

LUNCH TIME DELIGHTS

SOUP 75

Choose from our selection of Freshly made Soups, all served with Artisan Bread.

CHARCUTERIE BOARD 165

A Selection of Artisanal Cheese, Cured Meats, Homemade Pickles, Pates and Infood's Freshly Baked Artisan Breads with Seasonal Fruit.

MEZZE PORK BELLY 155

Slow Roasted Pork Belly with hints of Lemon & Paprika. Served with Toasted Garlic Butter Flatbread, Labneh, Sumac Pickled Onions and Herb Oil.

STIR FRY

Asian Style Wokked Vegetables with Rice Noodles, a Sticky Ginger Soy Sauce and Topped with a Soft Fried Egg, Crispy Onions and Puffed Rice Noodles.

- Vegetable	98
- Chicken	115
- Pork Belly	125

OPEN SANDWICHES

(CIABATTA, RYE, WHOLEWHEAT, WHITE)

SMOKED TROUT 98

Open-faced Sandwich Combines Avocado, Smoked Trout, Capers and Red Onion with a Cream Cheese Twist.

THE INFOOD CLUB 115

A Load of Chicken Topped with Avocado, Tomato, Caramelized Onion, Feta, Rocket, Crispy Bacon and Kewpie Mayo.

GRILLED MUSHROOM 110

Ciabata topped with Whipped Feta, Rocket, Mozzarella, Grilled Mushroom, Truffle Oil, Fried Leeks and Balsamic Reduction.

OPEN CAPRESE 98

Avocado Topped with Torn Fresh Mozzarella, Tomato, Basil Pesto and a Drizzle of Herb Oil and Balsamic on Ciabatta.

PECAN LABNEH 98

Infood's Famous Pecan Nut & Raisin bread topped with Labneh, Pickled Sumac Red Onion, Danish Feta, Avocado and one Poached Egg with a sprinkle of Seeds and Seaweed Mayo.

SPICY KOREAN CHICKEN 98

Deed fried Chicken with a Mustard slaw, Corriander Mayo and a spicy Soy dressing.

OPEN STEAK 125

Rump Steak slithers served on freshly baked Ciabatta with Rocket, whipped Feta, Balsamic Caramelized Onion drizzled with Olive, Caper and Herb Dressing.

GOURMET SALADS

WARMED BUTTERNUT SALAD 89

Roasted Butternut Apple, Red Onion, Grilled Halloumi, Chickpeas, Rocket and a Mustard Vinaigrette.

CORONATION CHICKEN SALAD 98

Lightly Curried creamy Roast Chicken Salad on a bed of Iceberg Lettuce, Sprinkled with Coriander and Toasted Cashew Nuts served with a crispy Poppadum.

CHARRED CAULIFLOWER SALAD 95

Served with Hummus, Baby Spinach and Chilli crisps.

SMOKED TROUT SALAD 115

Flaked Smoked Trout with leafy Greens, Pickled Red Onion, Fried Capers, Crispy Dill, Heirloom Tomato, Mint and a Poached Egg Served with Vinaigrette.

PORKY SALAD 115

Crispy Pork Belly Served on a Bed of Rocket, Mint, Red Onion, Feta and Seasonal Fruit. (Ask Waiter)

DELI BOWLS

(Served with Garlic Parsley Flatbread)

ASIAN NOODLE BOWL 125

Rice noodles with Steak slithers, or Sticky Soy Chicken, Seasonal fresh vegetables and a spicy Asian dressing. (No Flatbread with this dish)

BEEF BURGER BOWL 155

Free Range Tsitsikamma Beef Patty with Garlic Aioli, Avocado, Olive, Caper & Herb Dressing, Crispy Onions, Garden Greens and hand cut Potato Chips.

PORKIE BOWL 155

Sticky Maple Mustard Pork Belly with Apple Sage Chutney, Carrot & Cabbage Slaw, Garden Greens and a Tahini Dressing.

CHICKEN BOWL 145

Lemon Soy Chicken, Avocado, Lettuce, Tomato, Shredded Nori, Cucumber, Pickled Onion and Creamy Sesame Dressing.

HALLOUMI BOWL 145

Fried Halloumi, Avocado with Broccoli Pesto, Seasonal Green Vegetables, Minted Petit Pois, Baby Chard and Pickled Onion.

DRINKS

JUICE BAR

Orange / Apple/ Litchi	38
Cappy Fruit Juice	30
Lemon & Litchi With Mint And Crushed Ice	48
Freshly pressed Carrot & Orange (Add Ginger @ R8)	55
Cucumber Mint And Apple	55
Fresh Red Apple Juice With Red Espresso	45
Honeybush Iced Tea With Lemon & Mint	48

WATER

500ml Still / Sparkling Water	18
1 litre Still / Sparkling Water	30

TRADITIONAL SODA

Coke / Coke Light / Coke Zero / Fanta / Creme Soda	28
Sprite / Sprite Zero / Stoney Ginger Beer	28
Iced Tea - Peach / Lemon	30

FANCY SODA

Appeltiser / Grapetiser	35
Soda Water / Ginger Ale / Lemonade / Dry Lemon / Tonic	25
Cordials : Cola Tonic / Passion Fruit / Lime	8
Tomato Cocktail	32

YOGHURT SMOOTHIES

Seasonal Fruit Blend	59
Strawberry Mint	59
Banana & Strawberry	59
Banana & Peanut Butter	59

MILKSHAKES

Chocolate / Lime / Bubblegum / Strawberry	59
Banana / Passionfruit / Vanilla	59
Coffee / Milo / Peanut Butter / Red Espresso	59

ICED DRINKS

Iced Coffee :	45
- Plain / Hazelnut / Vanilla / Caramel / Cinnamon Bun	
Iced Mocha	48
Chocolate Mocha Frappe	48
Coffee Frappe	48
Iced Chai	45
Iced Dirty Chai	48

BARISTA BAR

COFFEE

OUR COFFEE IS ROASTED BY OUR AWARD-WINNING BARISTAS AT INFOOD COFFEE ROASTERY. A SELECTION OF OUR COFFEE IS AVAILABLE TO PURCHASE IN OUR RETAIL SHOP

Espresso	28
Cortado	28
Cappuccino	30
Flat White	30
Latte	35
Americano (Small)	28
Americano (Large)	35
Pourover Coffee	35

..... Add Extras

Syrup: Hazelnut / Vanilla / Caramel / Cinnamon Bun	8
Cream (Pouring or Whipped)	15
Jug Of Milk	10
Almond Milk / Soya Milk / Oat Milk	10

HOT BEVERAGES

Baby Chino	22
Chococino	40
Hot Chocolate (White/dark)	38
Milo	35
Milo Mocha	40
Chocolate Mocha	40
White Chocolate Mocha	40
Irish Coffee	65
Tumeric Latte	45
Matcha Latte	45

RED ESPRESSO DRINKS

Iced Red Latte	45
Red Cappuccino	35
Red Latte	38
Red Hot Chocolate	45

TEA

Five Roses / Earl Grey / Rooibos	18
Chamomile / Honeybush / Green Tea / Chai	25
Chai Latte	38
Dirty Chai Latte	45

COCKTAILS

MARGARITA	75
Tequila, Lime & Triple Sec	
MOJITO	75
White Rum, Mint, Lemon & Sugar Cane	
BLOODY MARY	75
Tomato Cocktail, Vodka, Tobasco & Black Pepper	
PINA COLADA*	75
Pineapple, Coconut & White Rum	
STRAWBERRY DAQUIRI*	75
Strawberries, White Rum & Vodka	
DRAGON FRUIT CRUSHER*	75
Dragonfruit, White Rum & Raspberry	
STEELWORKS	59
Soda Water, Ginger Ale, Cola Tonic And Bitters	
ROCK SHANDY	59
Lemonade, Soda Water and Bitters	
* Mocktails Available	65

BEERS & CIDERS

Castle / Castle Lite	32
Black Label	32
Heineken	36
Windhoek Lager / Windhoek Draught	36
Stella	36
Hunters Dry	36
Savana Dry	40

WINE & BUBBLES

Choose from our Wide Selection of Boutique Wines In store

	Can	Bottle
Dawn Patrol		
Sauvignon Blanc	45	169
Cinsault Rose	45	169
Shiraz	45	169
Arbeidsgenot Brut MCC		220
Kloovenburg Grenache Brut MCC		220
Andiamo	45	175

HARD LIQUOR

BRANDY	
Klipdrift	22
Richeliu	22
WHISKEY	
Bells / J&B	25
Southern Comfort	25
Jack Daniels	28
Jameson	30
RUM	
Bacardi White	22
Bacardi Gold	22
Captain Morgan Dark	22
VODKA	
Absolute	25
GIN	
Gordons	22
Cape St Blaize	35
Six Dogs	35
LIQUEUR	
Amarula	20
Kahlua / Frangelico	30
Jagermeister	30
TEQUILA	
Jose Cuervo / Olmega	28

INFO

www.infood.co.za
info@infood.co.za
042 293 1880

Cnr. of Jeffreys & Schelde Str.
Jeffreys Bay

PLEASE NOTE: A 12% SERVICE CHARGE WILL BE ADDED
FOR TABLES OF 6 OR MORE PATRONS.
WE CAN NOT SPLIT BILLS.

INFOOD

BAKERY | RESTAURANT | DELI

ALL DAY BREAKFAST FRESHLY BAKED BREAD

To be enjoyed with Local Farm Butter and Seasonal Jam
Ciabatta/Wholewheat/White **35**
Pecan & Raisin/Sourdough Cheese/Caramelised Onion Stick **45**

AVO ON TOAST **85**
Scoops of Fresh Avocado with a Splash of Lemon, Salt and Pepper.

THE SCRAMBLE **72**
Two creamy Scramble Eggs served with crispy Bacon and a slice of Artisanal bread.

TURKISH EGGS **95**
Bulgarian Yoghurt served with Feta, Two Poached Eggs and a generous drizzle of Garlic Paprika Butter & Mint, served with Artisanal Bread. **Add Parma Ham R45**

LIVERS ON TOAST **79**
Chicken Livers Sautéed in Herb Butter on Toasted Ciabatta topped with Tomato, Poached Egg and Fresh Herbs.

THE FRENCH AFFAIR **98**
Infood Croissant soaked in Vanilla Egg, lightly toasted and served with crispy Bacon, Cream Cheese, fried Banana, spiced Nuts and drizzled with Maple flavoured syrup.

EGG BENEDICT **85**
One Poached Egg, nestled in Pepper Ham and topped with Hollandaise Sauce, served with Ciabatta.

TROUT BENEDICT **98**
ENGLISH BREAKFAST **98**
Two Eggs cooked to order, a real Pork Sausage, two slices of Bacon with Tomato and Grilled Mushrooms. Served with Artisanal Bread.

ZUCCHINI FRITTERS **89**
Served with one Poached Egg, Lemon Cream Cheese & Green Oil.
Add: Trout R45

ORGANIC OATS **69**
A bowl of warm Oats with sweet Cinnamon Apples and Greek yogurt topped with Coconut shavings. **Gluten Free 79**

GRANOLA & YOGHURT **75**
Cinnamon Maple Granola with Seeds and Coconut shavings served with Double Thick Plain Yoghurt and Seasonal Fruit with a drizzle of Local Honey. **Gluten Free 85**

INFOOD WOK OMELETTE

The Wok Omelette, an Infood innovation, 3 Eggs whipped, filled and folded to perfection. Served with your choice of Bread.

THE S.A OMELETTE **115**
Boerewors (Traditional Farmer's Sausage) with Bacon, Fresh Tomato & Cheddar Cheese.

ENGLISHMAN'S OMELETTE **115**
Lemon Pork Sausage, Bacon and a handful of Cheddar, with Fresh Tomato and Grilled Mushrooms.

OPEN TROUT OMELETTE **125**
Smoked Trout, Capers and Red Onion with a Lemon Cream Cheese and a Drizzle of Dill Sauce. (Served at room temperature)

THE GREEN OMELETTE **115**
Broccoli Pesto Omelette with Danish Feta, Mozzarella, Baby Chard and Minted Zaarat Petit Pois.

THAI OMELETTE **115**
Medley of Exotic Mushrooms and cabbage, in a Turmeric wokked omelette with Thai dressing and toasted Peanuts.

LOADED, TOASTED, DELI SARMIES

(CIABATTA, RYE, WHOLEWHEAT, WHITE)

Cheddar & Tomato	69
Mozzarella, Cheddar & Confit Garlic	75
Gypsy Ham & Cheddar	79
Bacon, Egg & Cheese	85
Chicken Mayo, Danish Feta, Pineapple & Peppadew	85
Salami, Tomato, Olive & Danish Feta	85
Chicken Mayo & Bacon	85
Parma Ham, Mozzarella & Truffle Oil	95

EXTRA

Side of Potato Chips / Sweet Potato Chips / Side Salad	40
Banting Bread / Pecan Nut Bread	15