



FURNY'S FOOD

At Furny's, our menu isn't tied to one specific cuisine - instead, every dish tells its own story. Inspired by flavour, seasonality, and the joy of gathering around a table.

As a family-owned and run restaurant, we embrace a family-style way of eating, encouraging guests to order a variety of dishes and pass around the table to be shared, enjoyed, and experienced together.

Our menu isn't strictly small plates, nor is it traditionally structured. Some dishes are perfect for sharing alongside a glass of wine, while others are a little more hearty. Every dish has been carefully considered, with flavours designed to complement and elevate one another. Our team would love to help guide you through the perfect pairing.

TRUFFLE & PARMESAN ARANCINI BITES (R106)

W/ creamy basil aioli

BUTTERNUT & GOATS CHEESE ARANCINI (R108)

W/ charred butternut, crispy sage, beurre noisette, pinenuts,
basil & baby spinach pesto

MOZZARELLA, TOMATO & BASIL PESTO MAYO (R72)

on toasted ciabatta

Add: Prosciutto R28 ; GF bread available - extra R12

GOURMET MOZZ & TRUFFLE OIL TOASTIE (R84)

on fresh sourdough, parmesan shavings + aioli

Add: gypsy ham (R16) ; vegan option (R88) ; GF bread - extra R12

ROASTED TOMATO & FENNEL SOUP - (R78)

w/ dukka, fresh basil & cream

Add: Grilled mature cheddar on toasted ciabatta (R52)

(VG on request ; GF bread available - extra R12)

ARTICHOKE, SUN-DRIED TOMATO & BASIL PESTO SALAD (R154)

W/ flaked almonds, goats cheese, rocket & baby spinach

BOCCONCINI, CHERRY TOMATO, OLIVE, CAPER & BASIL SALAD OR ON CIABATTA (R154)

topped w/ chilli flakes, sticky balsam sunflower seeds,

served w/ toasted ciabatta & olive oil

Add: Artichoke R28 ; Prosciutto R28 ; Avo R18 ; GF bread - extra R12

ASIAN BRAISED BEEF BRISKET (R184)

OR

STICKY HOISIN CAULI NUGGETS (R158)

on a bed of vermicelli noodles, topped w/ mint, coriander, red onion,
cucumber, chilli chipotle peanuts, sesame seeds & lime dressing

(request Cauli as a starter (R94) ; Vegan Optional)

CHILLI CON CARNE (R180)

OR

LENTIL NON CARNE (V/VG) (R164) - GF

W/ coriander, fresh chilli, guacamole, cheddar, yoghurt, lime & nachos

SLOW COOKED BEEF RAGU (R188)

OR

WILD MUSHROOM RAGU (V/VG) - (R172)

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

MIDDLE EASTERN SLOW COOKED PULLED LAMB (R248)

OR

AUBERGINE & CHICKPEA TAGINE (V/VG) (R158)

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

FURNY'S GRAZING PLATTER (SERVES 2) - (R438)

Artisanal cheeses & meats, olives, mixed nuts, biltong, fig preserve,
onion marmilade, dips, fruit & veg, crackers & pretzels, fresh ciabatta,
something sweet

- Replace meats with artichoke hearts (V) / GF Crackers on Request

BAKED CAMEMBERT (R198)

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

Add: Prosciutto R28 ; GF bread - extra R12

CHARCUTERIE BOARD (R320)

Prosciutto, Coppa, Salami & Chorizo w/ 2 artisanal 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

**We use sustainably sourced all of our meat from Ryan Boon,
and cheeses from local, boutique cheeseries**

FURNY'S PAIRING BOARDS

CELEBRATING SOUTH AFRICA: WINE & FOOD PAIRING (R198)

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

paired w/ 2 Chenin Blanc and 2 Pinotage wines

CLASSICAL CHEESE & WINE PAIRING (R175)

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

TO FINISH OFF

GOURMET ICE-CREAM CONE (R78)

Salted Caramel Ice-Cream served in an sugar cone
w/ caramel popcorn & crushed peanut brittle topping
- VG Ice-Cream Available - R86

SNICKERS BAR - VG, GF (R78)

W/ layers of dark chocolate, peanuts and caramel

CHOC WALNUT BROWNIE (R70)

w/ vanilla ice-cream & strawberries

DARK CHOCOLATE GANACHE DESSERT (R78)

w/ homemade salted caramel, ginger crumble &
fresh berries
- Add vanilla ice-cream R20

AFFOGATO (R68)

Vanilla Ice-Cream, choc ganache, peanuts &
a shot of espresso
- Add Amarula (R38) / Jamesons (R42)

DOM PEDRO

Vanilla Dom Pedro (R92)

OR

Salted Caramel Dom Pedro (R126)

W/ Double Tot Of Jameson

- VG Option Available (R128)

IRISH COFFEE (R68)

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 & White Chocolate Biscotti R18

Baklava

Almond R28 / Pistachio R30

Sourdough Double Choc Cookie

w/ sea salt R32 (Add vanilla ice-cream R20)

Croissants

Plain (R32)

Chocolate (R34)

Almond (R34)

Danish Pastry (R34)



FURNY'S

FINE WINES & TASTE ROOM

BREADS & LOADED CROISSANTS

KEEPING IT SIMPLE (R68)

Scrambled egg, toasted ciabatta / sourdough, butter

CLASSIC BREKKIE TOASTIE (R76)

Scrambled egg, tomato, bacon, cheese & mayo
on toasted ciabatta sambo

SAVOURY CROISSANT (R88)

W/ mature cheddar, dijon mustard, gypsy ham & rocket

Add: Scrambled Egg R18 ; Avo R18

ARRABIATA, BACON & SCRAMBLED EGG (R118)

w/ parmesan & rocket on ciabatta/sourdough/croissant extra R12

Add: Avo R18

SHAKSHUKA (R118)

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

Add: Avo R18 ; Chopped olives R10

SMASHED AVO ON TOASTED SOURDOUGH (R88)

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

Add: Scrambled / poached egg R18

GOURMET CHICKIE MAYO

OR CHICKPEA MAYO (R74) - VG/V

w/ spring onion, wholegrain mustard, smoked paprika
& gherkins on toasted ciabatta

MOZZARELLA, TOMATO & BASIL PESTO MAYO

TOASTED SAMBO (R72)

on toasted ciabatta

Add: Prosciutto R28

MOZZ & TRUFFLE OIL GOURMET TOASTIE (R84)

on fresh sourdough + aioli dip

Add: gypsy ham (R16) / vegan option (R88)

SUN-DRIED TOMATO, PESTO & CREAM CHEESE (R94)

On toasted ciabatta, topped with rocket & flaked almonds

Option to swap bread for croissant - extra R12

Gluten Free Bread available (seeded or white) - extra R12

GRANOLA, SMOOTHIES & DELI TREATS

RAW GRANOLA BOWL (R108)

W/ coconut, goji berries, mixed nuts, dates,
w/ full cream yogurt, fresh fruit & honey

(VG option available- R112)

TROPICAL SMOOTHIE (R70)

w/ mango, pineapple, papaya & yoghurt

AFFOGATO (R68)

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

TREATS TO ENJOY WITH YOUR COFFEE

CROISSANTS

Plain (R32) ; Chocolate (R34) ; Almond (R34) ; Danish Pastry (R34)

Add: Orange Marmalade, Butter + Cheese (R18)

Sourdough Double Choc Cookie (R32)

w/ sea salt *Add: vanilla ice-cream R20*

Amsterdammer (R26)

Traditional Dutch cake w/ a sticky almond centre

Giant Loaded Biscuit (R24)

Large, soft biscuit w/ choc chips, nuts, coconut and more

Salted Caramel Chocolate Bite (R19)

Gingerbread & White Chocolate Biscotti (R18)

Baklava

Almond R28 / Pistachio R30

COFFEE & OTHER BEVERAGES

TEA & COFFEE

Sngl: Dble:

ESPRESSO

R26 R30

AMERICANO

R30 R34

MACCHIATO

R30 R34

CAPPUCCINO

R37 R42

FLAT WHITE

R39

CORTADO

R32 R36

LATTE

R38 R42

CHAI LATTE

R46

Add espresso for a dirty chai!

R58

MATCHA

R52 R56

MANNABREW

R42 R46

RED CAPPUCCINO

R40 R44

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

R24

STILL ; SPARKLING WATER 500ml

R34

BOS ICE TEA Lemon ; Berry

R34

BREW KOMBUCHA Rooibos ; Buchu ; African Rose

R44

HAPPY CULTURE KOMBUCHA

R44

JUICE BOX Mandarin

R46

EUPHORIKA

R62

BITTERLEKKER Babylonstoren

R38

ROCKSHANDY Lemonade, soda, bitters

R48

ELTON PALMER Lemonade, Ice Tea

R48

SPICE UP YOUR BREKKIE WITH A MIMOSA! Glass: R72 Jug: R290