

— menu —



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.



Training & Café Hours:
Monday - Friday: 08:00-15:30
(Weekends & Public Holidays - Closed)

imibala
hospitality

the imibala café menu

breakfast

SERVED 08:00 - 11:30

Breakfasts are served with our house-baked bread, toasted to perfection – choose from Seed, Milk, or Gluten Free

Dutch Baby Pancake

Baked to order and served in a hot cast iron pan, this oven-baked pancake puffs up golden with crisp edges and a soft, custardy centre – somewhere between a crêpe and a popover.

Sweet – R65

Caramelised banana, vanilla yoghurt, honey, and icing sugar.

Savoury – R70

Crispy bacon, eggs your way, and herbed crème fraîche.

Imibala Benedict (V) (GF) – R75

Two poached eggs on a crispy hashbrown with dill hollandaise, crisp fried capers, roasted cherry tomatoes, and rocket dressed in our house dressing...Add crispy bacon **R20**

Mediterranean Avo Toast (V) – R50

Toasted café bread with hummus, smashed avocado, ripe tomato, pickled red onion, micro herbs, and toasted seeds. Add a poached egg **R10** | Add crispy bacon **R20**

Classic Breakfast Plate – R60

Two eggs your way with crispy bacon and roasted cherry tomatoes. Served with toasted house bread, butter, and Imibala jam. **Add-ons:** Sweetcorn fritter **R15** | Hand-cut fries **R15** | Roasted mushrooms **R20** | Avocado smash **R20**

Sweetcorn Fritter Stack (Vegetarian) – R60

Three golden fritters with an avocado and coriander salsa topped with a poached egg

Berry-Chia Yoghurt Bowl (V) – R55

Greek yoghurt with a berry-chia compote swirl, house granola, fresh berries, and honey.

Imibala Jam & Cheddar Toast – R45

Two slices of toasted café bread of your choice served with Imibala jam, grated white cheddar and butter

THIS IS A LIVE HOSPITALITY TRAINING ZONE.

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

the imibala café menu

lunch plates

SERVED FROM 11:30

WEDGE SALADS

A quarter wedge of fresh lettuce, loaded with toppings and dressing

The Village Caesar – R65

Cos lettuce with creamy Caesar dressing, avocado, smoked bacon, milk bread croutons, shaved parmesan, and a soft poached egg.

Add grilled chicken **R20**

GF on request

The Burger – R65

Iceberg lettuce with blue cheese dressing, chopped smash beef patty, crispy bacon, ripe tomato, herbed roasted mushrooms, and dill pickles.

Add grated cheddar **R8** | Add avo **R15**

The Greek-ish Vegan (VG) (GF) – R55

Cos lettuce with lemon-tahini dressing, crispy chickpeas, roasted red peppers, cucumber, olives, cherry tomatoes, pickled red onion, and micro herbs. Add avo **R15**

OUR CLASSIC SALADS

Fresh, seasonal salads tossed with house-made dressings

Warm Quinoa & Grilled Summer Vegetable Salad (V) – R65

Grilled red peppers, aubergine, courgette, and sweet potato tossed with quinoa, crumbled feta, toasted seeds, and our zesty house dressing.

Loaded Grilled Sirloin Salad (GF) – R75

Market greens with thin-sliced grilled sirloin, sweetcorn off the cob, ripe tomatoes, avocado, and spring onion. Peaches or nectarines when in season. Coriander-lime vinaigrette.

SANDWICHES

Charred Sirloin Roll – R75

Thin slices of sirloin seared and dressed with warm lemon chilli vinaigrette stacked with rocket, ripe tomato, pickled red onion and peppadew mustard mayo on a toasted milk bread long roll. Served with seasoned fries or café salad

Honey Mustard Ham & Brie Melt – R65

Smoked ham, melted brie, caramelised onion, rocket, and honey mustard glaze, toasted on your choice of house bread. Served with seasoned fries or café salad.

the imibala café menu

lunch plates

SERVED FROM 11:30

SANDWICHES continued

Roasted Mushroom Press (VG) (V) – R60

Garlic and herb roasted mushrooms, creamy spinach, sundried tomato pesto, herb oil and crunchy seed sprinkle, toasted on your choice of house bread. Served with seasoned fries or café salad.

Herbed Chicken Mayo Sarmie – R65

Tender flaked chicken mixed with lemon-herb mayo toasted on your choice of bread and filled with crisp lettuce after toasting. Served with seasoned fries or café salad.

WRAPS

Our tortilla wraps are hand made in house, then fill them with freshest ingredients.

Crispy Chicken Wrap – R70

Crispy chicken strips with bacon, mature cheddar cheese, lettuce, tomato and tangy pickle mayo. Served with seasoned fries or café salad.

Charred Vegetable Wrap (V) (VG) – R65

Grilled red peppers, baby marrow ribbons, sweet potato, and eggplant, herbed white bean smash, fresh rocket, toasted seed sprinkle, and lemon-tahini dressing.

Served with seasoned fries or café salad. Add feta **R10**.

BURGERS

Smoky Smash Burger – R90

Toasted milk bread bun with two smashed beef patties, melted cheddar, caramelised onions, crispy paprika bacon, and smoky chilli aioli on fresh lettuce and ripe tomato.

Served with seasoned fries or café salad.

Add avo smash **R15**

Olive Tapenade Chicken Burger – R90

Lemon herb chicken patty with black olive tapenade, ripe tomato, rocket, cucumber ribbons, and herby yoghurt on a toasted milk bread bun. Served with seasoned fries or café salad.

Go bun-less: Any burger served on a bed of roasted brown mushrooms

the imibala café menu

lunch plates

SERVED FROM 11:30

SNACKS TO SHARE

Flatbread and Dips - R45

Wood-fired flatbread served with hummus, herbed yoghurt, and sundried tomato pesto.
VG on request

Crispy Chicken Strips - R55

Golden fried chicken bites served with our tangy pickle mayo.

Blooming Onion (V) - R50

Crisp battered onion petals served with chilli oil mayo or pickle mayo.

Loaded Fries (GF) - R65

Hand-cut fries topped with caramelised onions, melted mature cheddar, crispy bacon, and chives.
Served with smoky chilli aioli.

Seasoned Fries (VG) (GF) Small R20 | Large R45 House-seasoned hand-cut fries.

wood-fire pizza & flatbreads

SERVED FROM 11:30

Handcrafted by our trainee chefs using fermented dough, fresh herbs, and bold seasonal flavours - baked to order in our wood-fired oven.

WOOD-FIRED PIZZAS

Four signatures inspired by our Imibala branches in Hermanus, Somerset West, Graaff-Reinet, and Moorreesburg

Salty Kiss - R75

Tomato base. Anchovies. Black olives. Capers. Mozzarella. Parmesan. Fresh parsley. Lemon zest.

Helderberg Truffle (V) - R75

Cream base. Roasted mixed mushrooms. Mozzarella. Parmesan. Truffle dust. Fresh thyme.

the imibala café menu

wood-fire pizza & flatbreads

SERVED FROM 11:30

Karoo Ember (V) - R75

Caramelised onions. Blue cheese. Mozzarella. Parmesan. Hot spicy honey. Cracked black pepper.

Swartland Margherita (V) - R65

Tomato base. Mozzarella. Parmesan. Fresh basil. Extra virgin olive oil.

Add a little something

Bacon **R20** | Roasted mushrooms **R20** | Grilled chicken **R20** | Herbed crème fraîche **R15**

Caramelised onion **R15** | Blue cheese **R15** | Anchovies **R15** | Olives **R15** | Capers **R15**

FLATBREADS

Street Corn Flatbread (V) - R55

Spiced crema base of sour cream, mayo, garlic, lime, and cayenne. Charred corn with smoked paprika and lime. Mozzarella. Feta crumble. Fresh coriander.

Market Salad Flatbread (V) - R60

Warm flatbread with hummus. Finely chopped cucumber, tomato, and parsley in lemon and olive oil. Finished with olives and feta.

VG on request

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

THIS IS A LIVE HOSPITALITY TRAINING ZONE.

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

the imibala café menu

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.

FRESH BAKES

Imibala Shortbread Biscuit plate. Small R22 | Large R40

Muffins

Sweet or savoury. Ask for today's bake. Plain R25 | With butter, jam, and cheese R40

Scone

Plain R25 | With butter, jam, and cheese R40

Cake Slices - R30 Carrot Cake or Chocolate Loaf Cake

White Chocolate and Raspberry Cheesecake - R35

Creamy white chocolate cheesecake swirled with tangy raspberry ribbons. Golden buttery biscuit base. Rich and indulgent.

Salted Brown-Butter Choc Chip Pan for Two - R55

Warm, gooey skillet cookie with crispy edges and a soft, melty centre. Topped with a scoop of cold vanilla ice cream and drizzled with warm salted caramel sauce. Pure comfort.

Add a little something

Whipped cream R10 | Vanilla ice cream R10

SUMMER ICE CREAM CAKES

Strawberry Shortcake Ice Cream Cake - R35

Crunchy golden cookie crumb base layered with smooth vanilla and sweet strawberry ice cream. Topped with freeze-dried strawberry crumble. Light, fruity, and refreshing.

Coffee Amarula Triple Scoop Ice Cream Cake - R35

Soft vanilla sponge base topped with three decadent layers: rich chocolate, crunchy tin roof, and smooth Coffee Amarula ice cream. Dusted with cocoa, drizzled with chocolate sauce, and finished with a splash of Coffee Amarula liqueur. A grown-up treat.

Pre-order a whole cake or ice cream cake for special events

the imibala café menu

smoothies & milkshakes

PLEASE ENJOY YOUR BEVERAGES HERE WITH US —
TAKE-AWAY BEVERAGES ARE NOT AVAILABLE.

Blended to order — nutrient-packed smoothies and classic milkshakes for any mood. — **R35 each**

Green Goddess Smoothie — *Crisp, refreshing, and packed with nutrients.*
Spinach. Green apple. Cucumber. Frozen banana. Ground flax seeds. Coconut water.

Berry Boost Smoothie — *Thick, creamy, and berry delicious.*
Mixed berries. Banana. Oats. Yoghurt. Milk.

Strawberry Lemon Smoothie — *Sweet, tart, and perfectly refreshing.*
Strawberries. Lemonade. Honey. Lemon yoghurt.

Classic Milkshakes — *Thick, creamy, and indulgent. Made with real ice cream.*
Topped with a swirl of whipped cream. Chocolate, Strawberry, Vanilla, or Peanut Butter

Indulgent Milkshakes — **R45 each**
Orange Creamsicle, Coffee Mocha or Peppermint Crisp

beverages

PLEASE ENJOY YOUR BEVERAGES HERE WITH US —
TAKE-AWAY BEVERAGES ARE NOT AVAILABLE.

MATCHA

Coconut Matcha Hottie - R35
Coconut. Matcha. Steamed milk.
Smooth, creamy, and comforting.
Add an espresso shot **R6**

Coconut Matcha Freezo - R40
Coconut. Matcha powder. Milk. Ice.
Cool, refreshing, and energising.

THIS IS A LIVE HOSPITALITY TRAINING ZONE.

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

the imibala café menu

beverages

PLEASE ENJOY YOUR BEVERAGES HERE WITH US —
TAKE-AWAY BEVERAGES ARE NOT AVAILABLE.

COFFEE AND HOT DRINKS

Dairy, Oat, Almond, and Soya milk are available

SIGNATURE MUG DRINKS

*Served in our handcrafted pottery mugs.
Strong and full-flavoured.*

Americano **R25**

Flat White **R25**

Cappuccino **R25**

ESPRESSO BAR

Espresso **R20**

Cortado **R20**

Macchiato **R18**

Iced Americano **R25**

Iced Latte **R30**

Mocha **R30**

Latte **R28**

Add vanilla or hazelnut syrup **R6**

Chai Latte **R30**

Make it a Dirty Chai **R6**

MORE WARM COMFORTS

Hot Chocolate **R28**

Spanish Latte **R30**

Golden Turmeric Latte **R30**

RED ESPRESSO CREATIONS

Red Espresso **R20**

Red Cappuccino **R25**

Red Latte **R25**

LOOSE-LEAF TEA POT - R28

Darjeeling. English Breakfast. Rooibos.

Green Rooibos. Moroccan Mint.

COLD DRINKS

Sir Juice Lemonade **R22**

Cold Pressed Orange Juice **R22**

Homemade Apricot and Peach Iced Tea **R22**

Sparkling or Still Water **R20**

SOFT DRINKS - R20

Coke. Coke Zero. Fanta. Cream Soda. Sprite.

MIXERS - R20

Soda Water. Lemonade. Ginger Ale.

CORDIALS - R15

Lime. Kola. Passionfruit.

MOCKTAILS - R25

Steelworks. Rock Shandy. Lemon Lime Bitters.

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

THIS IS A LIVE HOSPITALITY TRAINING ZONE.

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

the imibala café menu

beverages

PLEASE ENJOY YOUR BEVERAGES HERE WITH US —
TAKE-AWAY BEVERAGES ARE NOT AVAILABLE.

ALCOHOLIC BEVERAGES

BEERS - R30

Castle Lager or Lite. Amstel. Heineken Silver.

CIDERS - R30

Savannah or Lite. Hunters Dry.

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**

Delivering 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 | Glass **R38** | Bottle **R195**

A classic Cap Classique sparkling wine with fine bubbles, citrus zest and a toasty finish.

THIS IS A LIVE HOSPITALITY TRAINING ZONE.

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