



WIESENHOF

passionate about coffee

LIFESTYLE

Thank a farmer for your meal today



Kobus Wiese has been in the coffee trade since 1994. When he first started this venture, together with his wife, Belinda, he was part of only a handful of coffee roasters spread thinly throughout South Africa.

Roasting green coffee beans in full view of customers was a very appealing, exciting and innovative concept Kobus wanted to explore. Soon the aroma of freshly-roasted coffee filled the air and had people queuing for their daily caffeine fix. Later, a small menu of freshly baked goods was introduced to enjoy with their brew of the day.

This small café soon became one of the most-loved hang-out spots for both locals and visitors to the area. The popularity of the café forced Kobus to expand the seating capacity. With this, he enlarged the menu to include more wholesome food choices. He then gave birth to the idea of the Wiesenhof Coffee Shop in 1998.

When Kobus was not on the rugby field living out his dream of playing in the "Green and Gold" for South Africa, you would always find him at the coffee shop, personally roasting every batch of imported green Arabica beans. His all-time favourite was experimenting with different roasting methods and testing a variety of beans sourced from different countries. After 27 years "The Roastery" remains at the core of the business.

A selection of the Wiese family's most favourite blends were chosen and recipes created under the watchful eyes of Carel Wood, General Manager and Roastmaster extraordinaire. Together they documented with meticulous detail the best roasting methods, roasting temperatures, roasting times and variety of beans – all of which proudly became their trademark and are today still guarded as a trade secret.

Today, Kobus and Belinda still manage Wiese Coffee Holdings, along with Wiesenhof and Dulcé cafés, and share this journey with their children, Le Roux and Deminey, building a coffee legacy for generations to come.

ONE GENERATION PLANTS THE TREES, ANOTHER GETS THE SHADE.

2026 Menu

All dishes are prepared fresh. Please allow 20 minutes preparation time. Meat is weighed before cooking. Visuals are for descriptive purposes only. All dishes are prepared in a kitchen with traces of nuts and seeds. Should you be allergic to any food items, please request information from management before ordering.

Wiese Coffee Holdings (Pty) Ltd. Head Office
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For customer feedback email: headoffice@wcholdings.co.za

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OUR FAMOUS BLENDS



WIESENHOF
coffee roastery
- est 1996 -



PLUNGERS: ROASTMASTERS RECOMMENDATION

Any Other Day Blend

Served in a plunger. Serves 2 cups.

50

Continue to enjoy your favourite coffee at home by purchasing one of our famous blends in 250g retail packs. Available in ground plunger, ground filter or whole beans.

Shop online at www.wiesenhof.co.za



BREAKFAST BLEND



MONDAY

A supremely balanced cup with a chocolate and nutty finish coupled with bright, lively cacao aromas.



BLUE MOUNTAIN



TUESDAY

Medium-bodied blend, with sweet berry notes coupled with fruity aromas for an everyday coffee drinker.



MOCHA JAVA



WEDNESDAY

A light to medium bodied brew with a lingering fruity aftertaste and chocolatey aroma for an all-day easy coffee drinking.



ITALIAN



THURSDAY

A full-bodied dark roasted blend; mildly fruited with lingering cocoa aftertaste and chocolatey notes, and hints of resinous aroma.



BIG FIVE



FRIDAY

A mild and easy drinking blend with fruity and mild acidic flavours coupled with floral and aromatic citrus notes.



AFRICAN SUNRISE



SATURDAY

A medium bodied, fruity and chocolatey balanced blend with floral aromas for the appreciation of coffee nuances.



HOUSE BLEND



SUNDAY

Our house blend boasts a distinct brightness, with a rich finish of fruitiness and nutty notes.

HOT BEVERAGES

Regular
250ml

Grande
350ml

Pablo
500ml

COFFEE

Blend of the Day	32	38	42
Refill (No Takeaway)	+16		
Plunger Blend of the Day (serves 2)	50		
Cappuccino	40.60	44.60	59.60
Cappuccino Con Panna	42.60	49.60	65.60
Cappuccino à la Flake	48.60	56.60	75.60
Flat White	42	-	-
Cortado	40	-	-
Single Espresso	26	-	-
Double Espresso	32	-	-
Americano	-	39	55
Add Condensed Milk	+15		
Old Railway Coffee	-	42	69
Café Mocha White or Dark Chocolate	-	56	69
Café Latte	-	41	60

FLAVOURED COLLECTION

Vanilla Latte	-	50	-
Hazelnut Latte	-	50	-
American Fudge Latte	-	50	-
Salted White Chocolate Latte	-	50	-
Dirty Chai	-	58	69
Apple Pie Rooibos Latte	-	50	-
Pistachio Latte	-	50	-

SWEET TREATS

Classic Affogato	-	48	-
Redpresso Affogato	-	50	-
Café Bombon	-	48	-
Apple Pie Affogato	-	65	-
Pistachio Affogato	-	65	-

MILK OPTIONS

Full cream or low fat milk. Dairy alternatives include Oat, Almond or Coconut milk.

New Items

Regular 250ml Grande 350ml Pablo 500ml

TEATIME

ADD AN EXTRA TEABAG TO YOUR POT FOR +8

Redpresso Cappuccino	42	46	62
Apple Pie Rooibos Latte		56	
Rooibos Café Latte		46	62
Rooibos Railway		42	
Spiced Chai		49	67
Ceylon Pot	28		
Rooibos Pot	28		
Herbal Selection Pot	29		
Hot Water, Lemon and Honey	13		

WINTER WARMERS

Dark/White Hot Chocolate	-	49	65
Dark/White Hot Chocolate with Flake	-	55	79
Pistachio Dark/White Hot Chocolate	-	63	85

COFFEE ALTERNATIVES

NO CAFFEINE

Mesquite Espresso	25	-	-
Mesquite Double Espresso	31	-	-
Mesquite Americano	-	39	-
Mesquite Cappuccino	40	44	-
Choc and Cinnamon Mesquite	-	61	-

MATCHALICIOUS

ADD PROTEIN OR COLLAGEN +25

Classic Iced Matcha	-	51	-
Matcha Latte	-	59	-
Iced Berry Matcha	-	61	-
Pistachio Vanilla Matcha Latte	-	65	-

ELEVATE YOUR DRINK BY ADDING
CINNAMON CREAM CLOUD +15
TO ANY BEVERAGE

EXTRAS

All coffees available in decaf	+5
Extra Wiesenhof biscuit	+5
Almond/Oat/Coconut milk	+12
Flavoured syrup	+9

WE PLEDGE
60C TO SAAI*
FOR EVERY
CAPPUCCINO SOLD

*SEE BACK OF MENU TO
LEARN MORE ABOUT SAAI

COLD BEVERAGES

FREEZO DELIGHT

Coffee Freezo	52
Chocolate Pistachio Freezo	65
Salted Caramel Freezo	52
Choco Mocha Freezo	65

TRADITIONAL SHAKES

Milkshakes	53
Chocolate Strawberry Bubblegum	

GOURMET SHAKES

American Fudge	59
Hazelnut	59
Vanilla Pod	59
Salted White Chocolate	59
Apple Pie Shake	85
Pistachio and Choc	85
Rooibos Milkshake	85

smul⁺ WELLNESS SMOOTHIES

Blueberry Chai Smoothie	95
Blueberries blended with warming chai spices and honey, banana, yoghurt and your choice of milk (dairy, coconut, oat or almond*)	
Mocha Breakfast Smoothie	83
Rich espresso blended with cocoa and rolled oats, banana, yoghurt and your choice of milk (dairy, coconut, oat or almond*) for the ultimate indulgence	
Blueberry Banana and Yoghurt	66
Blueberries and banana blended with yoghurt, rolled oats, a teaspoon of honey and your choice of milk (dairy, coconut, oat or almond*) with ice cubes	
Rooibos Chai Smoothie	87
South African Rooibos blended with warming chai spices, creamy oats, banana, and honey for a wholesome smoothie with comforting flavour	
Salted Caramel and Peanut Butter	66
Salted caramel frappé blended with peanut butter, banana, full cream milk and ice. Served frozen and garnished with a sprinkle of crushed peanuts	

*DAIRY ALTERNATIVES ADD +12

CRUSHERS

Crushed Lemonade Mint	42
Crushed lemonade syrup ice served with fresh mint	
Mango Crusher	60
Crushed fruity mango purée ice served with fresh mint	
Strawberry and Mango Crusher	69
A delicious blend of Monin strawberry syrup, mango purée and orange juice	

COLD & BOLD

Iced Coffee	50
Made over ice with a double shot of espresso and milk	
Iced Café Bombon	56
A Spanish-inspired iced coffee made with espresso and sweetened condensed milk	
Iced Café Mocha	64
Bold espresso blended with smooth chocolate and milk over ice for a rich, refreshing coffee indulgence	
Pistachio Iced Coffee	64
Made over ice with a double shot of espresso and milk, with pistachio flavouring	
Apple Pie Iced Coffee	64
Made over ice with a double shot of espresso and milk, with apple pie flavouring	

SODAS

	300ml
Coke, Coke Zero, Fanta Orange, Sprite, Sprite Zero, Crème Soda	30

MINERAL WATER

	500ml	1,5L
Still	27	42
Sparkling	27	42

SIR FRUIT JUICES

	350ml
Apple, Mango, Strawberry, Orange	46

MILK OPTIONS

Full cream or low fat milk. Dairy alternatives include Oat, Almond or Coconut milk.

TRADITIONAL STRAWBERRY SHAKE



ELEVATE YOUR DRINK BY ADDING
CINNAMON CREAM CLOUD +15
TO ANY BEVERAGE

SUNDAY LUNCH

AVAILABLE ON SUNDAYS
ONLY OR FOR FUNCTIONS

Traditional Sunday Roast

Serving two meat options

Pumpkin fritters and two veg of the day

Rice and gravy with roast potatoes

Dessert included



BREAKFAST

Served all day. Toast options include farm loaf, sourdough, or seed loaf. For gluten-free bread add R12 per slice. All eggs available as fried, scrambled, boiled or poached.

V Vanilla Cooked Oats 70

Oats cooked with milk and served with pouring cream, topped with dried cranberries and chia seeds or cinnamon apple and pecan nuts

Bun on the Run 95

Two rashers of bacon, a free range fried egg, tomato relish and a slice of tomato nestled inside a toasted bun, served with a portion of our signature fries

The Early Bird Breakfast 95

Two free range eggs, grilled mushrooms and two rashers of bacon, served with a slice of toast, butter and jam

V Breakfast Wrap 115

Tortilla wrap with scrambled free range eggs, crunchy spinach and feta, topped with tomato relish and served with our signature fries

Add Bacon +25

Farmer's Breakfast with Savoury Mince 120

Mieliepap topped with 100g savoury mince, cheddar cheese and two free range eggs, topped with crispy onion flakes

Farmer's Breakfast 130

Mieliepap with tomato and onion relish topped with crispy onion flakes, served with two free range eggs and 150g boerewors

Croque Monsieur 140

Two slices of ciabatta or sourdough with ham, cheese, bechamel sauce and a touch of Dijon mustard, grilled in the oven

Croque Madam 155

Two slices of ciabatta or sourdough with ham, cheese, bechamel sauce and a touch of Dijon mustard, topped with a free range fried egg

Plaasjapie Breakfast 145

Traditional farm breakfast like grandpa use to make, with mieliepap topped with *kaiings*, two fried free range eggs and homemade tomato, onion and peppers smoor on the side

Kaiings: Deep-fried pork and crackling cooked over a low heat until the fat has rendered out, leaving crispy cubes of pork delicacy

African Sunrise Breakfast 160

Two free range eggs, 150g boerewors or 120g frankfurter or 120g beef patty, mushrooms, bacon, pan-fried Rosa tomatoes and a slice of toast

BENEDICT'S

V Eggs Benedict with Hollandaise Sauce 98

Poached free range eggs served on an English muffin, topped with hollandaise sauce and garnished with grilled tomatoes and onion rings

Add Bacon or Ham +25

V Add Creamed Spinach +45

Add Savoury Mince +45

EGGS & OMELETTES

ALSO AVAILABLE AS AN EGG WHITE OMELETTE

V Scrambled Eggs on Toast

Three scrambled free range eggs served on two slices of toast

Single Slice 45

Double Slice 95

V Plain Jane Omelette* 70

Three-egg omelette garnished with spring onion, served with a slice of toast, butter and jam

V Cheddar Omelette* 120

Three-egg cheddar cheese omelette, served with a slice of toast, butter and jam

*Transform your omelette by selecting additional fillings from the **Wiese Up Your Meal** section at the end of the menu

Double Trouble 145

Two slices of toast, one slice topped with three creamy scrambled free range eggs and the other topped with our mouth-watering peri-peri or tomato-based 125g chicken livers

Ramble Scramble

Scrambled free range eggs cooked with bacon, mixed peppers and onion, finished with feta cheese and fresh coriander, served on sourdough bread

Single Slice 85

Double Slice 165

Kalahari Omelette 170

Three-egg omelette, sliced boerewors, Rosa tomatoes, mixed peppers, caramelised onions, cheddar or mozzarella cheese, garnished with a sprinkle of spring onion and served with a slice of toast, butter and jam

New Items

V Vegetarian **VG** Vegan

ALL THINGS TOAST

VG Plain Toast PER SLICE 15

Top with a Free Range Egg +15

VG Avo on Toast

Toast topped with sliced Avo, finished with lemon and crushed black pepper

Single Slice 55

Double Slice 105

V French Toast

Served with a dusting of icing sugar

Single Slice 35

Double Slice 65

Add Bacon and Cheddar Cheese +50

Add Savoury Mince, Cheddar Cheese and Rosa Tomatoes +70

V Smashed Avo Topped with Free Range Eggs

Single Slice 75

Double Slice 145

Mince on Toast

Single Slice 55

Top with a Free Range Egg +15

Double Slice 110

Top with Two Free Range Eggs +30

EGGS BENEDICT WITH
HOLLANDAISE SAUCE



CROQUE MADAM



SMASHED AVO TOPPED
WITH EGG



PÂTISSERIE & BAKERY

PÂTISSERIE BAKES

A selection of freshly baked Danish pastries, scones and muffins are available at the counter. You are welcome to have a look or ask your waiter for the available selection.

TREAT YOURSELF

PLEASE ASK YOUR WAITER FOR OUR SELECTION OF FRESHLY BAKED CAKES

Cake of the Day

SQ

Mini Cakes

85



THE YOUNG ONES

UNDER 12-YEAR-OLDS

Baby-Chococcino

15

Steamed milk and hot chocolate served in an espresso cup with a Wiesenhof biscuit on the side

Baby-Cino

16

Steamed milk and coffee served in an espresso cup with a Wiesenhof biscuit on the side

☒ Toasted Cheese Triangles

75

Toasted cheddar cheese on bread cut into triangles, served with our signature fries

Scrambled Egg and Frankfurter

75

Two scrambled free range eggs and a grilled frankfurter

Chicken Strips

85

Chicken strips served with our signature fries

☒ Flapjack

25

A single flapjack dusted with icing sugar

Add Ice Cream

+15

☒ Pancake

25

A single cinnamon pancake served with ice cream

Add Ice Cream

+15

ONE GENERATION PLANTS THE TREES, ANOTHER GETS THE SHADE

GRANNY'S PANTRY

SWEET PANCAKES

V Cinnamon and Sugar 75
Three cinnamon pancakes

Add Ice Cream or Cream +15

Add Cinnamon Cream Cloud +15

V Milk Tart 115

Three milk tart filled pancakes topped with honeycomb and a sprinkle of pecan nuts

SAVOURY PANCAKES

V Creamy Mushroom and Cheese 120

Two pancakes with a creamy mushroom and fried onion filling, topped with cheese sauce, and garnished with crispy onions

Savoury Mince Pancakes 125

Two mince pancakes topped with cheese sauce and garnished with crispy onions

Chicken Mayo 135

Two chicken mayo pancakes with cheese sauce and garnished with crispy onions

Panko Crumbed Pancakes 120

Two crispy pancakes with a creamed spinach and feta filling

Add Bacon +25

Add Grilled Tomato +10

SINGLES

V Single Cinnamon Sugar Pancake 25

Single Savoury Mince Pancake with Cheese Sauce 65

Single Savoury Chicken Mayo with Cheese Sauce 70

V Single Milktart Pancake 40

CROISSANTS

V Plain 50

Plain croissant served with butter and jam

Add Cheese +25

Toasted Croissant 95

Filed with ham or bacon and cheese

Chicken Livers, Fried Onions and Bacon 115

Croissant filled with peri-peri or tomato-based chicken livers, served with fried onions and bacon

MILK TART PANCAKE



ALL-DAY FAVOURITES

Bread options include super large farm loaf, sourdough, or seed loaf.
For gluten-free loaf add R15 per slice.

FARM LOAF TOASTED SANDWICHES

SERVED WITH A CHOICE OF OUR SIGNATURE FRIES OR A SIDE SALAD

V Cheese and Tomato	95
Mozzarella or cheddar cheese with slices of tomato	
Chicken Mayo	110
Our signature classic chicken mayo	
Bacon and Cheese	115
Bacon and Egg	125
Bacon with two free range eggs (scrambled or fried)	
Hickory Ham, Cheese and Tomato	125
Hickory ham, cheese and slices of tomato	

WRAPS

SERVED WITH A CHOICE OF OUR SIGNATURE FRIES OR SIDE SALAD

Cajun Chicken Wrap	130
Cajun spiced chicken, Avo, rocket and feta	
Chicken Strips, Feta and Sweet Chilli	145
Crumbed chicken strips, feta cheese and chopped tomato on a mayo-based tortilla wrap, drizzled with sweet chilli sauce	
Add Pineapple Pieces	+15

Spare Rib Wrap 175

Slow-cooked pulled smoky BBQ pork ribs served with a crisp coleslaw in a lightly toasted tortilla

Lamb and Tzatziki Wrap 180

Pulled leg of lamb pieces with freshly diced tomato, cucumbers and dollops of tzatziki



CHICKEN STRIPS, FETA AND SWEET CHILLI WRAP

GRILLED CHICKEN STRIPS, BACON AND AVO SALAD



TRAMEZZINI

TRADITIONALLY BASED WITH MOZZARELLA CHEESE AND SERVED WITH A CHOICE OF OUR SIGNATURE FRIES OR A SIDE SALAD

V Creamy Mushroom and Onions	145
Creamy mushrooms infused with caramelised onions and sprinkled with coarse black pepper	
Classic Chicken Mayo	165
Our signature classic chicken mayo	
The All-Time Favourite	175
Avo, feta and bacon or grilled chicken	
The Kobus Club	180
Chicken mayo and bacon with sliced Avo	
The Le Roux	195
Feta, bacon, chicken and caramelised onions	
Add Avo	+20

SALADS

Wiesenhof Caesar Salad

155

Balsamic glazed croutons, grilled chicken strips, bacon, boiled egg quarters, salad greens, Rosa tomatoes, mixed peppers, carrot and red onion shreds, finished with crispy onion sprinkles and served with our famous salad dressing on the side

Cajun Chicken and Fig Salad

165

Cajun chicken, Rosa tomatoes, green beans, red onion, cucumber, figs, mixed lettuce, corn and pecan nuts, drizzled with a vinaigrette

Grilled Chicken Strips, Bacon and Avo Salad

175

Salad greens, grilled chicken strips, slices of Avo, chopped bacon, Rosa tomatoes, grated carrots, feta cheese, cucumber and corn all tossed together and served with our famous salad dressing on the side

PIZZAS

All of our pizzas are made with a Sourdough base and topped with mozzarella and tomato.

V Classic Margherita

130

Tomato, mozzarella, and fresh basil

V The Big Cheese

150

Cheddar cheese, feta cheese and caramelised onions, garnished with spring onion

Chicken Mayo Pizza

165

Chicken mayonnaise garnished with rocket

Hawaiian

165

Hickory ham and pineapple

Bacon, Feta and Avo

165

Bacon, feta and Avo, garnished with parmesan cheese shavings and rocket

Valley Pizza

170

Bacon, brown mushrooms, red onions and origanum

Spare Rib

185

Barbecue pulled spare ribs, peppers, onions and feta, garnished with Rosa tomatoes

The Lifestyle Gourmet Pizza

180

Preserved figs, bacon, parmesan cheese shavings and fresh basil

Kalahari

180

Sliced boerewors, Rosa tomatoes, mixed peppers, caramelised onions and mozzarella or cheddar cheese

The Porky Chick

185

Chicken livers, bacon and caramelised onions with a sprinkle of feta

Lamb and Tzatziki

195

Pulled leg of lamb pieces topped with freshly diced tomato, cucumbers and dollops of tzatziki



CHEF'S RECOMMENDATIONS

GOURMET SANDWICHES

Deluxe Chicken, Avo, Bacon Open Sandwich 170

Grilled chicken, bacon, tomato, Avo and feta drizzled with basil pesto mayonnaise, served on two slices of sourdough or seed loaf

Steak Sandwich 220

Flame-grilled 200g sirloin steak open sandwich with lettuce, tomato and dill gherkins on sourdough bread and onion rings on the side

TRADITIONAL SOUTH AFRICAN FAVOURITES

Boeren Ballen 75

THE SOUTH AFRICAN VERSION OF BITTERBALLEN

Pap with bacon and cheese or cheese and corn rolled into balls, crumbed and deep-fried. Served with our homemade tomato smoor

V Farm Loaf Braaibroodjie 55

Cheese, tomato and onion with our secret sauce, made with our famous farm loaf toasted on the grill

V Roosterkoek 15

Add Cheese and Jam +30

Add Savoury Mince +45

V Aunty Helena's Famous Melkkos 70

A comforting and nostalgic dish most South Africans have been brought up with. Made from milk and flour, and topped with cinnamon and sugar

Chicken Livers 130

Peri-peri or tomato relish pan-fried chicken livers, served with your choice of mieliepap, mash or tramezzini triangles on the side

Traditional Beef Bobotie 140

Made with beef mince, curry spices, onions, raisins, egg, milk and chutney. Served on fluffy basmati rice with a homemade cucumber, tomato, red onion and coriander salad

Chicken Tenders 160

240g double-coated crumbed chicken tenders, served with our signature fries and sweet chilli or plain mayo dressing on the side

Cape Malay Chicken Curry 155

A fragrant curry served with rice, flatbread and sambals

Chicken Schnitzel and Cheese Sauce 185

Two succulent chicken breasts crumbed and deep-fried, covered with cheese sauce and served with creamed spinach, butternut, and our signature fries or mash

BURGERS

ALL BURGERS SERVED ON OUR TRADEMARK CIABATTA ROLL WITH A CHOICE OF OUR SIGNATURE FRIES OR A SIDE SALAD AND ONION RINGS.

Boerie Roll Burger 110

Coiled boerewors on a ciabatta roll and finished with traditional relish

Trio of Sliders 120

Mini beef, lamb and chicken sliders

Classic Beef Burger 145

A perfectly grilled 120g beef patty on a ciabatta roll with caramelised onion, dill gherkins, sliced tomato and fresh garden greens, topped with onion rings

Classic Chicken Burger 140

A perfectly grilled or deep-fried 120g chicken breast on a ciabatta roll with caramelised onion, dill gherkins, sliced tomato and fresh garden greens, topped with onion rings

VG Falafel Burger 145

A fried vegan chickpea patty on a ciabatta roll with lettuce, tomato, red onion and vegan mayo

Deep-fried Chicken Coleslaw Burger 150

A deep-fried 120g chicken breast on a ciabatta roll with coleslaw, tomato and dill gherkins, topped with onion rings

Naked Pineapple Burger 155

A perfectly grilled 120g beef patty or 120g chicken breast (grilled or crumbed) served on a bed of crispy lettuce with grilled pineapple, cheddar cheese, sliced tomato, bacon and caramelised onions

FRIES

V Signature Range Fries

Small 40

Large 60

V Wiese Fries 90

Our signature range fries covered with cheese sauce and topped with onion flakes

Add Creamy Mushrooms and Onion Sauce +30

Add Chopped Bacon +25

Add 120g Grilled or Crumbed Chicken Strips +45



WIESE UP YOUR MEAL

SIDES

Crumbed Broccoli	45
Creamed Spinach	45
Butternut	45
Mashed Potato	40
Crumbed Mushrooms	50
Grilled Mushrooms	40
Pumpkin Fritters	50
Onion Rings (Four)	25
Coleslaw	25
Wiesenhof House Salad	35

FARMER'S BASKET

Caramelised/Sautéed Onions	15
Avo	20
Pineapple	15
Dill Gherkins	12
Tomato and Onion Smoor	15
Tomato (Grilled or Fresh)	10
Spring Onion	10
Mixed Peppers	15

ADD ON

Pap (No Toppings)	20
Pap with Tomato and Onion Smoor	35
Pap with Kaiings	60
Burger Bun with Butter	15
English Muffin	22
Tramezzini Triangles	15
Slice of Toast (Sourdough, Farm, Seed)	15
Roosterkoek	15

EGGS & DAIRY

Cream Cheese	35
Cheese (Feta, Cheddar, Mozzarella)	25
Haloumi Fries (Four)	55
Free Range Egg (Poached, Fried, Scrambled)	15
Tzatziki	20

FROM THE BUTCHER

125g Chicken Livers	45
120g Chicken Breast (Grilled or Crumbed)	45
120g Beef Patty	60
150g Savoury Mince	45
120g Chicken Breast/Strips	45
150g Boerewors	55
120g Frankfurter	45
150g Lamb Chop	65
200g Chicken Sosatie	55
Kaiings	40
Chicken Mayo	35
Hickory Ham	30
60g Bacon	25
200g Pulled Pork	55
200g Pulled Lamb	65

SAUCES

Mushroom	35
Pepper	30
Cheese	30
Creamy Mushroom and Onion	45
Chimichurri	45
Garlic	30
Peri-peri	35
Hollandaise Sauce	45

WIESENHOF STORES

Gauteng

Alberton Makro	079 074 1584
Life Eugene Marais	012 334 2533
Life Faerie Glen	012 369 5600
Life Flora	011 470 7761
Life Glynnwood	011 741 5437
Life Groenkloof	012 424 3824
Heart Mediclinic	012 440 0229
Kloof Mediclinic	012 367 4044
Lanseria Airport	078 120 4647
Muelmed Mediclinic	012 440 0718
Life Robinson	011 2788 799
Silverlakes Makro	012 809 7380
Vaal Makro	016 985 7374
Vereeniging Mediclinic	071 364 7769
Life Wilgers	012 807 8199
Wonderboom Makro	012 567 9142

Free State

Life Rosepark Bloemfontein	051 505 5435
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North West

Life Anncron Klerksdorp	018 468 0065
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KwaZulu-Natal

Life Crompton	031 737 3137
Life Hilton	033 329 5695

Mpumulanga

Life Cosmos	010 555 0151
Life Midmed	013 243 0500

Eastern Cape

Life St Georges Port Elizabeth	041 392 6245
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Western Cape

Caledon Overberg Agri	028 214 6161
Cape Gate Makro	021 981 3789
Moorreesburg Overberg Agri	022 433 8340
Stanford Overberg Agri	028 341 0691
Tokai Melomed	021 110 5040
Velddrif Overberg Agri	022 783 2171
Life Vincent Pallotti	021 506 4077

Wiesenhof Lifestyle

Franschhoek	021 109 7999
Sneeukop Cellar (Rawsonville)	079 507 3265
Val de Vie Estate	021 001 3581
Paarl Rivo	021 109 7990
Stadio Campus Durbanville (opening soon)	

Franchise opportunities available in South Africa.

Contact 016 340 8300 or email headoffice@wcholdings.co.za

saai



Saai is 'n organisasie sonder winsoogmerk wat fokus op die behoud van familieboere en persone indiens van die boer, wat optree om hul toekoms op hul plase te verseker, wat gestig is v r boere d ur boere, wat daartoe verbind is om die regte, waardes, ideale en behoeftes van familieboere in die prim re produksiesektor te beskerm en te bevorder. 'n Familieboer is 'n lid of lede van 'n familie (insluitende persone wat deur di  familie in diens geneem is) wat 'n landbou-onderneming besit of bestuur.

Saai is a non-profit organization that focuses on the survival of family farmers and people employed by the farmer, who acts to ensure their survival on the farms. Saai was established by farmers for the farmers and are committed to protecting and promoting the rights, values, ideals and needs of the family farmers in the primary production sector.

To join SAAI, SMS your name to 43221 or scan the QR code.

 www.saai.org

 012 881 0012

 066 071 6094



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