



BREAKFAST MENU

PANCAKE MADAMME	140
Garlic-infused spinach, smoked trout & poached eggs on a fluffy pancake, finished with a rich, house-made crème fraîche hollandaise.	
MONSIEUR	175
Creamy béchamel & crispy bacon layered between slices of toasted sourdough, with tender beef pastrami & two poached eggs. Smothered in our rich, house-made crème fraîche hollandaise.	
THE FULL FABLE	175
Two poached eggs, streaky bacon, caramelised red onion, thyme & soy mushrooms, slow roasted Roma tomatoes, pork sausage, spicy beans, sourdough & Seville marmalade	
THREE CHEESE OMELETTE	140
Omelette with brie, feta, & camembert, served with crispy bacon, house-made blueberry & apple sauce, & a slice of toast.	
CREAMY PERI-PERI LIVERS	175
Flambéed in brandy with a warm sage peri-peri sauce. Topped with a poached egg & sourdough toast.	
BREAKFAST TACOS	170
Three homemade soft tortillas, with spicy ground beef, crème fraîche, potatoes, scrambled egg, cheddar & Mexican style salsa. <i>optional chilli on the side</i>	
COCONUT & PINEAPPLE EGGY BREAD	140
French toast with warm cinnamon, grilled pineapple, toasted coconut flakes & a dollop of coconut yogurt & a drizzle of homemade pineapple syrup.	

FANCY AVO TOAST	145
Topped with ripe tomatoes, ricotta, house-made dukkah & basil oil, served with a cucumber salad. <i>Vegan option available with plant-based cheese.</i>	
CREAMY MUSHROOMS ON TOAST	140
Mushrooms in a rich creamy sauce, served on toasted sourdough, with a soft poached egg & shavings of Parmesan.	
HALLOUMI TURKISH EGGS	125
House-made garlicky yoghurt labneh with local smoked trout, crispy halloumi slices & sourdough toast. Served with a cucumber salad.	
BACON, BANANA & EGG TOAST	80
Crispy bacon, caramelised banana, & a fried egg on sourdough toast.	
CROISSANT WITH CHEESE & JAM	65
Butter croissant served with cheese & a dollop of seasonal jam.	
CHEESE & BACON MUFFIN	85
Packed with cheddar, mozzarella & feta. Topped with candied bacon granola, served with butter & jam.	
TOASTED VANILLA GRANOLA	95
Homemade granola with nuts & seeds, served with seasonal fruit & creamy yoghurt.	
TOASTED ORANGE & CRANBERRY GRANOLA	95
Homemade granola with walnuts and cranberries with orange zest, served with orange segmentd & creamy yoghurt.	
PORRIDGE	80
Traditional porridge topped with either blueberry & apple jam, toasted nuts, or candied bacon. served with a splash of fresh cream. <i>Vegan option available with plant-based milk.</i>	

PLEASE ASK YOUR WAITER OR CHECK THE BOARDS FOR ANY CHEFS SPECIALS. PLEASE ALSO ASK ABOUT VEGAN OPTIONS AND LET US KNOW ABOUT ANY ALLERGIES.

At Fable, all our dishes are meticulously crafted to order using locally sourced, fresh ingredients. We prioritise quality and flavour, which may take a little extra time. We appreciate your patience as we prepare and serve you the finest culinary experience possible.



LUNCH MENU

RISOTTO VERDE 185

Traditional risotto with creamy pea, parsley & parmesan sauce. Topped with tender stem broccolli and parmesan shavings.

CHICKEN SATAY CURRY 165

Aromatic peanut curry with fluffy rice, fresh coriander, coconut banana sambal & a poppadom.

SHORT RIB 220

On the bone slow-cooked beef short rib on cauliflower purée, charred carrots and broccolli.

CIDER-BRAISED PORK SHOULDER 205

Tender pulled pork shoulder slow-braised in apple cider, served with creamy polenta, charred broccolini & baby carrots.

STEAK DIANE 220

250g Succulent Sirloin steak served with Steak Diane sauce & hand cut fries. *Cooked your way*

BEER BATTERED HAKE 210

Crispy beer batter hake, served with posh mushy peas, tartar sauce and chips.

CORONATION BAGUETTE 120

Freshly baked Baguette with curried chicken, dried apricot & fresh rocket. Served with house fries.

BOWL OF FRIES 50

Hand-cut & crispy.

TANDOORI KATSU BURGER 200

Tandoori spiced panko crumbed chicken breast, homemade apple & lime slaw, sesame chili mayo & hand-cut fries.

GREEN WARRIOR BURGER 170

Veggie patty with avo, spinach, lettuce & smoky tomato aioli & served with hand-cut fries. *(Vegan & proud.)*

BEEF SMASH BURGER 200

Double beef patties, cheddar & mozzarella, caramelised onion, chipotle aioli, sriracha, jalapeños & hand-cut fries.

TROUT TACOS 145

3 homemade soft shell tacos filled with local charred trout, pineapple & cucumber salsa, & coriander, served with a fresh green side salad.

FIVE SPICE PEKING DUCK TACOS 190

3 homemade soft shell tacos filled with hoisan-glazed pulled crispy duck, cucumber ribbons, radish & cranberry gel, served with a fresh green side salad.

WARM POTATO & TROUT SALAD 135

Pan seared trout, fresh greens, soft poached egg, warm potatoes topped with a herbed vinaigrette.

LENTIL & CAULIFLOWER SALAD 85

Herbed lentils, roasted courgette, peppers, & cauliflower served with a citrus dressing. *(Vegan & proud.)*

Add Grilled chicken 45

TUNA PÒKE BOWL 170

Marinated tuna chunks, sticky rice, edamame beans, carrots, beetroots, cabbage, red onion, pickled ginger, seasonal fruit with Kewpie mayo & hoisan sauce.

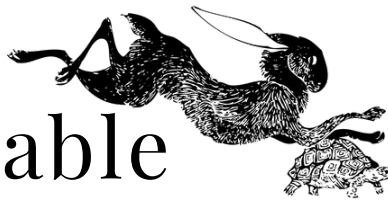
FRESH GREEN SIDE SALAD 55

Crisp greens with cucumber, onion & a zesty house vinaigrette.

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DRINKS MENU

COFFEE

Decaf options available

Milk alternatives:

Oat & Soy | 10

Almond | 15

Cappuccino | 40

Flat White | 40

Americano | 35

Latte | 60

Mocha | 65

Cortado | 35

Espresso | 35

Salted caramel latte | 65

Iced Coffee | 60

Chai latte | 60

(make it dirty) | 75

Rooibos cappuccino | 60

Hot chocolate | 55

Kiddies hot choc | 45

Baby chino | 20

TEA

Enmasse loose leaf tea | 50

The Connoisseur - Organic Rooibos

Pinotage Rooibos

Sticky Naatjie

Black Breakfast

Earl Grey

The Devils Advocate - Ginger & Chilli

Hot cross bun chai

Jasmin Queen

Minted

Hot water, ginger, honey, lemon teapot | 15

Carmien Tea | 35

Pear & Elderflower Rooibos

Rose & Vanilla Rooibos

Lemon, chamomile & Lavender Rooibos

COOLDRINKS

Coke, coke lite | 40

Appletiser, Grapetiser | 45

440ml Sparkling/still Water | 35

750ml Sparkling/still Water | 55

MILKSHAKES

Chocolate Brownie

Vanilla & White Chocolate

Strawberry Meringue

Small | 50 Large | 70

SMOOTHIES

made with coconut milk

Berries & Banana | 85

Banana, Peanut butter & Date | 80

THE JUICE KITCHEN

While stocks last | all 80

Fresh Orange

Green Goodness(Green)-Spinach, apple, ginger, lime, celery, cucumber,&Kale

Recharger(Green)- Pineapple, celery, Cucumber, & Wheatgrass

Revitaliser (Red)- Apple, strawberries, Tart cherries, celery, cucumber,lemon, & watermelon

Refresher(Red) - watermelon, grapefruit, lemon, cucumber, kiwi, apple, celery, mixed berries, & pineapple

Ginger Booster |30

Ginger & Tumeric Booster |30

CARMIEN ICE TEA

Tangerine Grapefruit Rooibos | 58

Geranium Mint Rooibos | 58

Berry Hibiscus Rooibos | 58