menu

you just helped a student stir up success

the imibala café

enjoy every bite!

SUMMER MENU 2026/27

This café is a vibrant training hub for young school leavers, and every meal you enjoy helps shape their future. Through the Imibala Trust's Hospitality Training Programme, students learn real world skills, grow in confidence, and step boldly into the hospitality industry. Thank you for being an essential part of their journey.

FOR SAFETY & CONVENIENCE, WE'RE A **CASHLESS CAFÉ** CARD & DIGITAL PAYMENTS ONLY

Training and Café Hours
Monday to Friday: 08:00 to 15:30
(Weekends and Public Holidays closed)

imibala hospitality

the imibala café menu

breakfast

SERVED 08:00 TO 11:30

All breakfasts are served with your choice of house baked bread: seed loaf, milk loaf, gluten free or English muffin, with butter and Imibala jam.

Breakfast Plates

Classic Breakfast Plate (GF*) R65
Two eggs your way with crispy bacon, roasted cherry tomatoes and toasted house bread, served with Imibala jam. ***Add avocado smash R20***

Imibala Benedict (GF*) R80
Two poached eggs on a toasted English muffin, finished with crispy bacon, dill hollandaise, capers and roasted cherry tomatoes. ***Add avocado smash R20***

Sweetcorn Fritter Stack (V/GF) R60
Three golden fritters stacked with avo and coriander salsa and a poached egg. ***Add crispy bacon R20***

Imibala Breakfast Muffin R55 NEW
Toasted English muffin with a fried egg, crispy bacon, melted cheddar, rocket and smoky chilli aioli, with roasted cherry tomatoes. ***Add hand cut fries R15***

Add ons: sweetcorn fritter R15 | hand cut fries R15 | roasted mushrooms R20 | avocado smash R20 | poached egg R10 | crispy bacon R20

Topped Toasts

Mediterranean Avo Toast (VG/GF*) R55
Hummus and smashed avo spread thick on your choice of bread, topped with tomato, pickled onion, micro herbs and toasted seeds. ***Add a poached egg R10***

Whipped Ricotta and Summer Tomato Toast (V/GF*) R65
Whipped ricotta spread onto your choice of bread, topped with fresh summer tomatoes, fresh basil, a drizzle of olive oil and balsamic glaze. ***Add a poached egg R10***

Creamy Miso Mushrooms and Eggs (V/GF*) R65
Brown mushrooms cooked in miso butter with garlic, finished to a silky glossy sauce and piled onto toasted house bread with egg of your choice, chilli flakes and fresh parsley. ***Add crispy bacon R20***

V** Vegetarian; **VG** Vegan; **GF** Gluten Free; **GF Gluten Free on Request; **VG*** Vegan on Request; **N** Contains Nuts*

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Please be mindful. REAL learning, REAL service and REAL magic are happening inside.

the imibala café menu

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From the Oven

An oven baked pancake that puffs up golden with crisp edges and a soft custardy centre. Baked to order in a hot cast iron skillet.

Dutch Baby Pancake, Savoury (GF*) R70
Topped with crispy bacon, eggs your way and herbed crème fraîche. ***Add roasted mushrooms R20***

Dutch Baby Pancake, Sweet (V/GF*) R60 NEW
Topped with lemon curd, fresh blueberries, vanilla yoghurt, a squeeze of lemon and icing sugar.

Nourish

Berry Chia Yoghurt Bowl (V/VG*/N) R55 NEW
Greek yoghurt swirled with berry chia compote and strawberry purée, house granola, fresh berries and honey. Coconut yoghurt on request.

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Training today.
Employing tomorrow.

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lunch plates SERVED FROM 11:30

Salads

The Village Caesar (GF*) R70
Cos lettuce tossed in Caesar dressing with avo, smoked bacon, milk bread croutons and parmesan, finished with a poached egg.
Add grilled chicken R20

Loaded Grilled Sirloin Salad (GF) R85
Baby spinach and cos with grilled sirloin, sweetcorn, avo and tomato, in a coriander and lime vinaigrette. ***Add chimichurri R10***

Summer Quinoa and Grilled Veg Salad (V/GF/VG*) R65
Grilled red peppers, baby marrow, brinjal and sweet potato with quinoa, feta, toasted seeds and house dressing. Skip the feta to make it vegan. ***Add grilled chicken R20***

Peri Peri Chicken Salad (GF) R80 NEW
Grilled peri peri chicken on cos and red cabbage with charred pineapple, avo, cucumber, red onion, coriander and toasted seeds, with a mango and lime dressing.

Sandwiches

All sandwiches served on your choice of milk loaf, seed loaf or GF bread. Add fries or a house side salad R15.

Honey Mustard Ham and Brie Melt (GF*) R65
Smoked ham and brie melted together with caramelised onion, rocket and a honey mustard glaze.

Chimichurri Steak Roll R90 NEW
Grilled sirloin with chimichurri, garlic aioli, rocket, pickled red onion and feta on a toasted milk loaf long roll.

Herbed Chicken Mayo Sarmie (GF*) R60
Lemon herb chicken mayo with crisp lettuce.

Loaded Avo and Gorgonzola BLT (GF*) R65
Smashed avo and crumbled gorgonzola spread with crispy bacon, fresh baby spinach and ripe tomato.

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lunch plates SERVED FROM 11:30

Wraps

In a house made tortilla. Add fries or a house side salad R15. Make it a bowl: any wrap on salad greens (GF).*

Crispy Chicken Wrap R75
Crispy chicken, bacon, cheddar, lettuce, tomato and tangy pickle mayo wrapped in a house made tortilla.

Smoky Harissa Halloumi and Grilled Veg Wrap (V) R70
Grilled halloumi with harissa grilled summer veg, hummus, pickled red onion, rocket and a tahini drizzle, wrapped in a house made tortilla. ***Add roasted mushrooms R20***

Crispy Falafel Wrap (VG) R70 NEW
Crispy falafel with beetroot hummus, red cabbage slaw, cucumber, mint, tahini and a little chilli.

Burgers

Smoky Smash Burger (GF*) R90
Two smashed patties with cheddar, bacon, caramelised onion and smoky chilli aioli on a milk bread bun.

Yangnyeom Crispy Chicken Burger R90
Double fried crispy chicken breast dunked in sticky gochujang glaze with Asian sesame slaw, pickled cucumber and sesame mayo on a milk bread bun.

Go bun less: any burger served on a bed of roasted mushrooms. Make it vegan with a falafel patty, served bun less. Add fries or a house side salad R15.

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Eat well. Do good. Change lives.

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lunch plates SERVED FROM 11:30

Skillet Pasta

Summer Puttanesca Penne (VG) R65 NEW
Wholewheat penne tossed in a slow simmered tomato sauce with roasted cherry tomatoes, olives, capers, garlic and chilli, finished with a crispy seed crumb and basil. ***Add chorizo R20 | parmesan R15***

Pesto and Grilled Summer Veg Pasta Bake (V/N) R75 NEW
Macaroni in a basil pesto cream with grilled summer veg, mozzarella and parmesan, baked until golden in our wood fired oven.

Snacks to Share

Crispy Chicken Strips (GF) R60
Golden fried chicken with tangy pickle mayo.

Crispy Crumbed Halloumi (V) R65
Halloumi cut into batons, coated in a seasoned crust and fried until golden and crispy, served with a tomato, cucumber and mint salsa and lemon.

Wood Fired Mezze Board (VG) R70 NEW
Za'atar garlic flatbread with hummus, beetroot hummus and chimichurri, veg sticks, olives, pickled onions and gherkins. For two.
Extra flatbread R15

Pickle Fries (V) R20
Dill cucumbers cut into batons, coated in a seasoned crust and fried until golden and crispy, served with smoky chilli aioli.

Potato Fries (VG/GF) R20
House seasoned hand cut fries.

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Good food. Great cause.
Future careers in the making.

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wood fired pizza

SERVED FROM 11:30

Handcrafted using fermented dough, fresh herbs and bold seasonal flavours, baked to order in our wood fired oven. Named after our Imibala branches.

Swartland Margherita (V/VG*) R65
Tomato, mozzarella, parmesan, fresh basil, extra virgin olive oil. Vegan cheese swap R25

Salty Kiss R75
Tomato, anchovies, black olives, capers, mozzarella, parmesan, lemon zest.

Helderberg Truffle (V) R75
Cream base, roasted mushrooms, mozzarella, parmesan, truffle dust, fresh thyme.

Shushu Kakhulu R80
Tomato base, mozzarella and sliced chorizo with peppadew, chilli oil, smoked paprika and fresh parsley, finished with a parmesan dusting.

Camdeboo R80 NEW
Tomato, mozzarella, peri peri chicken, red onion and feta, finished with rocket and garlic aioli.

Add a little something extra: bacon R20 | roasted mushrooms R20 | grilled chicken R20 | caramelised onion R15 | blue cheese R15 | anchovies R20 | olives R15 | capers R15

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Serving meals. Shaping futures.

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sweet treats

BAKED FRESH DAILY BY OUR TRAINEES

Baked fresh each morning by our trainee chefs using time honoured methods, quality ingredients and a whole lot of care.

Carrot Cake Slice (V/N) R38
Spiced carrot cake with walnuts and a thick cream cheese frosting.

Chocolate Coconut Cake (VG) R35 NEW
Dark, fudgy chocolate cake with a roasted coconut and chocolate icing, toasted coconut and freeze dried strawberries.

Lemon Meringue Cheesecake (V) R45
Dense and creamy baked cheesecake on a buttery biscuit base, topped with a sharp lemon curd and crispy baked meringue dollops.

Muffins, Sweet or Savoury (V) R28
Choc chip, or cheddar and herb.

Scone (V) R30
With butter, Imibala jam and cheese.

Jumbo Cookie (V/N) R20
Chunky, soft and chewy, with choc chips and walnuts.

Imibala Fudge Piece (V) R12
Creamy, melt in your mouth fudge made with rich buttery sweetness.

Affogato (V/GF) R35 NEW
Vanilla ice cream with a hot double espresso to pour over.

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Every coffee is a confidence boost.
Every plate, a practice run.

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smoothies & milkshakes

PLEASE ENJOY YOUR BEVERAGES HERE WITH US.
TAKEAWAY BEVERAGES ARE NOT AVAILABLE.

Blended to order. Nutrient packed smoothies, classic milkshakes and icy Imibala Frosts for any mood.

Smoothies

Berry Boost R35
Thick, creamy and berry delicious. Mixed berries, banana, oats, yoghurt and milk.

Green Goddess (VG/GF) R40
Crisp, refreshing and packed with nutrients. Spinach, green apple, cucumber, frozen banana, flax seeds and coconut water.

Mango Sunrise (VG/GF) R40 NEW
Bright and tropical. Mango purée, coconut milk, pineapple and lime.

Milkshakes

Classic Milkshakes R35
Coffee Mocha | Chocolate | Strawberry | Vanilla | Peanut Butter (N). Made with real ice cream, topped with whipped cream.

Chai Milkshake R45 NEW
Spiced chai, vanilla ice cream, whipped cream, honey and crushed ginger biscuits. Make it dirty with an espresso shot R10

Peppermint Crisp Milkshake R45 NEW
Vanilla ice cream, caramel and crushed Peppermint Crisp.

Imibala Frosts

Strawberry Frost (VG/GF) R35 NEW
Strawberry purée, fresh lemon and crushed ice.

Coconut Matcha Frost R40 NEW
Coconut, matcha, milk and crushed ice.

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Brewing skills. Serving opportunity.

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beverages

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Coffee

Signature Mug Drinks (VG/GF*) R28
Served in our handcrafted pottery mugs: Americano | Flat White | Cappuccino

Espresso Bar
Espresso **R20**
Cortado **R20**
Macchiato **R30**
Latte **R30**
Spanish Latte **R30**
Mocha **R35**
Chai Latte (Decaf) **R30**
Make your Chai Latte a Dirty Chai, or add an extra shot R10

Red Espresso Creations
Red Espresso **R20**
Red Cappuccino **R25**
Red Latte **R25**
Naturally caffeine free rooibos espresso

Dairy | Oat | Almond (N) | Soya milk available

A complimentary shortbread biscuit is served with every hot drink.

Loose Leaf Tea Pot

Rooibos (VG/GF) R30
Sweet, warm and naturally caffeine free, proudly South African

English Breakfast (VG/GF) R30
Bold, malty and full bodied, the classic morning cup

Green Rooibos (VG/GF) R30
Delicate, grassy and antioxidant rich, lighter than red rooibos

Darjeeling (VG/GF) R30
Light and floral with a gentle muscatel character, the champagne of teas

Moroccan Mint (VG/GF) R30
Cool, refreshing and cleansing

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Iced and Refreshing

Iced Latte R30
Espresso and cold milk over ice

Iced Spanish Latte R35 NEW
Espresso, cold milk and a touch of condensed milk over ice

Rooibos Ginger Fizz (VG/GF) R30 NEW
Rooibos and ginger, soda water, lemon and mint over ice

Cherry Hibiscus Iced Tea (VG/GF) R30 NEW
Tart and ruby red, over ice with lemon

Hot Chocolate and Matcha

Hot Chocolate R35
Smooth and rich, made with steamed milk

White Hot Chocolate R35 NEW
Creamy white chocolate and steamed milk, with a sprinkle of cinnamon

Coconut Matcha Hottie R40
Coconut, matcha and steamed milk

Cold Drinks

Cold Pressed OJ | Sparkling or Still Water (VG/GF) R25

Soft Drinks (VG/GF) R25
Coke | Coke Zero | Fanta | Cream Soda | Sprite

Cordials (VG/GF) R15
Lime | Kola | Passionfruit

Mocktails (VG/GF)
Steelworks **R40** | Rock Shandy **R35**

Mixers (VG/GF) R25
Soda Water | Lemonade | Ginger Ale

Alcoholic Beverages

Beers and Ciders R35
Castle Lager | Amstel | Savannah | Heineken Silver

Wines and Bubbles

ROSÉ

Protea Rosé | Glass R40 | Bottle R130
A crisp and elegant dry rosé with notes of strawberry, watermelon and rose petals.

WHITE

Protea Sauvignon Blanc | Glass R40 | Bottle R130
Fresh and vibrant with flavours of tropical fruit, citrus and a hint of green fig.

Terra del Capo Pinot Grigio | Bottle R130
Crisp and refreshing with bright notes of pear, green apple and citrus, with a clean, dry finish.

RED

Protea Cabernet Sauvignon | Glass R45 | Bottle R150
Rich, dark fruit flavours of blackberry and plum, layered with hints of cocoa, spice and smooth, well structured tannins.

Terra del Capo Sangiovese | Bottle R160
A vibrant flavour of cherry and red berries, balanced with subtle notes of spice, earthy undertones and a fresh, elegant finish.

BUBBLES

L'Ormarins Brut | Bottle R240
A classic Cap Classique sparkling wine with fine bubbles, citrus zest and a toasty finish.

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