



# FURNY'S

## MENU

Served from 12:00pm - 9:30pm

### TRUFFLE & PARMESAN ARANCINI BITES (R98)

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 (R16) ; vegan option (R84)

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

on toasted ciabatta

Add: Prosciutto R28

### ROASTED TOMATO & FENNEL SOUP (V) - (R74)

Add: Grilled mature cheddar on toasted ciabatta (R48)

(VG on request)

### CHILLI CON CARNE (R175) 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 (R235)

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 R185 OR WILD MUSHROOM RAGU (V) R170

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

### FULLY LOADED CRUNCHY CAULI (R158)

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 (R148)

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 R28 ; 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 (R194)

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

Add: Prosciutto R28

### CHARCUTERIE BOARD (R280)

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

## FURNY'S PAIRING BOARDS

### CELEBRATING SOUTH AFRICA: WINE & FOOD PAIRING (R188)

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 (R160)

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

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
- **Gingerbread and White Chocolate Biscotti** R18
- **Baklava** - Almond R28 / Pistachio R30
- **Croissants** - Plain (R32) ; Chocolate (R34) ; Almond (R34) ; Danish Pastry (R34)

### GOURMET ICE-CREAM CONE (R76)

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

- VG Ice-Cream Available - R80

### DOM PEDRO

Vanilla Dom Pedro (R90) / Salted Caramel Dom Pedro (R116)

- VG Option Available (R124)

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

### DARK CHOCOLATE GANACHE DESSERT (R68)

w/ salted caramel, ginger crumble & fresh berries

Add vanilla ice-cream R20

### BUBBLY LEMON SORBET (R98)

topped w/ MCC, crushed meringue and berries

Without bubbles - R70

### CAKE OF THE DAY

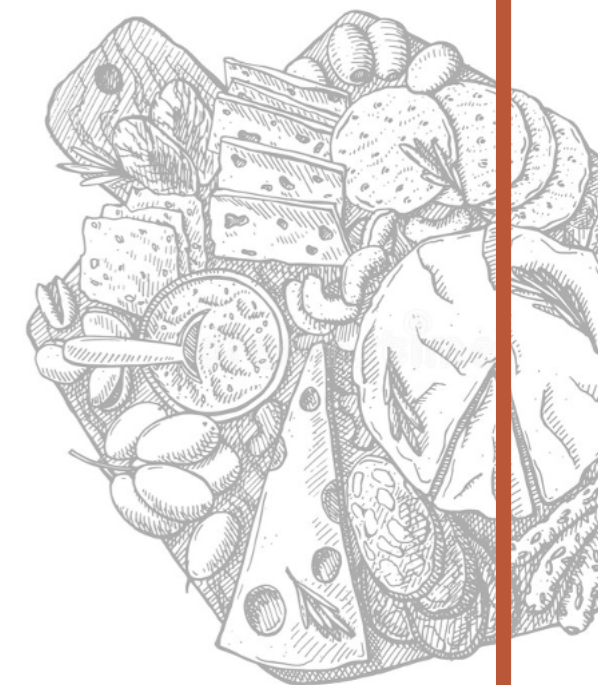
Please ask your waiter what the cake of the day is

### AFFOGATO (R68)

Vanilla Ice-Cream & chocolate ganache, peanut sprinkles & a shot of espresso

- Add Amarula (R38) / Jamesons (R42)

### IRISH COFFEE (R64)



## BAGELS, BREADS & CROISSANTS

### CROISSANTS

Plain (R32) ; Chocolate (R34) ; Almond (R34) ; Danish Pastry (R34)  
+ ADD Orange Marmalade, Butter + Cheese (R15)

### SAVOURY CROISSANT (R74)

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

### BREAKFAST BAGEL R68

Scrambled egg, tomato, bacon, cheese, mayo

### GOURMET CHICKIE MAYO BAGEL OR CHICKPEA MAYO (R68) - VG/V

w/ spring onion, wholegrain mustard, smoked paprika & gherkins

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

on toasted ciabatta

Add: Proscuitto R28

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

on fresh sourdough + aioli dip

+ gypsy ham (R16)

+ vegan option (R84)

### SUN-DRIED TOMATO, PESTO & CREAM CHEESE (R86)

On toasted ciabatta, topped with rocket & flaked almonds

### SMASHED AVO ON TOASTED SOURDOUGH (R82)

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

### SHAKSHUKA (R116)

W/ bacon / chickpea (V), wilted spinach, poached egg, coriander,  
parmesan shavings, yoghurt, dukkah and toasted ciabatta

+ Avo R18

+ Chopped olives R10

### SCRAMBLED EGG, TOASTED CIABATTA/SOURDOUGH, BUTTER (R68)

Option to swop bagel or bread for croissant - extra R12

# FURNY'S

FINE WINES & TASTE ROOM

## GRANOLA, SMOOTHIES & DELI TREATS

### RAW GRANOLA BOWL (R88)

W/ coconut, goji berries, mixed nuts, dates, topped with  
full cream 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 (R68)

### CAKE OF THE DAY

Please ask your waiter what the cake of the day is

### AFFOGATO (R68)

Vanilla Ice-Cream & homemade chocolate sauce, peanuts  
& a shot of espresso

### 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

- **Gingerbread and White Chocolate Biscotti** R18

- **Baklava** Almond R28 ; Pistachio R30

## COFFEE & OTHER BEVERAGES

### TEA & COFFEE

#### ESPRESSO

Sngl: Dble:

R26 R34

#### AMERICANO

R32

#### MACCHIATO

R30 R38

#### CAPPUCCINO

R36

#### FLAT WHITE

R36

#### CORTADO

R34

#### LATTE

R40

#### CHAI LATTE

R46

Add espresso for a dirty chai!

R56

#### RED CAPPUCCINO

R40

#### ICED COFFEE

R38

#### HOT CHOCOLATE

R40

TEA English Breakfast | Rooibos | Green Tea

R26

\*Alt Milk - Almond Milk/Oat Milk

R12

## SOFT DRINKS

COKE ; COKE ZERO ; LEMONADE ; SODA

R22

STILL ; SPARKLING WATER 500ml

R34

BOS ICE TEA Lemon ; Berry

R30

BREW KOMBUCHA Rooibos ; Buchu ; African Rose

R40

HAPPY CULTURE KOMBUCHA

R40

JUICE BOX Mandarin

R36

EUPHORIKA

R60

BITTERLEKKER Babylonstoren

R32

ROCKSHANDY Lemonade, soda, bitters

R42

ELTON PALMER Lemonade, Ice Tea

R40

## SPICE UP YOUR BREKKIE WITH A MIMOSA!

Glass: R65 Jug: R280