

HEALTH BAR

FRESHLY PRESSED JUICES

R62

CLASSIC - Carrot, Apple & Ginger
 DETOX - Beet, Apple & Mint
 FLU SHOT - Ginger, Lemon, Celery
 COLD NINJA - Orange, Cayenne Pepper, Ginger & Lemon
 ANXIETY CONTROL - Papaya/Melon, Apple & Mint
 MORNING ENERGISER - Carrot, Beet, Lemon & Ginger
 HOUSE BLEND - Seasonal Fruits (Choose 4)
 LEMON & LITCHI - Fresh Lemon & Mint, Crushed Ice & Litchi Juice

BOOST YOUR DRINK:

Activated Charcoal / Ginger / Soaked Chia / Moringa (+R15)

HOME MADE LEMONADES

R45

CLASSIC LEMONADE
 GINGER LEMONADE
 PINK LEMONADE

YOGHURT SMOOTHIES

R65

BANANA & STRAWBERRY
 BANANA & PEANUT BUTTER
 STRAWBERRY & HONEY
 BANANA & HAZELNUT

COLLAGEN SMOOTHIES

R75

CHOCOLATE & NUT BUTTER
 MIXED BERRY & BANANA
 PLANT BASED GREEN SMOOTHIE

FRUIT SMOOTHIES

(100% Pure Fruit - Dairy Free)

R68

COCONUT PUMPKIN PIE (COCONUT, PUMPKIN, HONEY, CINNAMON)
 STRAWBERRY, PINEAPPLE & MINT
 CHOCOLATE, DATES, BANANA & COCONUT
 CREATE YOU OWN - CHOOSE 3

WAZOOGLE SMOOTHIES

(Plant Based Health Drink)

R75

VANILLA SKY PEANUT BUTTER
 CHOCOLATE MOONDUST & NUT BUTTER
 UNICORN MIXED BERRY & OATS
 GREEN IMMUNE BOOSTER

BARISTA BAR

COFFEE

ESPRESSO	R30	FLAT WHITE	R33
CORTADO	R30	CAPPUCCINO	R33
MACCHIATO	R30	LATTE	R33
AMERICANO S/L	R30	POUR OVER	R33

ADD EXTRA :

Almond / Oat Milk ALMOND (+R12) Soy Milk / Cream (+R10)
 Flavour Syrup - Vanilla / Hazelnut / Caramel (+R10)

HOT DRINKS

HOT CHOCOLATE	R40	CHOCOLATE MOCHA	R45
WHITE HOT CHOCOLATE	R40	WHITE CHOCOLATE MOCHA	R45
MILO	R40	SALTED CARAMEL MOCHA	R45

TEAS & TEA BASED DRINKS

ENGLISH BREAKFAST	R20	CHAI TEA	R30
HONEYBUSH	R22	CHAI LATTE	R40
GREEN TEA	R20	RED CAPPUCCINO	R35
EARL GREY	R20	RED HOT CHOCOLATE	R40
ORGANIC ROOTBOS	R20		

ICED COFFEE & TEA DRINKS

(Cubed or Crushed)

ICED COFFEE - Original / Hazelnut / Caramel / Vanilla	R52
FRAPPE - Coffee / Mocha	R52
ICED RED LATTE	R52
ICED CHAI LATTE	R52

MILKSHAKES

COFFEE	R62
MILO	R62
SALTED CARAMEL & COFFEE	R62
PEANUT BUTTER	R62
CHOCOLATE	R62
STRAWBERRY	R62
BUBBLEGUM	R62
BANANA	R62
VANILLA	R62
TURKISH DELIGHT	R62

ALCOHOL BAR

BEERS

BLACK LABEL	R35
CASTLE LIGHT	R35
WINDHOEK DRAUGHT	R38
HEINEKEN	R40

CIDERS

SAVANNA DRY	R35
GINOLOGIST GIN & TONIC / PINA COLADA	R35
BELGRAVIA GIN & TONIC MIXER	R38
HUNTERS GOLD	R35
HUNTERS DRY	R35

WINES

(BON COURAGE ESTATE)	GLASS	BOTTLE
DRY WHITE	R55	R155
DRY RED	R55	R155
ROSE	R55	R155

COCKTAILS

ESPRESSO MARTINI	R75
STRAWBERRY MOJITO	R78
CARAMELIZED PINEAPPLE MARGARITA	R75
HIBISCUS GIN SOURS	R75
PINA COLADA	R78
PALOMA	R75

0% ALCOHOL

SAVANNA LEMON (0%)	R35
HEINEKEN (0%)	R35

SOFT DRINKS

COKE / COKE LIGHT / COKE ZERO	R28
SPRITE / SPRITE ZERO / STONEY	R28
LEMON TWIST / FANTA / CREME SODA	R28
APPLETIZER / GRAPETIZER	R38
ICE TEA - PEACH / LEMON	R30
KOMBUCHA (VARIOUS FLAVOURS)	R40

WATER

STILL / SPARKLING 350ML BOTTLE	R30
STILL / SPARKLING 750ML BOTTLE	R40

COFFEE SOCIETY MENU



INFO@COFFEESOCIETY.CO.ZA
 WWW.COFFEESOCIETY.CO.ZA

JBAY SURF VILLAGE
 042 007 0027

SANDWICHES

BAGEL / WHITE / 5 SEED HEALTH / RYE / CIABATA / GLUTEN FREE

OPEN BREAKFAST SANDWICHES

SMASHED AVO R75
Smashed Avocado on toast with poached eggs, beetroot & hummus on the side in house balsamic glaze

MEDITERRANEAN R75
Carrot Hummus on toast, grilled mix of peppers & zucchini, mixed leaves, pickled onions with fried egg & feta crumble

CLASSIC SANDWICHES

CUBANO R90
Mojo pulled pork, ham, cheddar, mustard & pickles

REUBEN R90
Braised beef brisket, thousand island sauce, mustard & pickled cabbage

JERK CHICKEN R85
Smoked chicken, spicy mayo sauce, cheddar, pickled red cabbage slaw

TOASTED SANDWICHES

SUNDRIED TOMATO PESTO & MOZZARELLA R69
CHEESY CHEESE R65
CHEESE & TOMATO R65
BACON, EGG & CHEESE R85
CHICKEN & MAYO R75

SALADS

CHARRED FLORRET R110
Broccoli & cauliflower florets stacked with bacon, chickpeas & sunflower seeds, tossed in a chipotle aioli dressing

CAESAR R110
Baby gem lettuce, beetroot egg, marinated chicken & parmesan shavings with a caesar dressing & spiced croutons (Sauce contains anchovies)

THE GODDESS FALLAFEL R110
Homemade falafels, roasted pepper & cocktail tomatoes, mixed lettuce, pickled red onion with roasted garlic & red pepper sauce

POKE BOWL R110
Grilled corn & lemon zest quinoa mix, roasted beetroot, crispy chickpeas, sliced apple, feta, olives & cocktail tomatoes

HALLOUMI RAINBOW R110
Marinated & grilled halloumi, roasted beetroot, pickled red onion, diced cucumber, mix lettuce, sesame & soy sauce dressing

ALL DAY BREAKFAST

WAZOOGLE BOWLS R89
Vanilla Sky & peanut butter
Chocolate Moondust & nut butter
Unicorn Mixed Berry & oats
Green immune booster

CLASSIC BOWLS R75
Bulgarian yoghurt, fruit & homemade granola
Oats with nut butter & cinnamon

BUTTERNUT PANCAKES R70
Butternut pancakes, 3 slices brie cheese & cinnamon honey
Add Bacon (+R38)
Add Southern Style Chicken Strips (+R39)

SOFT BREAKFAST TACOS
Two homemade soft tacos filled with scrambled egg, caramelised onion, cheese, avo & tomato & onion salsa
Vegetarian - With mushrooms R75
Carnitas - With Bacon R89

GODDESS FALAFEL BREAKFAST R85
Falafel balls, grilled cocktail tomato & red onion stew, scrambled eggs, black bean hummus

SURFERS BREAKFAST R78
Sautéed potatoes with a medley of peppers, mushrooms & spring onion. Served with rolled egg & splash of Prego sauce & homemade nacho chips

VILLAGE BREAKFAST R95
2 Eggs, 2 rashers of bacon, sautéed mushrooms, grilled tomato, toast & cheddar cheese
Add cheese griller (+R30)

BREAKFAST BUN R85
Fried egg, caramelised onion, bacon & cheese on a bun served with home made nacho chips

THE VILLAGE EGGS BENEDICT R65
Homemade english muffin, spinach cream cheese, poached eggs, béarnaise sauce
Add bacon (+R28)
Add smoked salmon (+R45)
Add grilled mushrooms (+R25)

LUNCH TIME

NACHOS
Homemade Baked Nachos with Pickle, Cheese Sauce, Tomato & Onion Salsa, Guacamole & Sour Cream

PLAIN NACHOS WITH SALSA ROJO SAUCE R75
JERK CHICKEN WITH PERI PERI SAUCE R89
PULLED PORK WITH SALSA ROJO SAUCE R110
PULLED BEEF WITH HOMEMADE BBQ SAUCE R110

NB! PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY REQUIREMENTS

SOFT TACOS

Homemade Fresh Soft Tacos with Filling & a Salsa to match

PRAWNS R115
Peri Peri prawns, cabbage slaw & pickles with crispy onions, sour cream

CHICKEN R89
Jerk Chicken, Guacamole, pickled red onion, micro greens

STICKY PORK BELLY R95
Asian style braised pork belly, grilled pineapple, sour cream, cabbage slaw

PULLED BEEF R89
Braised beef, Avocado slice, Pickled red cabbage with salsa rojo

VEGETARIAN R78
Grilled corn, grilled mushrooms and peppers, feta crumble, black bean hummus

BURGERS
Homemade Milk Bun with Garnish & one of our special Craft Patties

DOUBLE SMASHED CHEESY BEEF R115
2 Beef patties, cheese, BBQ sauce, pickles & burger sauce served with potato chips

MONKEYGLAND R115
Pickled cucumber & onion marmalade served with potato chips

HAPPY VEGAN R115
Mixed grains & red kidney bean patty, hummus, mushrooms & crispy nachos

CRISPY CHICKEN R115
Marinated chicken breast, crispy onion, pickles, lemon & apple aioli served with sweet potato chips

PORKY R115
Pulled pork shoulder with coleslaw and pickled cucumber served with potato chips

SHARING / PLATTER FOR TWO

CHIP & DIP R65
Homemade fresh tortilla chips served with hummus & guacamole

VEGGIE PLATTER R150
Assortment of vegetables pies, falafel balls, nachos & hummus dips, veggie sticks, marinated olives

MEAT PLATTER R165
Beef & chicken samosas, chips and hummus, 2 mini cheese burgers, crispy chicken strips

BANG BANG CALAMARI R140
Crispy calamari & tentacles with cheesy corn bites & bang bang sauce on the side