

VAGABOND

SEA POINT



BREAKFAST

R60 | BREAKFAST WRAP

BABY SPINACH, EGG OMELETTE, CHEDDAR CHEESE, CHERRY TOMATOES & SRIRACHA MAYO

R55 | EGG BENEDICT SANDWICH

ROCKET, POACHED EGG, ENGLISH MUFFIN & HOLLANDAISE SAUCE

R60 | AVO ON TOAST

SLICED AVOCADO ON TOP OF TOAST, MIXED TOASTED SEEDS, SPROUTS & LEMON DRESSING

BREAD CHOICE:

SOUSDOUGH BAGUETTE | 50% RYE

ADDITIONS:

POACHED EGG +R8 | STREAKY BACON +R25 | SMOKED SALMON +R40

R55 | LABNEH BOWL

HOMEMADE LABNEH TOPPED WITH SAUTÉED CHERRY TOMATOES & OLIVES WITH HERBS, SERVED WITH TOASTED ZAARTAR WRAP

ADDITIONS:

POACHED EGG +R8 | 3 CHICKPEA FALAFELS +R21

| MUSHROOMS +R15 | AVO +R15

R55 | SHAKSHUKA

2 EGGS POACHED IN A TOMATO AND RED PEPPER SAUCE
SERVED WITH A TOASTED FLATBREAD

R65 | SMOKEY BEAN BOWL

SERVED WITH A POACHED EGG AND CRISPY SOUSDOUGH

R89 | BREAKFAST FLATBREAD

2 EGGS, CRISPY BACON, CHEDDAR, SMOKEY TOMATO-ONION
BASE TOPPED WITH ROCKET

EXTRAS:

EXTRA EGG +R8 | AVO +R15 | SAUTEED MUSHROOMS +R23 | FETA +R10
VEG SAUSAGE +R19 | BLACK BEAN TEMPEH +R25
STREAKY BACON +R25 | BEEF SAUSAGE +R23 | SMOKED SALMON +R40

R52 | MUESLI AND YOGHURT

DOUBLE CREAM YOGHURT & HOME MADE MUESLI

BERRY COMPOTE +R12 | SLICED BANANA +R6



WRAPS & SALADS

R90 | PAN FRIED BEEF

AVO, FETA, ROCKET & BALSAMIC REDUCTION

R90 | CRISPY SLOW ROAST PORK BELLY

APPLE PICKLE, ROCKET, MUSTARD MAYO AND 5-SPICE PORK SAUCE

R110 | SLOW ROAST LAMB

MINT YOGHURT, CUCUMBER AND RED ONION SALSA,
DANISH FETA & ROCKET

R90 | ASIAN BBQ BEEF *

OLIVE TAPENADE, SALSA ROJO, PARMESAN CHEESE,
ASIAN BBQ SAUCE & ROCKET

R68 | CAPE MALAY CHICKEN

CHERRY TOMATOES, SUNFLOWER SEEDS, DANISH FETA,
MALAY YOGHURT DRESSING & ROCKET

R70 | VIETNAMESE STYLE *

CHICKEN | SOYBEAN TEMPEH | BBQ PORK BELLY (+ R10)

DAIKON AND CARROT PICKLE, CLASSIC MAYO, FRESH CHILLI,
ROCKET & CORIANDER

R70| THAI CRUNCH * **

CRISPY CHICKEN STRIPS | PANKO BLACK BEAN TEMPEH

ROCKET, MINT, SPROUTS, MIXED SEEDS, CUCUMBER SALSA &
PEANUT SATAY SAUCE

R68 | CHICKPEA & QUINOA FALAFEL (VEGAN)

CARROT AND BEETROOT PICKLE, RED PEPPER HUMMUS,
AVO SLICES, ROCKET & AVO VINAIGRETTE

R68 | BASIL PESTO & AVOCADO (VEGETARIAN)

CHERRY TOMATO, DANISH FETA, TOASTED SUNFLOWER SEEDS,
ROCKET & BALSAMIC GLAZE
ADD: MEDITERRANEAN VEG +R15

+R15 | GLUTEN FREE WRAP



BURGERS & BREADS

R88 | BEEF BURGER

150G BEEF PATTY, CUCUMBER PICKLE, MUSTARD MAYO,
CHERRY TOMATOES & CHEDDAR CHEESE - SERVED WITH A SIDE OF FRIES
DOUBLE UP: +R40 (EXTRA PATTY, EXTRA SLICE OF CHEESE)

R88 | PANKO CHICKEN BURGER *

BABY SPINACH, DAIKON AND CARROT PICKLE, SRIRACHA MAYO,
JAPANESE KETCHUP & CUCUMBER PICKLE - SERVED WITH A SIDE OF FRIES

R75 | CHICKPEA & QUINOA FRITTER BURGER (VEGAN)

ROCKET, CARROT AND BEETROOT PICKLE, RED PEPPER
HUMMUS & AVO VINAIGRETTE - SERVED WITH A SIDE OF FRIES

R99 | FETA BURGER

150G BEEF PATTY, FETA, BALSAMIC ONION MARMELADE,
MUSTARD MAYO & ROCKET - SERVED WITH A SIDE OF FRIES

R99 | CRISPY SLOW ROAST PORK BELLY BURGER

APPLE PICKLE, MUSTARD MAYO, ROCKET & 5-SPICE PORK SAUCE
- SERVED WITH A SIDE OF FRIES

R70 | VIETNAMESE BAGUETTE *

CHICKEN | SOYBEAN TEMPEH | BBQ PORK BELLY (+ R10)

DAIKON AND CARROT PICKLE, CLASSIC MAYO, FRESH CHILLI & CORIANDER

R57 | BOEREWORS BAGUETTE

TRUFFLE BUTTER, BALSAMIC ONION MARMALADE
- SERVED WITH A SIDE OF FRIES

WITH YOUR CHOICE OF :

MUSTARD MAYO / SRIRACHA MAYO / TOMATO SAUCE

+R15 | GLUTEN FREE BUN

+R15 | CONVERT ANY FRIES TO:

TRUFFLE PARMESAN FRIES OR VAGABOND SIDE SALAD



FLATBREADS

R140 | SLOW ROAST LAMB

CUCUMBER & RED ONION SALSA, DANISH FETA,
CHEDDAR CHEESE, MINT YOGHURT & ROCKET

R140 | PAN FRIED BEEF

AVO, FETA, CHEDDAR CHEESE, ROCKET &
BALSAMIC REDUCTION

R95 | CAPE MALAY CHICKEN

CHERRY TOMATOES, SUNFLOWER SEEDS, DANISH FETA,
CHEDDAR CHEESE, ROCKET & MALAY YOGHURT DRESSING

R83 | ROAST VEG (VEGETARIAN)

PEPPERS, OLIVES, ARTICHOKE, DANISH FETA,
CHEDDAR CHEESE, BASIL PESTO & ROCKET

R83 | ASIAN BBQ MUSHROOM (VEGAN)

CUCUMBER SALSA, TOASTED SUNFLOWER SEEDS, ROCKET,
AVO VINAIGRETTE, CORIANDER & BALSAMIC REDUCTION

PLATED MEALS

R100 | SLOW ROAST PORK BELLY

5 SPICE GRAVY, ROCKET
SERVED WITH A CHOICE OF MASH OR FRIES
CONVERT TO SIDE SALAD R15

R145 | 300G PAN FRIED BEEF STEAK

PARMESAN SHAVINGS, TRUFFLE BUTTER, 5 SPICE GRAVY
& ROCKET
- SERVED WITH A CHOICE OF MASH OR FRIES
CONVERT TO SIDE SALAD R15 | ADD EGG R8



SIDES

R64 | CRISPY PORK BELLY BITES

COATED IN STICKY ASIAN BBQ SAUCE WITH
SESAME SEEDS, FRESH CORIANDER

R60 | PANKO CHICKEN TENDERS

CHOICE OF SAUCE SIDE:
MUSTARD MAYO, SPICY SWEET CHILLI,
STICKY ASIAN BBQ OR JAPANESE KETCHUP

R45 | FALAFEL SIDE

5 FALAFELS WITH RED PEPPER HUMMUS

R60 | PANKO TEMPEH BITES

CHOICE OF SAUCE;
VEGAN MAYO, SPICY SWEET CHILLI OR ASIAN BBQ

R50 | CLASSIC GREEN SIDE SALAD

BABY SPINACH, AVOCADO, PARMESAN SHAVINGS,
SUNFLOWER SEEDS, AND LEMON VINAIGRETTE

R50 | VAGABOND SIDE SALAD

ROCKET, CHERRY TOMATOES, CUCUMBER SALSA,
DANISH FETA, OLIVES, AND BALSAMIC REDUCTION

R25 | FRIES

R38 | TRUFFLE PARMESAN FRIES
+R10 MUSTARD MAYO



DESSERT

AFFOGATO R35

1 SCOOP OF VANILLA POD ICE CREAM TOPPED WITH HOT ESPRESSO

CREAMY ICED COFEE
CREAMY ICED CHAI

R40 (350ML) | **R50** (500ML)
R43 (350ML) | **R53** (500ML)

WAFFLES

R25 | THE CLASSIC

CRISPY BELGIAN WAFFLE SERVED WITH POWDERED SUGAR & CHOICE OF GOLDEN OR MAPLE FLAVOURED SYRUP OR HONEY
ADD A SCOOP OF ICE CREAM +R30

R60 | BERRY BLISS

CRISPY BELGIAN WAFFLE SERVED WITH POWDERED SUGAR, MIXED BERRY COMPOTE AND VANILLA POD ICE- CREAM

R65 | CHOC NUT

CRISPY BELGIAN WAFFLE SERVED WITH CHOCOLATE SAUCE, TOPPED WITH CHOPPED ALMONDS & CHOICE OF ICE CREAM
ADD BANANA +R6

R45 | CHURRO STYLE

CRISPY BELGIAN WAFFLE COATED IN CINNAMON SUGAR AND DRIZZLED WITH CHOCOLATE SAUCE
ADD A SCOOP OF ICE CREAM +R30

R55 | A TOUCH OF HEALTH

CRISPY BELGIAN WAFFLE COATED IN CINNAMON SUGAR AND DRIZZLED WITH CHOCOLATE SAUCE



DRINKS

HOT DRINKS

ESPRESSO	SGL R20	DBL R23	SHORT	TALL	GRANDE
AMERICANO			R25	R27	R29
MACCHIATO			R25		
CORTADO (3/4 FLAT WHITE)			R26		
FLAT WHITE			R28	R30	
CAPPUCCINO			R28	R30	R34
LATTE				R30	R34
CAFE MOCHA				R34	R36
HOT CHOCOLATE			R30	R32	R34
CHAI LATTE			R30	R32	R34
DIRTY CHAI				R36	R39
RED CAPPUCCINO			R30	R32	R34
TURMERIC LATTE			R30	R32	R34
BABYCHINO			R12		
SUBSTITUTE ALMOND			(+R4)	(+R6)	(+R8)
SUBSTITUTE OAT MILK			(+R2)	(+R4)	(+R6)
FLAVOUR SYRUPS R6					
(HAZELNUT VANILLA GINGERBREAD SALTED CARAMEL)					
HOT TODDY (GINGER SHOT, LEMON, HONEY)				R29	
CEYLON ROOIBOS EARL GREY				R20	
HERBAL TEAS				R25	
(CHAMOMILE GREEN & MINT ROOIBOS GINGER)					
ICED AMERICANO				R30	R33
ICED LATTE (BLENDED OR ON ICE)				R33	R35
CREAMY ICED COFFEE (ICE CREAM)				R40	R50
CREAMY ICED CHAI (ICE CREAM)				R43	R53

SMOOTHIES

R50 | 350ML R60 | 500ML

GREEN	AVO, APPLE, PINEAPPLE, KALE
BANANARAMA	FROZEN BANANA, SUGAR FREE PEANUT BUTTER, ALMOND MILK & DATES
CACAO	COCOA NIBS AND POWDER, FROZEN BANANA, DATES, ALMOND BUTTER & ALMOND MILK
BLUEBERRY	FROZEN BLUEBERRIES, SUGAR FREE PEANUT BUTTER, DATES, & ALMOND MILK OR YOGHURT
MIXED BERRY	FROZEN MIXED BERRIES, ROLLED OATS, OAT MILK OR YOGHURT AND DATES
MANGO-YO	MANGO, FROZEN BANANA, DATES & GREEK YOGHURT

FRUIT SLUSH

R50 | 350ML

HOT TROPICAL	MANGO, PASSIONFRUIT, APPLE, GINGER, CAYENNE PEPPER
WATERMELON ICE	WATERMELON, MINT, LEMON
BERRY NICE	MIXED BERRIES, ORANGE JUICE, VANILLA

JUICES

R35 | 350ML R45 | 500ML

GREEN JUICE	KALE, CUCUMBER, APPLE, MINT
CARROT & ORANGE	
PINEAPPLE & ORANGE	
BEETROOT	BEETROOT, CUCUMBER, CARROT & APPLE
GINGER SHOT	R20
ADD GINGER	R10

DRINKS

BEER & CIDER

	330ML	650ML
HEINEKEN	R35	R60
CRAFT	R40	
SAVANNA	R35	
NON ALCOHOLIC BEER	R35	

WHITE WINE

	PER GLASS	BOTTLE
CHENIN BLANC	R42	R135
SAUVIGNON BLANC		R135
ROSÉ		R145

RED WINE

	PER GLASS	BOTTLE
HOUSE RED (CABERNET SAUVIGNON, SHIRAZ, PINOTAGE, MERLOT)	R45	R180

SPECIAL

MIMOSA	R55
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BUBBLES

	PER GLASS	BOTTLE
SIMONSIG KAAPSE VONKEL BRUT	R55	R260
SIMONSIG KAAPSE VONKEL BRUT ROSE	R55	R260

SOFT DRINKS

500ML WATER (STILL/SPARKLING)	R15
1L WATER (STILL/SPARKLING)	R25
KOMBUCHA (BREW: ORIGINAL/AFRICAN ROSE)	R35
SOFT DRINKS (COCA COLA, COKE LIGHT, COKE 'NO SUGAR')	R17
ICE TEA (BOSS: BERRY, PEACH, LEMON, STRAWBERRY SPARKLING)	R17
PURA (CUCUMBER & LIME, SEVILLE ORANGE, LEMON & GINGER)	R17

