



THE POTTERY



MENU

LIVING LIFE CREATIVELY

HOT DRINKS



Espresso	25/28
Americano	28
Five Roses / Rooibos / Earl Grey Tea	28
Cortado	30
Cappucino	32/36
Flat White	34
Latte	36
Caramel / Hazelnut Latte	40
Toasted Marshmallow Latte	38
Mocha	45
Decaf Cappucino	36
Hot Chocolate	36
White Hot Chocolate	42
Toasted Marshmallow Hot Chocolate	48
Red Cappucino	36
Chai Latte / Dirty Chai	36/42
Add Whipped Cream	12
Add Hazelnut / Caramel Syrup	12
Add Almond / Oat Milk	14

ICED SELECTION

Japanese Iced Coffee	34
Coffee Freezo	35
Rooibos on Ice	36
Iced Dirty Chai	42
Iced Mocha	45

COLD DRINKS

Large Still Water	40
Large Sparkling Water	40
Coca Cola / Coke Zero	30
Fanta / Creme Soda	30
Sprite / Sprite Zero	30
Appletizer / Grapetizer	40
Red Bull	42
Iced Tea: Peach / Berry / Lemon	34
Tonic Water / Pink Tonic	28
Lemonade / Dry Lemon / Soda Water / Gingerale	28
Cola Tonic Cordial Shot	8
Lime Cordial Shot	8
Passion Fruit Shot	8
Juice Box: Apple / Berry / Orange / Mango / Tropical	25

NO/LOW ALCOHOL BEVERAGES

Devils Peak Hero	35
Savanah Lemon	45
Hunters Chilled	35
Rock Shandy	55
Steelworx	60
Virgin Strawberry Daiquiri	65
Virgin Mojito	65
The Pottery Tropicana: Strawberry syrup, pineapple juice & lemon juice topped with lemonade	65

FRESH PRESSED JUICE

PICK ME UP 55

Carrot, apple & ginger with a squeeze of lemon

FEEL GOOD 55

Spinach, cucumber, apple & mint

FEEL LEKKER 55

Beetroot, carrot & apple with a squeeze of lemon

SUMMER SUNRISE 57

Pineapple, orange & carrot

MILKSHAKES

GOURMET SHAKES 68

Bar One, Oreo, Coffee, Chai, Salted Caramel, Mixed Berry

REGULAR SHAKES 60

Vanilla, Chocolate, Strawberry, Lime, Bubblegum

KIDDIES REGULAR/GOURMET MILKSHAKES 45/55

SMOOTHIES & SMOOTHIE BOWLS

FEEL STRONG 75/95

Mixed berries, banana, yoghurt & green leafy powder
topped with chai seeds

STAY STRONG 75/95

Peanut butter banana, yoghurt & maca powder
topped with homemade granola

BREAKFAST

SERVED FROM 9AM - 11:30AM

THE POTTERS BREAKFAST 89

Two eggs of choice, roasted tomatoes, mushrooms, bacon, two slices of toasted ciabatta with butter and jam

ROSTI STACK 89

Potato rosti, fried mushrooms, cherry tomatoes & avocado cream on a bed of baby spinach

Add poached egg 12 | Add bacon 18

SMASHED AVO 99

Scrambled or poached eggs, micro greens & roasted cherry tomatoes with basil pesto drizzle

BANTING BOWL 95

Fluffy scrambled eggs, cottage cream cheese, bacon, avocado & fresh baby spinach with roasted tomatoes & garlic oil

EGGS ON TOAST 55

Two eggs of choice on buttered toast

SMOKED SALMON SCRAMBLE 105

Smoked salmon trout with fluffy scrambled eggs on a toasted bagel

Add avo 35

FRENCH TOAST STACK 70

Pan-fried bacon and banana with a honey drizzle

POTTERY SHAKSHUKA 89

Red pepper and tomato smoor topped with creamy feta, croutons and two poached eggs

Add chopped bacon bits 18

PLEASE NOTE THAT ON TABLES OF 8 OR MORE
A 15% SERVICE CHARGE WILL BE ADDED TO THE BILL.
PLEASE NOTE ANY FOOD ALLERGIES
WITH YOUR WAITER.

MAIN MEALS

SERVED FROM 11AM

THE YORK STREET BEEF BURGER 135

Choose fries or a side salad

A delicious beef patty, cheese, tomato, pickles & greens
Add bacon & avo 38 | Add extra cheese & jalapenos 28

BALI CHICKEN BURGER 125

Choose fries or a side salad

Marinated grilled chicken breast, greens, tomato,
pickles & creamy dill dressing

GARDEN ROUTE BURGER 165



Choose fries or a side salad

Bean & carrot Pottery-made-with-love patty, greens,
tomato, slaw & vegan ranch dressing

THE BUN-LESS BURGER 105

Patty of your choice on a bed of delicious salad
Add fries 35

NAKED PIZZA

FOCCACIA TOPPED WITH FRESH & TASTY TOPPINGS

GRILLED CHICKEN AND VEG 135

Grilled chicken, aubergine, fresh tomato, mozzarella & basil

PULLED LAMB AND TZATZIKI 155

Slow-cooked, shredded lamb with roasted tomatoes
avocado & rocket, with tzatziki on the side

MARINATED PEPPERS AND OLIVES 125

Marinated peppers, olives, hummus & rocket

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BOWLS

BALI ME BOWL 120

Choose salad or wrap

Grilled chicken breast on a fresh and crunchy salad
with soy & sesame dressing

SMOKED SALMON SALAD 160

Served on a bed of fresh greens, avocado, cream cheese
& cucumber ribbons, topped with capers & lemon oil drizzle

WONKI SALAD BOWL 110

Bulgar wheat with chopped mint, marinated chickpeas,
butternut, cherry tomatoes, citrus, slaw & cucumber
Add grilled chicken 45 | Add hummus & sesame seeds 35

A VERY SLOW-COOKED LAMB 165

Choose salad or wrap

Tasty slow-cooked and shredded lamb served with greens,
tomato, avocado & chunky tzatziki on the side

BASIL ME PASTA 85

Fresh rolled homemade parpadelle pasta, creamed basil pesto
with toasted garlic crumbs, topped with parmesan shavings

SPICED UP PASTA 89

Fresh rolled homemade parpadelle pasta with spicy bacon,
mushroom and garlic, topped with parmesan shavings

THE POTTERY RAMEN BOWL 135

Egg noodles and fresh veg in an umami beef broth,
topped with a poached egg

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WOOD FIRED PIZZA

GLUTEN-FREE BASE	40
GARLIC FOCACCIA WITH LOADED HUMMUS (V)	115
MARGHERITA	95
CAPRESE	120
Tomato & basil pesto	
REGINA	125
Mushrooms & ham	
HAWAIIAN	125
Pineapple & ham	
BANANA BOY	140
Bacon, feta & banana	
WONKI PIZZA	155
BBQ chicken, peppadews, mushrooms, tomato & red onion	
GARDEN PIZZA	160
Fig, Camembert, red onion & fresh rocket	
CAMPS BAY SUNSET	165
Prosciutto, cherry tomatoes, rocket & balsamic glaze	
WILDERNESS PIZZA	170
Peppers, cherry tomatoes, olives, feta & fresh rocket	
THEMBI PIZZA	175
Bacon, spinach, feta & avo	
THE POTTERS PIZZA	179
Peppers, mushrooms, fresh tomato, biltong, parma ham & feta	
EXTRAS	
· Spinach Peppers Pineapple Mushrooms Banana	28
· Feta Olives Ham Rocket	32
· Avo Anchovies Capers Bacon Biltong Parma ham	35

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TOASTED SANDWICHES

SERVED ON WHOLE-WHEAT OR
HOMEMADE CIABATTA

Cheese & Tomato	55
Bacon, Egg & Cheese	60
Cheese, Ham & Tomato	65
Hummus, Spinach & Tomato (V)	65
Chicken Mayo	75
Mozzarella, Basil Pesto & Tomato	75
Camembert, Fig & Red Onion	80
Add Chips	35
Add Side Salad	45



SOMETHING SWEET

PLAIN JANE BELGIUM WAFFLE 65

With vanilla ice cream, syrup & butter with a lemon drizzle

VERY BERRY BELGIUM WAFFLE 70

With fresh berries & ice cream with berry coulis

LOADED CHOC BELGIUM WAFFLE 75

Crushed Oreos, vanilla ice cream topped with Bar One drizzle & Astro sprinkle

POTTERY CHEESECAKE 65

Baked with love. Served with berry coulis & cream

ICE CREAM & CHOCOLATE SAUCE 55

KAHLÚA DOM PEDRO 65

SALTED CARAMEL DOM PEDRO 80

Homemade salted caramel & vodka

ASK YOUR WAITER ABOUT OUR CAKE & FRESHLY BAKED SELECTION

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WINE LIST



SPARKLING

Tranquille Sparkling	65/260
L'ormarins Brut	360

WHITE WINES

Diemersdal Sauvignon Blanc	55/210
Arniston Bay Sauvignon Blanc	180
Simonsig Chenin Blanc	55/195
Marras Piekenierskloof Chenin	210
Kloof Street Chenin By Mullineux	245
Diemersdal Unwooded Chardonnay	55/210
De Wetshof Limestone Hill Chardonnay	220

SOMETHING SWEET

Ken Forrester Natural Sweet	45/175
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ROSE & BLUSH WINE

Diemersdal Sauvignon Rosé	55/210
Pierre Jourdan Tranquille	50/190
Jakkalsvlei Pink Muscato	185

RED WINES

Ken Forrester Petit Pinotage	50/175
Warwick The First Lady Pinotage	240
Protea Merlot	55/205
Guardian Peak Cabernet Sauvignon	240
Arniston Bay Shiraz	55/210
Simonsig Cabernet Shiraz	55/210
Cederberg Merlot Shiraz	260

CORKAGE

Wine	80
Sparkling Wine	90



BEERS/CIDERS

Devils Peak Lager	36
Black Label	35
Castle Lite	35
Windhoek Draught	45
Savanah Dry / Light	46

ON TAP

The Pottery House Lager	40/45
St Francis Beach Blonde	50/55
Bloedlemoen Gin on Tap	65

340 ml
500 ml

PREMIUM GIN & COCKTAILS



CAPE SAINT BLAIZE
ARTISANAL DISTILLERY

SINGLE SHOT CAPE SAINT BLAZE GINS 42

Classic, Floristic, Oceanic

FEVERTREE TONIC WATER 150ML 25

SOUTHSIDE FIZZ 105

A twist on the classic Mojito - double shot classic CSB, mint, lime juice, topped with soda

BRAMBLE 95

The Pottery Favorite! Double shot floristic CSB, lemon juice, blackcurrant syrup, topped with cranberry juice

OLD FASHIONED 95

Potent yet elegant! Double shot Oceanic CSB, homemade cinnamon syrup & a dash of bitters

ALCOHOL NOT FOR SALE TO PERSONS
UNDER THE AGE OF 18

THE POTTERY COCKTAILS

MIMOSA 70

Orange juice topped with bubbles

APEROL SPRITZ 85

Aperol, bubbly and a splash of soda served with an orange slice

BASIL SMASH 80

Gonzo black, fresh basil, simple syrup & lime juice

MINT MULE 85

Gonzo black, lime juice & fresh mint, topped with ginger ale

THE CLASSIC MARGARITA 90

Tequila, lime & triple sec - frozen or shaken

STRAWBERRY DAIQUIRI 95

Strawberries, lime & rum blended with ice

LONG ISLAND ICED TEA 105

Vodka, gin, rum, tequila, and triple sec topped with Coca-Cola

ESPRESSO MARTINI 75

The classic mix of coffee espresso, Kahlúa & vodka

JALAPENO EXPRESS 85

A spicy yet refreshing mix of homemade jalapeno syrup topped with pineapple juice & soda water

SHOTS

EL JIMADOR GOLD TEQUILA 32

JÄGERMEISTER 32

CARAMEL VODKA 32

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