANCINI BITES (R96)

W/ creamy basil aioli

### GREEK SPANAKOPITA (R88)

Feta, olives & spinach wrapped in phyllo pastry

Add: hummus R28

### GOURMET MOZZ & TRUFFLE OIL TOASTIE (R78)

on fresh sourdough, parmesan shavings + aioli dip

Add: gypsy ham (R14) ; vegan option (R84)

### TOMATO, BASIL PESTO, MAYO & MOZZARELLA (R68)

on toasted ciabatta

Add: Prosciutto R28

### ROASTED TOMATO & FENNEL SOUP (V) - (R70)

Add: Grilled mature cheddar on toasted ciabatta (R48)

(VG on request)

### CHILLI CON CARNE (R170) OR LENTIL NON CARNE (V) (R160) - GF

W/ coriander, fresh chilli, guacamole, cheddar, Greek yogurt, lime & nachos

(VG on request)

### MIDDLE EASTERN SLOW COOKED LAMB (R225)

OR

### AUBERGINE & CHICKPEA TAGINE (V/VG) (R155)

W/ yoghurt, mint, slaw, couscous, flaked almonds, dukkah,

red onion, lime wedge & soft tortilla

### SLOW COOKED BEEF RAGU R180 OR WILD MUSHROOM RAGU (V) R170

w/ orzo, topped with parmesan, fresh chilli & gremolata

### FULLY LOADED CRUNCHY CAULI (R155)

w/ sriracha, aioli, smoked paprika, coriander, toasted coconut, corn,

couscous, slaw, sesame seeds, lime wedge & soft tortilla

(VG on request)

### ARTICHOKE, SUN-DRIED TOMATO & PESTO SALAD (R144)

W/ flaked almonds, goats cheese and rocket

### BOCCONCINI, TOMATO, OLIVE, CAPER & BASIL SALAD OR ON CIABATTA (R148)

topped w/chilli flakes, sticky balsam sunflower seeds, served w/ toasted

ciabatta & olive oil

Add: Artichoke R24 ; Prosciutto R28 ; Avo R18

### FURNY'S GRAZING PLATTER (SERVES 2) - (R390)

Cheeses & meats, preserves, dips, olives, fruit & veg, caper berries, mixed nuts, biltong, crackers & pretzels, fresh ciabatta, something sweet  
- Replace meats with artichoke hearts (V) / GF Crackers on Request

### BAKED CAMEMBERT (R190)

With figs, honey, mixed nuts, fruit and fresh ciabatta

Add: Prosciutto R28

### CHARCUTERIE BOARD (R250)

Prosciutto, Coppa, Salami & Chorizo w/ 2 cheeses, fresh ciabatta, olives, grapes onion marmilade, moutabel, artichoke hearts, caper berries, mixed nuts

### CRAFT YOUR OWN PLATTER

Ask your waiter to see the DIY menu

PLEASE ASK YOUR WAITERS ABOUT  
FURNY'S SEASONAL FOOD SPECIALS

## TO FINISH OFF

### SWEET TREATS TO ENJOY WITH YOUR COFFEE

- **Amsterdammer** - Traditional Dutch cake w/ a sticky almond centre R26
- **Loaded Biscuit** - Large, soft biscuit w/ choc chips, nuts, coconut and more R24
- **Salted Caramel Chocolate Bite** R19
- **Melt-in-your-mouth Chocolate Rum Balls** (VG) R12
- **Gingerbread and White Chocolate Biscotti** R18
- **Date Bars** with rolled oats, pecans & orange zest (VG) R14

### GOURMET ICE-CREAM CONE (R74)

Salted Caramel Ice-Cream served in an sugar cone w/ caramel popcorn & crushed peanut brittle topping

- VG Ice-Cream Available - R78

### DOM PEDRO

Vanilla Dom Pedro (R90) / Salted Caramel Dom Pedro (R112) -

VG Option Available (R120)

W/ Double Tot Of Jameson

### SNICKERS BAR - VG, GF (R78)

W/ layers of dark chocolate, peanuts and caramel

### CHOC WALNUT BROWNIE (R64)

w/ vanilla ice-cream

## FURNY'S PAIRING BOARDS

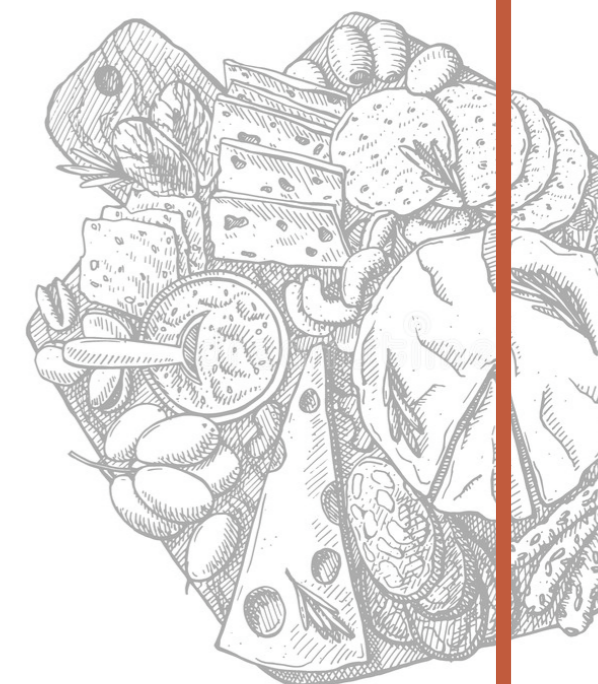
### CELEBRATING SOUTH AFRICA: WINE & FOOD PAIRING (R180)

1. Bocconcini, Sun-Dried Tomato, Prosciutto, Basil Pesto and sticky balsam sunflower seeds on Crostini
2. Truffle & Parmesan Arancini w/ aioli
3. Beef Biltong (Ryan Boon)
4. Artisanal Dark Chocolate

paired w/ 2 Chenin Blanc and 2 Pinotage wines

### CLASSICAL CHEESE & WINE PAIRING (R155)

4 gourmet cheeses carefully selected to pair w/ 4 premium SA wines



### COOKIE DOUGH BITE - VG (R76)

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

### BUBBLY LEMON SORBET (R96)

topped w/ MCC, crushed meringue and berries

Without bubbles - R70

### CAKE OF THE DAY

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

### AFFOGATO (R66)

Vanilla Ice-Cream & homemade chocolate, peanut sprinkles & a shot of espresso  
- Add Amara (R35) / Jamesons (R38)

### IRISH COFFEE (R64)

# BREKKIE

## CROISSANTS

Plain (R32) ; Chocolate (R34) ; Almond (R34) ; Danish Pastry (R34)  
+ *ADD Orange Marmalade + Cheese (R14)*

## SAVOURY CROISSANT (R66)

W/ mature cheddar, dijon mustard, gypsy ham + rocket  
+ *Scrambled Egg R18*

## MOZZ & TRUFFLE OIL GOURMET TOASTIE (R78)

on fresh sourdough + aioli dip  
+ *gypsy ham (R14)*  
+ *vegan option (R82)*

## SUN-DRIED TOMATO, PESTO & CREAM CHEESE (R84)

On toasted ciabatta, topped with rocket & flaked almonds

## SMASHED AVO ON TOASTED SOURDOUGH (R86)

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

## SHAKSHUKA (R112)

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

## RAW GRANOLA BOWL (R88)

W/ Greek yogurt, fresh fruit & honey (VG option available- R96)

## SMOOTHIE BOWL (R96)

With home-made granola, fresh fruit, yoghurt, honey, toasted coconut flakes  
& flaked almonds (VG option available- R104)

## TROPICAL SMOOTHIE (R70)

## 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:
<b>ESPRESSO</b>	R26	R34
<b>AMERICANO</b>		R32
<b>MACCHIATO</b>	R30	R38
<b>CAPPUCCINO</b>		R34
<b>FLAT WHITE</b>		R36
<b>CORTADO</b>		R34
<b>LATTE</b>		R38
<b>CHAI LATTE</b>		R46
Add espresso for a dirty chai!		R56
<b>RED CAPPUCCINO</b>		R38
<b>ICED COFFEE</b>		R38
<b>HOT CHOCOLATE</b>		R40
<b>TEA</b> English Breakfast   Rooibos   Green Tea		R26
<i>*Add Almond Milk/Oat Milk</i>		R12

## SOFT DRINKS

<b>COKE ; COKE ZERO ; LEMONADE ; SODA</b>	R22
<b>STILL ; SPARKLING WATER</b> 500ml	R34
<b>BOS ICE TEA</b> Lemon ; Berry	R30
<b>BREW KOMBUCHA</b> Rooibos ; Buchu ; African Rose	R40
<b>HAPPY CULTURE KOMBUCHA</b>	R40
<b>JUICE BOX</b> Mandarin	R36

## SPICE UP YOUR BREKKIE WITH SOME MIMOSAS!

Glass: R50 Jug: R260

