

LUNCH TIME DELIGHTS	
SOUP	79
Choose from our selection of Freshly made Soups with Artisan Bread.	
CHARCUTERIE BOARD	195
A Selection of Artisanal Cheese, Cured Meats, Homemade Pickles, Pates and Infood's Freshly Baked Artisan Breads with Seasonal Fruit.	
MEZZE PORK BELLY	165
Slow Roasted Pork Belly with hints of Lemon & Paprika. Served with Toasted Garlic Butter Flatbread, Labneh, Sumac Pickled Onions and Herb Oil.	
STIR FRY	95
Asian Style Wokked Vegetables with Rice Noodles, a Sticky Ginger Soy Sauce and Topped with a Soft Fried Egg, Crispy Onions and Puffed Rice Noodles.	
Vegetable	98
Chicken	135
Steak	145
THE IN-BURGER	95
Double Beef patty, cheese, tomato, gherkins & IN-credible sauce. ADD CHIPS: Extra 45	
BEEF BURGER BOWL	155
Free Range Tsitsikamma Beef Patty with Garlic Aioli, Avocado, Olive, Caper & Herb Dressing, Crispy Onions, Garden Greens and hand cut Potato Chips and Garlic Flatread.	
CHICKEN BOWL	155
Lemon Soy Chicken, Avocado, Lettuce, Tomato, Shredded Nori, Cucumber, Pickled Onion and Creamy Sesame Dressing and Garlic Flatbread.	
CURRY BOWL	115
Butternut, Chickpea and Couliflower Curry served with Rice, Poppadum & aubergine sambal.	
PORK BELLY	125
Deep Fried Pork Belly with Egg fried Rice, Baby Chard, Spring onion and Sticky Ginger Soy Dressing.	
INFOOD PASTA	125
Tagliatelle tossed in a Goujugang sauce with crispy Bacon & Haloumi.	

GOURMET SANDWICHES	
(SERVED ON SOURDODUGH)	
-	Camembert, Bacon, Preserved Fig, Red Onion & Crushed Fennel
-	Pastrami, Emmental, Slaw & Pickled Gherkins
-	Smoked Gammon, Candied Jalapeno, Cheddar & Dijon Mustard
98	

GOURMET SALADS	
CAULIFLOWER SALAD	115
Deep Fried Cauliflower salad with seasonal Greens, Red Onion, Cucumber Ribbons, Ranch Dressing and a drizzzle of Sweet Spicy Sauce.	
HALLOUMI SALAD	115
Grilled Halloumi Salad with Charred Citrus, Avo, Seasonal Greens and a Zesty Vinaigrette with a sprinkle of Pistahio.	
ADD: Glazed Pork Belly @ R55	
CORONATION CHICKEN SALAD	125
Lightly Curried creamy Roast Chicken Salad on a bed of Iceberg Lettuce, Sprinkled with Coriander and Toasted Cashew Nuts served with a crispy Poppadum.	
BUTTERNUT SALAD	95
Cinnamon Spiced Roasted Butternut wedges with Herbed Cous Cous, Baby Chard, Whipped Feta and Toasted Seeds.	

OPEN SANDWICHES	
(CIABATTA, RYE, WHOLEWHEAT, WHITE)	
SMOKED TROUT	110
Smoked Trout with Creamy Confit Garlic, Fried Egg and Chilli Crisps.	
THE INFOOD CLUB	129
A Load of Chicken Topped with Avocado, Tomato, Caramelized Onion, Feta, Rocket, Crispy Bacon and Kewpie Mayo.	
GRILLED MUSHROOM	115
Ciabata topped with Whipped Feta, Rocket, Mozzarella, Grilled Mushroom, Truffle Oil, Fried Leeks and Balsamic Reduction.	
OPEN CAPRESE	98
Avocado Topped with Torn Fresh Mozzarella, Tomato, Basil Pesto and a Drizzle of Herb Oil and Balsamic on Ciabatta.	
Add: Parma Ham @ R45	
SPICY KOREAN CHICKEN	125
Deed fried Chicken with a Mustard slaw, Corriander Mayo and a spicy Soy dressing.	
SOURDOUGH PORKY	135
Crispy Glazed Pork Belly served with Fried Egg, Avo and Basil Aioli.	
OPEN STEAK	135
Rump Steak slithers served on freshly baked Ciabatta with Rocket, whipped Feta, Balsamic Caramelized Onion drizzled with Olive, Caper and Herb Dressing.	

DRINKS	
JUICE BAR	
Orange / Apple/ Litchi	38
Cappy Fruit Juice	35
Lemon & Litchi With Mint And Crushed Ice	55
Fresh Red Apple Juice With Red Espresso	45
Honeybush Iced Tea With Lemon & Mint	45
Homemade Lemonade	35
HEALTH DRINKS	
Beetroot Juice	38
Green Juice	38
Cucumber, Mint & Apple	58
Immunity Shot	38
Spicy Turmeric Shot	38
Freshly pressed Carrot & Orange (Add Ginger @ R12)	55
WATER	
500ml Still / Sparkling Water	25
1 litre Still / Sparkling Water	38
TRADITIONAL SODA	
Coke / Coke Light / Coke Zero / Fanta / Creme Soda	30
Sprite / Sprite Zero / Stoney Ginger Beer	30
Iced Tea - Peach / Lemon	35
FANCY SODA	
Appletiser / Grapetiser	42
Soda Water / Ginger Ale / Lemonade / Dry Lemon / Tonic	28
Cordials : Cola Tonic / Passion Fruit / Lime	10
Tomato Cocktail	38
YOGHURT SMOOTHIES	
Seasonal Fruit Blend	59
Strawberry Mint	59
Banana & Strawberry	59
Banana & Peanut Butter	59

MILKSHAKES	
Chocolate / Bubblegum / Strawberry	59
Banana / Vanilla	59
Coffee / Peanut Butter	59
GOURMET MILKSHAKES	
Biscoff / Tiramisu / Pistachio	69

ICED DRINKS		
Iced Coffee :		40
- Plain / Hazelnut / Vanilla / Caramel / Cinnamon Bun / Salted Caramel		
Iced Mocha		48
Chocolate Mocha Frappe		48
Coffee Frappe		48
Iced Chai		45
Iced Dirty Chai		49
BARISTA BAR		
OUR COFFEE IS ROASTED BY OUR AWARD-WINNING ROASTERS AT INFOOD COFFEE ROASTERY. A SELECTION OF OUR COFFEE IS AVAILABLE TO PURCHASE IN OUR RETAIL SHOP		
COFFEE	Normal	Decaf
Espresso	30	35
Cortado	32	37
Cappuccino	36	41
Flat White	36	41
Latte	42	47
Americano	32	37
Pourover Coffee	38	43
..... Add Extras		
Syrup: Hazelnut / Vanilla / Caramel / Cinnamon Bun		12
Salted Caramel		
Cream (Pouring or Whipped)		15
Jug Of Milk / Almond Milk / Soya Milk / Oat Milk		12
HOT BEVERAGES		
Baby Chino		28
Hot Chocolate (White/dark)		40
Chocolate Mocha		45
White Chocolate Mocha		45
Irish Coffee		65
Tumeric Latte / Matcha Latte		48
GOURMET LATTE		
Biscoff / Tiramisu / Pistachio		55
RED ESPRESSO DRINKS		
Iced Red Latte		45
Red Cappuccino		35
Red Latte		45
Red Hot Chocolate		49
TEA		
Five Roses / Earl Grey / Rooibos		25
Chamomile / Honeybush / Green Tea / Chai		28
Chai Latte		42
Dirty Chai Latte		45

