



Make Your Own Breakfast

Start your day with

- » 2 eggs, made how you like it with 1 slice of Ciabatta or rye 29
 - » Plain omelette with 1 slice of ciabatta or rye 38
- (swap bread for banting bread – add 5)
(Egg white omelette – add 8)

Then add any of the below: >

- » Bacon 24
- » Macon 31
- » Pork Banger 21
- » Beef Banger 27
- » Mushrooms, sautéed 18
- » ½ Avo, sliced 24
- » Roasted small tomatoes 12
- » Norwegian salmon (80g) 72
- » Danish Feta 25
- » Cheddar, grated 18
- » Hollandaise sauce 18
- » Bolognese sauce 35
- » Halloumi, 2 pieces 28
- » Spinach 18
- » Fresh tomato slices 12
- » Guacamole 24
- » Pita bread 14
- » English muffin, toasted 18
- » Grilled Banana 14
- » Grilled onions 14
- » Extra ciabatta or rye, per slice 5
- » Extra banting bread, per slice 10

Flapjacks with

- » Berry compote with whipped cream and banana 69
- » Maple Syrup and cinnamon sugar 65

Toast

2 slices ciabatta **or** rye toast with butter.

Then add any of the below: >

- » Preserves 27
 - » Nutella 32
 - » Honey 30
 - » Maple Syrup 34
 - » Anchovy paste, tomato & cucumber 38
 - » Avo 36
 - » Avo & smoked Norwegian Salmon (40g) 85
- (Replace the ciabatta or rye with banting toast – add 10)

BREAKFAST

BREAKFAST SERVED UNTIL 12PM DAILY

French Toast options

- » Plain French toast 42
- » Plain French toast with bacon & real maple syrup 88
- » Plain French toast with grilled banana & cinnamon sugar 76
- » Plain French toast with cream cheese & berry compote 99
- » Oven baked rye bread covered with a banana and almond milk paste, served with almond chocolate sauce (Vegan) 89

Eggs Benedict options

- Bacon (The Original!)** 97
- 2 Poached eggs on a homemade English muffin with crispy bacon & hollandaise sauce
- Macon** 104
- 2 Poached eggs on a homemade English muffin with crispy macon & hollandaise sauce
- Salmon** 145
- 2 Poached eggs on a homemade English muffin with smoked Norwegian Salmon & hollandaise sauce

- Pulled Pork** 97
- English muffin, topped with BBQ pulled pork, two poached eggs, paprika flavoured hollandaise sauce and Sriracha sauce
- Mexican Style** 97
- English Muffin, 2 poached eggs, avo, hollandaise sauce with spicy salsa

- Croissants**
- (While stock lasts)
- » Chicken mayo 69
- » Scrambled eggs and bacon 79
- » Grilled Mushrooms, cocktail tomatoes and feta 79
- » Tomato slices, mozzarella ball slices, fresh basil and balsamic reduction 83

- Raw** 75
- Fresh mango/paw paw with double thick Greek yoghurt, honey, cubed pineapple & raw cocoa nibs (add Banting granola 25)
- Oats** 55
- With banana and honey
- From the Bakery**
- All of the below comes with butter, cheddar and jam
- Muffins 42
- Plain Croissants 35

Pizza on pita

Napolitana sauce, bacon, scrambled egg and a duo of mozzarella and cheddar all layered on a pita bread and oven baked till

- the cheese melts 75
- ½ portion for kiddies 50

Tuscan Breakfast 89

2 brown mushrooms, 2 Tuscan chicken cakes, 2 poached eggs, topped with Aioli sauce

Amelia's Breakfast 89

Bed of Button Mushrooms, blanched spinach, 2 poached eggs done as you like, basil pesto sauce

Savoury pancakes 75

Two pancakes filled with creamy spinach, peppers and mushrooms. Finished off with a balsamic reduction and parmesan shavings

Sweet pancakes 45

2 pancakes with cinnamon sugar and real maple syrup

Sterns Shakshuka 93

Free-range eggs poached in a spicy pepper & tomato salsa topped with danish feta & served with homemade pita bread (Vegan: Substitute egg & feta with Hummus & avo)

Baxter's Breakfast 135

2 Poached eggs on a bed of roasted cherry tomatoes and grilled mushrooms topped with Norwegian salmon and spinach **B**

Sharky's Poached Eggs 103

2 poached eggs served on sliced avo, topped with bacon, sprinkled with Danish feta, rocket & served with a side of hollandaise sauce **B**

Babalas Breakfast 95

Homemade ciabatta roll with bacon, 2 fried eggs & local cheddar

Creamy Scrambled Eggs 87

Scrambled eggs served with spicy chicken livers **B**

Raw 75

Fresh mango/paw paw with double thick Greek yoghurt, honey, cubed pineapple & raw cocoa nibs (add Banting granola 25)

Oats 55

With banana and honey

From the Bakery

All of the below comes with butter, cheddar and jam

- Muffins 42
- Plain Croissants 35

PLEASE NOTE

At Voodoo Lily Café we are **proudly dog friendly**, please keep your pooches **on a lead and on the floor at the outside tables only**. Dogs are never allowed inside. **Please respect this rule**

Ask your friendly waitron for a water bowl and order your best friend a treat.

Some of our food items contain Xylitol. Although these are proven health benefits for us humans, to our doggy family members, Xylitol is poisonous. Please therefore ask your waitron if you are not sure and they will confirm with the kitchen if the food you have ordered for yourself has this ingredient in it.



Organic chicken breast slice (100g)	42
Organic chicken livers (100g)	35
Doggy biscuits (3)	15

We do not issue any straws with your drink. Paper/BioStraws are available on request.

All our take away containers (and paper/ bio straws) are 100% compostable, biodegradable, and sustainable. Their base material is from plants and not oil (i.e. plastic). This does mean that the cost to us is more than the usual plastic, non-compostable, biodegradable equivalents. We would therefore ask you to respect this and make sure that you do throw the containers away in a responsible way or use in your own compost heap at home

Gratuity is discretionary.

We **DO ACCEPT** Amex and Diners club cards

Card transactions are confirmed by the Credit card machine and **NOT** your SMS to cell phone.

Voodoo Lily Café would love to host your function – please enquire via email or call the restaurant

Avo, mango & paw paw **are seasonal**.

All sauces and dressings are **put onto the meal** unless specifically requested to be on the side.

Do you know that we also have a Grocers (retail) liquor licence and can sell you wine at bottle store prices for offsite consumption? Please ask your waitron for a price list. Please note that these wines purchased cannot be consumed at Voodoo Lily Café. These wines change on a regular basis and we have discounts for quantity purchases.

“Cakeage fee”: R150 per cake

B Banting, low-carb, high-fat



Feel free to enjoy your own bottle, but there is a corkage fee
A maximum of 1 bottle per 4 persons is allowed, thereafter you are welcome to choose from our small but excellent wine list

Wine 80

Champagne local 120, International 180



64 ST ANDREW ST, BIRDAVEN

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#familymeetingplace #wholesomefood #eatlocal #voodoolicious