

BREAKFAST

LIGHT BREAKFAST

GRANOLA AND YOGURT 24.00

Mindbody granola and locally made vanilla yogurt

FRESH FRUIT SALAD 15.00

pineapple, mango, watermelon, apple or pawpaw(seasonal)

HOT PORRIDGE 19.00

a delicious bowl of oatmeal served with raisins & brown sugar

AVOCADO TOAST 25.00

served with a fried egg on sourdough toast

BREAKFAST WRAP 28.00

fried egg, crispy bacon, cheddar cheese in a tortilla wrap

VEGGIE MUSHROOM WRAP 36.00

oyster mushrooms, bell peppers, onions, tortilla wrap

CHICKEN WRAP 36.00

grilled chicken, boiled egg, avocado, tomato, tortilla wrap

TUNA SANDWICH 32.00

locally-sourced tuna and sweetcorn sandwich

CHICKEN AVOCADO SALAD 36.00

lettuce, onion, tomato, hard boiled egg, avocado, grilled chicken

COOKED BREAKFAST

2 EGGS "HOW YOU LIKE IT" 15.00

fried, poached, scrambled, sunnyside up

OMELETTE

Vegetable 20.00

Spanish 22.00

Seafood 35.00

FULL CAFÉ KWAE BREAKFAST 39.00

2 eggs, bacon, mushrooms, baked beans, sausage, grilled tomato

GH STYLE PANCAKES 22.00

crepe-like pancakes, maple syrup, nutella or lemon

SUGARBREAD FRENCH TOAST 28.00

with maple syrup

HAM & CHEESE CREPE 28.00

savoury crepe filled with smoked ham, bechamel and cheese

BREAKFAST BURGERS 25.00

2 sausage meat patties, fried egg

SIDES

Toast(2) 4.00

Hard Boiled Eggs(2) 6.00

Bacon 10.00

Breakfast Potatoes 12.00

Oyster Mushrooms 8.00

BRUNCH

CAFÉ KWAE WEEKEND BRUNCH

Available from Sat & Sun 10.00

BRUNCH COCKTAILS

Kwae's Mimosa 35.00

Aloha Spirit 30.00

Pineapple Juice, Vodka & Coconut Rum

Mocha Martini 30.00

Single Espresso, Amaraula & Vodka

Bottomless Mimosas! 75.00

JUICES & SHAKES

Fresh Pressed Juices from 14.00

Mendso Hibiscus & Mint 15.00

Vanilla Shake 20.00

Brownie & Coffee Shake 25.00

Fula Shake 24.00

COFFEE, TEA & HOT DRINKS

Espresso/Americano 12.00

Cappuccino/Café Latte 14.00

A.G.'s Signature Hot Chocolate 14.00

Caramel/Hazelnut Latte 20.00

Iced Coffee 15.00

Earl Grey/English Breakfast/Chai 12.00

Lemon & Ginger/Peppermint 14.00

Super Fruit Iced Tea 14.00

BRUNCH SPECIAL

Alagbe's French Toast Sandwich 45.00

Fully loaded! Sautéed mushrooms, bacon, fried egg in sugar bread toast

LIGHT BREAKFAST

Granola & Yoghurt 24.00

Croque Monsieur 40.00

Smoked Ham, Gruyere

Madame (fried egg) 45.00

Sugar Bread French Toast 28.00

Avocado Toast 25.00

served with a fried egg

GH Style Pancakes 22.00

with maple syrup

EGGS & CO

Full CK Breakfast 39.00

2 eggs, bacon, mushrooms, baked beans, sausage, tomato

Veggie Breakfast 25.00

oyster mushrooms, tomato, avocado, 2 eggs sourdough toast

Breakfast Burger 25.00

2 mini rolls, pork sausage patty, fried egg

A BIT MORE TO EAT...

Grilled Chicken Wrap 39.00

chicken, tomato, egg, avocado in tortilla wrap

Vegetarian Mushroom Wrap 36.00

tomato, cucumber, mushroom, cheddar cheese

Chicken Curry 46.00

chicken, cream, coconut milk, jasmine rice

Chicken/Mushroom Tagliatelle 45.00

simple garlicky cream sauce, tagliatelle

SIDES

Fries 13.00

Sweet Potato Fries 18.00

Bacon 10.00

Mushrooms 8.00

Breakfast Potatoes 12.00

VANILLA ICE CREAM + ...

Apple Pie 28.00

Chocolate Brownie 27.00

Banana Chocolate Chip 25.00

Lemon Cake 24.00

Banana Bread Pudding 30.00

LUNCH

TO SHARE

CK Sharing Platter I 95.00

Kelewele, samosas, calamari, garlic rolls

CK Sharing Platter II 95.00

carrot & cucumber sticks, marinated olives, stuffed tomatoes, hummus, garlic rolls

SMALL PLATES

Garlic Butter Rolls 15.00

soft rolls with salted garlic herb butter

Beef Samosas 35.00

addictive. crunchy, stuffed with minced beef and peas

Kwae's Salt & Pepper Calamari 38.00

crispy, fresh local squid with spicy dip

SANDWICHES

Tuna Sweetcorn 45.00

locally sourced tuna chunks, sweet corn in toasted baguette

Mushroom Melt 55.00

sautéed oyster mushrooms, melted cheese topped with arugula salad

Prawn Veggie Wrap 55.00

grilled prawns, avocado, veggie mix in a warm wrap

Grilled Ham & Cheese 55.00

smoked ham, gouda with greens and caramelised onions

Avocado Toast & Fries 45.00

served with a fried egg on sourdough toast

SALADS

Couscous Arugula Salad 60.00

steamed couscous, arugula leaves, sun-dried tomato, feta cheese

Chicken Caesar Salad 45.00

mixed greens, homemade croutons, chicken, parmesan cheese

The CK Greek Salad 35.00

kalamata olives, feta, cucumber, tomato, onion, greens

add chicken 15.00 beef 20.00

Steak Salad 60.00

greens, grilled beef, cucumber, marinated onions, radish, egg, avocado, olives

Walnut & Blue Cheese salad 55.00

mixed greens, roasted walnuts, creamy blue cheese, honey balsamic dressing

Chicken Cobb Salad 60.00

mixed leaves, sweet corn, bacon, cherry tomato, avocado, chicken

Beef Bacon Avocado 60.00

greens, beef fillet, tomato, bacon, eggs

Waldorf Chicken Salad 50.00

grilled chicken chunks, cashew, celery, cranberries, served on apple slices

Chicken Avocado Salad 42.00

greens, grilled chicken, tomato, avocado, hard boiled egg

Tuna Salad 50.00

tuna, haricot verts, carrot, tomato, egg, olives, lettuce

SIDES

Fries 15.00

Sweet Potato Fries 20.00

Sautéed Potatoes 15.00

House Salad 15.00

Steamed Veggies 18.00

Humus 18.00

Garlic Rolls 15.00

NEW ON OUR MENU

CK Full English Breakfast (All Day!) 45.00

2 eggs, bacon, mushrooms, baked beans, sausage, grilled tomato

Beef & Broccoli 60.00

grilled beef in sauce with broccoli, jasmine rice

Veggie Green Curry 48.00

Seasonal veggies in an aromatic curry sauce with rice/sauteed potato

Jerk Prawns & Plantains 65.00

jerk prawns, fried ripe plantain, spicy black-eyed beans sauce

CK Fusilli 70.00

fusilli pasta, spinach, mustardy white wine cream sauce, chicken, prawns

Quinoa Vegetable Stirfry 50.00

seasonal vegetables, sautéed mushroom, quinoa

CK's House Pasta Mix 70.00

spaghetti, bacon bits, chopped prawns, olive oil, chilli flakes and just a little bit of cream

LUNCH

Grilled Prawns 70.00
in tomato sauce with sautéed veggies and rice
brown rice/quinoa option available

CK CLASSICS

Pumpkin Soup 30.00
local pumpkin pureed to creamy perfection

Sliders & Fries 55.00
chicken basil | cheeseburger | prawn avocado

Chicken Curry 55.00
creamy curry, garnished with pineapple syrup and dried coconut, jasmine rice

Cajun Chicken Linguine 48.00
sausage, chicken, sundried tomato, cherry tomato, garlic, basil in cream sauce

Pan-Seared Grouper 62.00
fillet of grouper with herbed rice, sautéed potatoes or steamed veggies

Mushroom Tagliatelle 55.00
garlicky cream sauce, mushroom, tagliatelle

Spaghetti Bolognese 62.00
Italian pasta with minced meat in tomato sauce

Chicken Avocado Salad 42.00
greens, grilled chicken, tomato, avocado, hard boiled egg

Tuna Salad 39.00
tuna, haricot verts, carrot, tomato, egg, olives, lettuce

Café Kwae Rice Pot ** 60.00
rice, chicken, beef, shrimps, shallot, carrot, peppers, secret spices

Croque Monsieur 45.00
toasted ham, gruyere

Madame, with fried egg 50.00

DESSERT

VANILLA ICE CREAM + ...

Apple Pie 28.00

Chocolate Brownie 25.00

Banana Chocolate Chip 24.00

Lemon Cake 22.00

DRINKS

BREAKFAST COCKTAILS

Mimosa 35.00

Prosecco & guava juice

Aloha Spirit 30.00

Pineapple juice, coconut rum, vodka

COFFEE/TEA

Espresso/Americano 12.00

Double Espresso 16.00

Cappuccino 15.00

Café Latte 15.00

Hazelnut/Caramel Latte 20.00

Decaf Coffee 12.00

Iced Coffee 12.00

Iced Milo 12.00

A.G.'s Signature Hot Chocolate 14.00

Teas from 12.00

English Breakfast/Chai/Earl Grey/Green Tea/Peppermint/Apple Cinnamon/Lemon Ginger

Brownie Milkshake 25.00

laced with espresso

Fula Milkshake 24.00

SOFT DRINKS

Coca Cola/Fanta/Sprite/Ginger Ale 6.00

Diet Coke 8.00

Tonic Water 6.00

Sparkling Water

Bel-Aqua 8.00

San Pellegrino 10.00

Sugarcane Lime + Ginger Juice 15.00

Fresh Pressed Juices from 14.00

(ask your server for juice of the day)

Mensdo Bissap from 15.00

(ginger/mint)

BEERS/CIDER

Club Beer 7.00

Alska Fruit Cider 18.00

WHITE WINE

ZONIN Chardonnay 30.00/110.00

RED WINE

ROCHE MAZET Cabernet 30.00/110.00

Sauvignon 2016, France

LAGREIN Trentino, 2016 Italy 30.00/110.00

TOMASSI Cabernet Sauvignon 120.00

2015, Italy

PIEDRA NEGRA Malbec 2016, 190.00

Argentina

SPARKLING

Prosecco 30.00