

— 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

All breakfasts served with your choice of house-baked bread — seed loaf; milk loaf; gluten free; fresh English muffin served with butter and Imibala jam

Breakfast Plates

Classic Breakfast Plate (GF*) – R60

Two eggs your way with crispy bacon, roasted cherry tomatoes and toasted house bread, served with Imibala jam.

Imibala Benedict (GF*) – R75

Two poached eggs on a toasted English muffin, finished with crispy bacon, dill hollandaise, capers, and roasted cherry tomatoes.

Cape Citrus French Toast (GF*) – R60

English muffin halves soaked in vanilla custard and pan-fried golden, served with warm caramelised naartjie syrup, crispy bacon, whipped labneh and icing sugar.

Sweetcorn Fritter Stack (V/GF) – R60

Three golden fritters stacked with avo and coriander salsa and a poached egg.

Add-ons: Sweetcorn fritter R15 | Hand-cut fries R15 | Roasted mushrooms R20 | Avocado smash R20

Topped Toasts

Mediterranean Avo Toast (VG/GF*) – R55

Hummus and smashed avo spread thick on your choice of bread, topped with pickled onion, micro herbs and toasted seeds. **Add-ons:** Add a poached egg R10 | Add crispy bacon R20

Whipped Ricotta and Roasted Tomato Toast (V/GF*) – R65

Whipped ricotta spread onto your choice of bread, topped with slow-roasted cherry tomatoes, fresh basil and a drizzle of olive oil. **Add-on:** 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.

Imibala Toast and Preserves (V/GF*) – R45

Two slices of toasted house bread served with butter, Imibala jam, marmalade and grated mature cheddar.

V Vegetarian; VG Vegan; GF Gluten Free; GF* Gluten Free on Request; VG* Vegan on Request

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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 labneh.

Dutch Baby Pancake – Sweet (V/GF) – R60

Topped with caramelised banana, vanilla yoghurt, honey and icing sugar.

Nourish

Pumpkin Pie Steel Cut Oats (V/GF/VG*) – R45

Steel cut oats cooked low and slow, stirred through with roasted butternut purée, brown sugar, cinnamon, nutmeg and ginger and topped with toasted seed mix, candied pecans, honey drizzle and whipped labneh. Coconut yoghurt on request.

Granola and Seasonal Fruit Bowl (V/GF/VG*) – R55

Warm spiced winter fruit compote, house-made oat granola, full cream yoghurt, honey. Coconut yoghurt available on request.

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Training today.
Employing tomorrow.

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

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-ons:** Grilled chicken **R20**

Loaded Grilled Sirloin Salad (GF) - R80

Market greens loaded with grilled sirloin, sweetcorn, avo and tomato, dressed in a coriander-lime vinaigrette.

Warm Quinoa and Roasted Veg Salad (V/GF/VG*) - R65

Roasted carrots, beetroot and butternut tossed with quinoa, feta, toasted seeds and house dressing. Skip the feta to make it vegan.

Wholesome

Za'atar Roasted Sweet Potato with Egg and Labneh (V/GF) - R60

Whole roasted sweet potato on a bed of rocket, topped with house-made za'atar labneh, a fried egg, crumbled feta, smoked paprika, fresh coriander, and a toasted seed mix.

Roasted Tomato Soup and Cheese Toastie (V/GF*) - R55

House-made roasted tomato soup finished with fresh pesto, served alongside a golden grilled cheese toastie.

Red Lentil and Coconut Curry (VG/GF) - R65

A rich red lentil curry with butternut, onion, garlic, ginger, cumin, coriander, turmeric, smoked paprika and coconut milk, served with coconut yoghurt and a wood-fired garlic flatbread.

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Eat well. Do good. Change lives.

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the imibala café menu

lunch plates

SERVED FROM 11:30

Sandwiches

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

Honey Mustard Ham and Brie Melt (GF*) - R65

Smoked ham and brie melted together with caramelised onion, rocket and a honey mustard glaze.

Charred Sirloin Roll - R75

Grilled sirloin with rocket, pickled onion and peppadew mustard mayo on a milk loaf long roll, finished with a lemon chilli vinaigrette.

Herbed Chicken Mayo Sarmie (GF*) - R65

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.

Crispy Fried Tomato Press (V/GF*) - R60

Slow-roasted tomatoes in a seasoned crust, pan-fried until golden and pressed onto toasted house bread with lemon basil crème fraîche, shaved parmesan, fresh chives and a drizzle of chilli oil.

Wraps

Crispy Chicken Wrap - R70

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

Smoky Harissa Halloumi and Roasted Veg Wrap (V) - R70

Grilled halloumi with harissa roasted vegetables, hummus, pickled red onion, rocket and a tahini drizzle wrapped in a house-made tortilla. **Add-ons:** Fries or house side salad for R15.

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 **Add-ons:** Fries or house side salad for R15.

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the imibala café menu

lunch plates

SERVED FROM 11:30

Skillet Pasta — baked in the wood-fired oven

Spicy Chorizo and Tomato Baked Penne - R70

Chorizo with onion, garlic, chilli, red wine in a rich tomato sauce, baked with wholewheat penne, mozzarella and fresh basil until golden in our wood-fired oven.

Ultimate Baked Mac and Cheese (V) - R70

Macaroni in a rich sauce of vintage cheddar, gruyère, crème fraîche and parmesan with smoked paprika and crispy lardons, topped with a breadcrumb crust and baked until golden in our wood-fired oven. Finished with fresh thyme and lemon zest.

Add-ons: Extra chorizo R20

Snacks to Share

Crispy Chicken Strips (GF) - R55

Golden fried chicken with tangy pickle mayo.

Crispy Crumbed Halloumi (V) - R60

Halloumi cut into batons, coated in a seasoned crust and fried until golden and crispy, served with a drizzle of hot honey.

Wood-fired Flatbread with Dips (V/VG*) - R45

Freshly baked wood-fired flatbread with hummus and za'atar labneh in olive oil, served with a bowl of olives, pickled onions and gherkins.

Baked Camembert (V) - R75

Whole camembert baked until molten with a hot honey drizzle, served with torn wood-fired rosemary focaccia, and Imibala pear jam.

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.

Loaded Fries (GF) - R65

Caramelised onion, cheddar, bacon, chives and smoky chilli aioli.

Potato Fries (VG/GF) - R20

House-seasoned hand-cut fries.

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the imibala
café
menu

wood-fire
pizza &
flatbreads

SERVED FROM 11:30

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

Swartland Margherita (V) - R65

Tomato, mozzarella, parmesan, fresh basil, extra virgin olive oil

Salty Kiss - R75

Tomato, anchovies, black olives, capers, mozzarella, parmesan, lemon zest

Helderberg Truffle (V) - R75

Cream base, roasted mushrooms, mozzarella, truffle dust, fresh thyme

Karoo Ember (V) - R75

Caramelised onion, blue cheese, mozzarella, hot spicy honey, cracked black pepper

Imibala Bianca (V) - R80

Garlic crème fraîche base, mozzarella, par-cooked potato, parmesan, torn brie, fresh rosemary, sea salt

Shushu Kakhulu - R80

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

Add a little something extra: Bacon R20 | Roasted mushrooms R20 | Grilled chicken R20 |
Caramelised onion R15 | Blue cheese R15 | Anchovies R15 | Olives R15 | Capers R15

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Serving meals. Shaping futures.

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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.

Carrot Cake Slice (V) - R35

Spiced carrot cake with a thick cream cheese frosting.

Chocolate Cake Slice (V) - R35

Rich, dark and deeply chocolatey. Need we say more.

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) - R25

Ask your server for today's bake

Scone (V) - R25

With butter, Imibala jam, and cheese

Jumbo Cookie (V) - R15

Chunky, soft and chewy

Imibala Fudge Piece (V) - R12

Creamy, melt-in-your-mouth fudge made with rich buttery sweetness.

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

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the imibala
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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.

Smoothies

Berry Boost (VG/GF) - R35

Thick, creamy, and berry delicious.

Mixed berries, banana, oats, yoghurt, milk

Green Goddess (VG/GF) - R40

Crisp, refreshing, and packed with nutrients.

Spinach, green apple, cucumber, frozen banana, flax seeds, coconut water

Milkshakes (VG/GF) - R35

Coffee Mocha | Chocolate | Strawberry | Vanilla | Peanut Butter

Made with real ice cream, topped with whipped cream

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

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beverages

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Coffee

Signature Mug Drinks (VG/GF) - R25

Served in our handcrafted pottery mugs —
Americano | Flat White | Cappuccino

Espresso Bar (VG/GF)

Espresso R20
Cortado R20
Macchiato R30
Iced Americano R30
Iced Latte R30
Mocha R30
Latte R30
Chai Latte R30 (Decaf)
Make your Chai Latte a Dirty Chai R6

Red Espresso Creations (VG/GF)

Red Espresso R20
Red Cappuccino R25
Red Latte R25
Naturally caffeine-free rooibos espresso

Coconut Matcha (VG/GF) - R40

Hottie or Freezo — coconut, matcha, steamed milk

Dairy | Oat | Almond | Soya milk available

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 — naturally
caffeine-free

Cherry and Hibiscus (VG/GF) - R30

Tart, fruity, and deeply ruby red — a
beautiful winter cup

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Brewing skills. Serving opportunity.

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Winter Warmer

Hot Chocolate (VG/GF) - R30

Smooth and rich, made with steamed milk

Hazelnut Hot Chocolate (VG/GF) - R38

Rich chocolate and hazelnut, steamed milk, topped with whipped cream and marshmallows

Spanish Latte (VG/GF) - R30

Espresso with steamed milk and a touch of condensed milk — smooth and subtly sweet

Rooibos and Ginger

Hot Toddy (VG/GF) - R25

Rooibos and ginger syrup steeped in hot water with fresh lemon, honey and a cinnamon stick. Winter in a cup

Cold Drinks

Sir Juice Winter Warrior | 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) - R30

Steelworks | Rock Shandy

Mixers (VG/GF) - R20

Soda Water | Lemonade | Ginger Ale

Alcoholic Beverages

Beers & Ciders - R35

Castle Lager | Amstel | Savannah | Heineken Silver

Wines & 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 | Bottle R240

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

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