

BURGERS

Classic Burger 125

Homemade ground beef burger patty served on a toasted sesame seed bun

Cajun Chicken Burger 125

Grilled Cajun spice chicken breast, mozzarella & avocado

Crunchy Chicken & Pineapple 140

Sesame seed crusted chicken breast with pineapple & mayonnaise

Haloumi Burger 150

Grilled haloumi strips with fresh avo served with dill, pink sauce & lettuce

Biltong & Avo Burger 160

Our Classic burger topped with our famous biltong & fresh avo

Sauce Burger 160

Choice of cheese, pepper, blue cheese, mushroom, monkeygland, garlic or peri peri sauce

Bacon & Blue Cheese Burger 170

Burger patty topped with grilled bacon & blue cheese sauce

Camembert & Cranberry 180

Homemade burger patty topped with camembert & cranberry

Banting Burger 200

Our classic burger served with two large brown mushrooms

ALL OF OUR LEGENDARY BURGERS ARE SERVED WITH A SIDE

TELL OUR CHEF HOW YOU LIKE YOUR BURGER DONE!

SANDWICHES

SANDWICHES SERVED FROM 7AM-3PM

Rare Roast Beef Dutch Dip 145

Rare roast beef and mustard on a brioche roll with beef gravy

BLT 125

Ciabatta with crispy bacon, lettuce, tomato, mayonnaise

add grilled chicken 160

Open Chicken Mayo and Avo 130

on wholewheat

Open Pastrami sandwich 150

Pastrami, Coleslaw, mustard and Gherkins

NY Hotdog 120

German bockwurst, brioche roll, caramelised onions and mustard

Roast Chicken Mayo 105

Roasted chicken mayonnaise toasted on ciabatta

Grilled Cheese 95

Emmenthal and cheddar on ciabatta or sourdough

Grilled Cheese and tomato 98

Grilled Cheese and blackforest ham 110

BAGELS

Made in house - fresh every day

Smoked Salmon and Cream cheese 125

Blackforest ham and Emmenthal 85

Cream Cheese 50

Grilled Haloumi Bagel 95

with roasted baby tomato and avocado

SAUCES

MONKEYGLAND 40

PEPPER 40

CHEESE 40

MUSHROOM 40

CREAMY GARLIC 45

PERI PERI 45

BLUE CHEESE 45

GRILLS

DONE TO PERFECTION, JUST TELL THE CHEF HOW YOU LIKE IT!

330g T-bone 170

Smothered in our legendary basting sauce then flame grilled

330g Rump 190

Wet aged 330g Rump flame grilled and served with a side

330g Sirloin 190

Wet aged cut of Sirloin Grilled to your preference and served with a side

330g Fillet 330

Grilled Fillet with a salt and pepper crust

Lamb Chops 280

Lamb rib or loin chops flame grilled with fresh herbs & lemon juice 600g

LEGENDARY Ribs 380

Pork loin ribs, smothered in our basting sauce then flame grilled

Falklands Calamari 175

Deep fried or grilled in a buttery lemon sauce

Chicken Schnitzel 140

Crumbed tender chicken breast, served with a choice of sauce

Full Spring Chicken 200

Flame grilled and served with peri peri or a lemon & herb sauce

Chicken Kiev 150

Tender chicken breast stuffed with olives, feta & spinach, then crumbed and lightly fried

SIDES

HAND CUT CHIPS 35

CAULIMASH 40

BUTTERNUT 30

SPINACH 30

ROAST VEG 30

SIDE GREEN SALAD 35

MASH 40

PAP & SAUCE 40

RICE 30

ONION RINGS 40

BREAKFAST

SERVED FROM 7AM-3PM

Full Breakfast 155

Crispy bacon, two eggs, sausage, haloumi, mushrooms, grilled tomato, toast (swop your bacon for avocado for a veggie breakfast)

Mini Breakfast 80

Crispy bacon, one egg, grilled tomato and toast

Eggs Benedict 130

Bacon, toasted english muffin, two poached eggs and fresh hollandaise

Eggs Royale 160

Smoked salmon, toasted english muffin, two poached eggs and fresh hollandaise

Bacon and Egg Brioche 98

Soft egg and crispy bacon on a toasted brioche bun

Scrambled Eggs on Toast 110

with roasted baby tomatoes
Sourdough / Ciabatta

Omelette 130

Three egg omelette with tomato, cheddar, onion
add extra Avo, bacon, feta or mushrooms 30 each

Avo Toast 110

Sourdough toast, smashed avo, toasted seeds
add on an egg 120 or smoked salmon 160

Mushrooms On Toast 120

Add a poached egg or grilled camembert 140

Spicy Chicken Livers 110

With a poached egg

Monte Cristo 95

French toast brioche, blackforest ham and emmentaler cheese

Salmon Plate 165

Two poached eggs, smoked salmon, avocado, slice of toast

Oumas Crumpets 110

Fluffy crumpets, maple syrup and butter
bacon or berry option

Chocolate Babka French Toast 95

Panettone chocolate bread with orange zest, cinnamon, butter & syrup

Papaya Health Bowl 110

Full cream yogurt, papaya, honey and roasted walnuts
add muesli 105

SOMETHING SWEET

Affogato 80

House made biscotti, vanilla ice cream and double espresso to pour over

Eaton Mess 90

Meringue with seasonal fruit and whipped cream

Vanilla Ice cream and Chocolate sauce R80

Ask your waiter about the
Cake of the Day
Pudding of the day

COFFEE ,TEA & COLD

Cappuccino 42

Flat white 42

Cortado 34

Americano 36

Red Cappuccino 40

Chai Latte 46 /Dirty Chai Latte 54

Hazelnut Latte/Vanilla Latte (iced or hot) 46

Dark Hot Chocolate 46

Baby cino: Steamed milk dusted with cocoa 20

Plant milk add 12

Decaf add 12

Spritzers 50

Lime / Elderflower (sugar free)

Orange Juice 50

Smoothies 65

Peanut butter and banana

Berry and yogurt

ASK ABOUT OUR TEA SELECTION 30

STARTERS AND SALADS

Halloumi 105

Seasoned and shallow fried

Chicken Livers 95

Served with peri peri, hot or mild

Calamari 95

Falklands calamari tubes, grilled or deep fried

Greek Salad 90

Danish feta with fresh garden salad

Avo, Haloumi & Bacon or Chickpea Salad 130

Seasonal greens, avocado and toasted seeds

Chicken Caesar Salad 140

Dressed lettuce, bacon, boiled egg, ciabatta crouton, parmesan

House Chopped Salad

Seasonal greens, avocado and toasted seeds (ve) 90
add grilled chicken 130

Grilled Artichoke Salad (VE) 130

Avocado, roasted chickpeas, seasonal greens and toasted seeds

Tuna Salad 130

Tuna, boiled egg and seasonal greens served with lemon dressing

ASK ABOUT OUR CHEF'S SPECIALS



OREGANO

Open everyday from 06h30

Celebration Cakes available to order and freshly baked Breads available every day

Feedback & Enquiries are welcome

Kindly contact Sharon on 0832606582

or Harald on 0716434542.

Please note we are a

Cashless Payment Business