



**WILLOW WAY** MANOR

Café Open:  
Wednesdays to Sundays  
9am – 3pm



At Willow Way Manor, we strive to bring you farm-style, quality dishes that are full of flavour.

Our meals are made with love and generosity.

Thank you for your understanding that on our busy days (weekends and public holidays), there may be a small wait on food, we appreciate your patience and hope you enjoy your time with us.

Please note that **NO** outside or private food/snacks or drinks are permitted on the premises.

Breakfast & Lunch served all day

### **ALLERGENS:**

Menu items may contain or come into contact with **WHEAT, GLUTEN, EGGS, PEANUTS, TREE NUTS, SEEDS, GARLIC and MILK.**

It is the customer's responsibility to notify the staff about any allergens or dietary requirements **BEFORE** an order is placed. Should you fail to do so, Willow Way Manor and their staff will not be liable for any damages arising.

### **Putt Putt Facilities**

**R30 (per person)**

This includes use of splash pool

#### **REGULAR OPENING HOURS:**

Subject to change at owners' discretion

Monday:	Closed
Tuesday:	Closed
Wednesday:	9am – 3pm
Thursday:	9am – 3pm
Friday:	9am – 3pm
Saturday:	9am – 3pm
Sunday:	9am – 3pm

02/2023

1 Willow Way, Assagay

Farmhouse Cafe

072 124 4408

[info@willowwaymanor.co.za](mailto:info@willowwaymanor.co.za)

### **PICNICS:**

Kindly note that **NO** private food or drinks are to be brought onto the property.

Any meal is available for you to enjoy in the garden.

Please note no glassware will be served in the picnic area, to minimize breakages & avoid injury.

WIFI Password: 0721244408

## **Willow Way Manor Story**

We're the Kilfoil family, Sean, Colleen, Whitney & Jessica, and we have been locals to the Assagay area for the last 30 years.

The Kilfoil 'girls' have always been involved in the local schools while Sean owned his own construction company, but having a small coffee shop was that just served tea and scones was an idea that seemed to always pop up in family chats. We laugh about the "small" part now!

In 2014, we noticed this neglected vacant land along Kassier Road, was for sale, and made a few enquiries. It was a 5 acre farm that was overgrown with weeds and alien plants and lacked any access point or driveway. The old farm house had been subdivided and sold off (Second Treasures), and in a leap of faith, we decided to make an offer on the property. When the offer was accepted, we were both thrilled and terrified! What had we got ourselves into!

Over the next 3 years, we spent most of our days lovingly restoring the wetland and surrounding gardens and dreaming up our plans. With the help of family and friends, we cleared, leveled, lawned and landscaped the premises. Every weekend was manual labour and we loved it!

We roughly "stepped out" what we thought would be a good area for the little coffee shop and in 2017, we submitted plans. This did not come without its challenges, we spent 2 years altering our plans to comply to council regulations. But in early 2019, we finally had approval!

Over the course of 9 months, Sean, with his civil engineering experience and concrete pumping specialization, prepared the floor slab, and surrounding walls. Our vision was starting to come to life!

We were all involved with the design – and much to our Architects delight – would change the walls/windows and door placing as we went along!

On the 1<sup>st</sup> October 2019, we opened the restaurant doors to the public! We had no idea what to expect! Whitney as head chef, Colleen & Jessica as front of house and admin, and Sean still trying to finish the build! And a staff base we barely knew! Running a restaurant is not for the faint hearted and, in the beginning, there were equal days of laughter and tears! (We have nicknamed the back utilities passage as the "crying room"!) But thank goodness, as a family, we are unbreakable and work so well together, and now our amazing staff have become a part of the family too! We couldn't do it without their support and help!

Since October 2019, we have continued to “finish off” and add to the building and interior design, and because we do everything ourselves, the list of jobs never ends!

As of Feb 2021, our vision continued with the next phase being built from giant logs, in a post and beam structure. Once again, our approach to this next stage of the project was: lets see how the building evolves and decide what we want it to be, once it is up! We put so much love and care into finishing it off as we would our own homes.

We haven't quite decided what we would like in the loft rooms/third storey, but we're enjoying the journey and seeing where it takes us.

With the venue room now in full operation, from 1<sup>st</sup> November 2022, we have downscaled the café to focus more on hosting functions. Just offering a selective menu to give you a taste of what we can offer for any event you wish to host. Anything from business meetings, conferences, team building, birthdays, baby showers, kitchen teas, fundraisers, weddings, music festivals, we plan to have it all.

We try every day to do our best and make every person that visits us, feel like a part of our Willow Way Manor family! And our wish is for this beautiful estate to be a place of happiness, kindness and good energy!

We are incredibly thankful for the love, support and best wishes from our loyal customers, staff, friends and our family! You're making our dreams come true!

All our love

Sean, Colleen, Whitney & Jessica

Xx

For any enquiries regarding events and functions, please email us and include as many details as possible:

- Date
- Time
- Number of guests
- Type of function/event/workshop/conference etc

**[info@willowwaymanor.co.za](mailto:info@willowwaymanor.co.za)**

# DRINKS MENU

## HOT DRINKS

	Regular	Tall
Double Espresso	R28	
Cortado	R24	
Americano	R28	R30
Cappuccino	R30	R35
Flat White	R32	
Latte		R35
Mocha		R40
Hot Chocolate		R35
Cream Coffee (americano with whipped cream)	R36	R42
Railway Coffee (americano with condensed milk)	R35	R40
Red Cappuccino	R30	R35
Chai Latte		R38
Dirty Chai (Chai with Espresso shot)		R42
Babychino	R12	
Tea (Choose from our Tea Box)	R22	
Hot Water with Lemon & Honey	R5	
Almond/ Soya Milk	+R10	

Coffee brand - Coffee Merchant

## COLD DRINKS

<b>Milkshakes</b>	<b>R45</b>
Vanilla, Chocolate, Strawberry, Lime, Bubblegum, Coffee	
<b>Kiddies Milkshake</b>	<b>R30</b>
Vanilla, Chocolate, Strawberry, Lime, Bubblegum	
<b>Iced Coffee Latte</b>	<b>R40</b>
Espresso blended with ice and milk. Please advise your waiter if you take sugar	
<b>Iced Chocolate</b>	<b>R40</b>
Hot chocolate powder blended with ice and milk	
<b>Fruit Smoothie</b>	<b>R58</b>
Choice of Merry Berry (strawberries, blueberries, cranberries, vanilla yogurt, banana & chia seeds) Or Tropical Twist (granadilla, orange, mango, pineapple, banana & chia seeds) – VEGAN Or Delicious Dessert (almond butter, banana, coconut milk, cacao nibs, dates, cinnamon, cocoa powder, almond and chia seeds) - VEGAN	
<b>ADD Vanilla Vegan Protein powder</b>	<b>+R25</b>
<b>Soda Floats</b>	<b>R32</b>
<b>Soft Drinks</b>	<b>R24</b>
Coke, Coke Zero, Sprite, Sprite Zero, Fanta, Crème Soda, Stoney Gingerbeer	
<b>Mixers 200ml</b>	<b>R20</b>
Soda water, Gingerale, Tonic, Dry Lemon	
<b>Fruit Juice</b>	<b>R30</b>
Orange, Mango, Fruit Cocktail, Strawberry, Lemonade	
<b>Still/Sparkling Water</b>	<b>R18</b>
<b>Cordials</b>	<b>R10</b>
Passion fruit, Kola Tonic, Lime	
<b>BOS Ice Tea</b>	<b>R26</b>
Peach, Lemon, Berry	
<b>Tizers</b>	<b>R28</b>
<b>Rock Shandy</b>	<b>R42</b>
<b>Steelworks</b>	<b>R48</b>
Soda water, ginger beer, kola tonic & bitters	

## BEERS & CIDERS

Black Label	R30
Heineken	R30
Heineken Zero	R30
Hansa	R30
Castle Lite	R35
Windhoek Draught	R40
Flying Fish	R35
Savannah Dry	R30
Savannah Lite	R30
Strongbow Berry	R40
Dragon Fiery Ginger	R40
On Tap:	
Nguni Pale Ale	R50

## WINES

	Glass	Bottle
Groote Post Old Mans Red Blend	R50	R180
La Capra Merlot	R50	R180
Groote Post Sauvignon Blanc	R50	R180
Weltevrede Chardonnay	R50	R180
Stone Town Rose	R50	R180
Bella Vino Perky Pink Rose	R50	R180
<u>Champagne/Sparkling Wine</u>		
Pandoras Box Biscuit Tin Sparkling Wine		R180
Groote Post Brut MCC		R300
Groote Post Brut Rose MCC		R300

Corkage on wine & champagne  
Per bottle  
Max 2 bottles per table

R70

## SPIRITS:

	Per Shot
Klipdrift Brandy	R25
Smirnoff Vodka	R25
Gordons Gin	R25
Tanqueray Gin	R30
Captain Morgan Spiced Gold	R30
Southern Comfort	R30
J&B Whiskey	R30
Johnnie Red	R35
Johnnie Black	R40
Jameson	R35
Jagermeister	R30
Tequila	R30
Strawberry Lips	R25
Amarula	R25
Kahlua	R25

## COCKTAILS:

Nguni Pomegranate G&T on Tap	R50
Watermelon Gin Bull	R55
Single Gordons Gin served with Watermelon Red Bull	
Dom Pedro	R60
Single shot of J&B Whiskey OR Kahlua OR Amarula blended with vanilla ice cream	
Irish Coffee	R55
Single shot of J&B Whiskey OR Kahlua added to an americano, topped with cream (please advise waitron if you take sugar)	

For the table:

Mimosa	R240
1 x pandoras box biscuit tin sparkling wine	
1 x 1.8l jug sir fruit orange	



# FOOD MENU

## BREAKFAST

<b>Willow Way Eggs (V)</b>	<b>R85</b>
2 eggs (scrambled/fried/poached) served on top of creamy mushrooms and sourdough toast.	
<b>Farmhouse Breakfast</b>	<b>R130</b>
2 eggs (scrambled/fried/poached), bacon, pork sausage, creamy mushrooms with a mini cheese and tomato chutney toasted sandwich.	
<b>Crumpet Stack</b>	<b>R115</b>
Buttermilk crumpets layered with berry compote, bacon and whipped cream	
<b>Baked Oat &amp; Berry Bliss</b>	<b>R80</b>
Banana bread baked oats served on double cream Greek yogurt, topped with homemade berry compote, pecan nuts, honey and citrus zest	
<b>EXTRAS:</b>	
Egg (Fried, Scrambled or Poached)	R15
Sourdough Toast	R15
Cauliflower Toast	R15
Avo (seasonal)	R35
Portion of Cream	R15

## FARMHOUSE SOURDOUGH TOASTED SANDWICHES

Cheese	R55
Cheese and tomato	R60
Cheese and tomato chutney	R65
Cheese, onion and mayo	R65
Cheese and bacon	R68
Chicken mayo	R80
+ Chips on the side	R20
<b>Chicken Strips</b>	<b>R80</b>
Crumbed and served with BBQ sauce and chips	
<b>Plate of Chips</b>	<b>R40</b>

## LUNCH

- Butternut, Hummus, Basil Pesto Open Sandwich (Vegan)** R85  
Sourdough topped with sweet chilli roasted butternut, basil pesto and hummus
- Forest Salad (V)** R105  
Sweet chilli roasted butternut, Danish feta cheese, and seed mix on salad greens. Topped with our homemade Green Goddess dressing.
- Crumbed Chicken Salad** R110  
Panko crumbed chicken strips, with crushed salted peanuts and basil mayo on salad greens. Topped with our homemade Green Goddess dressing.
- Crumbed Chicken Open Sandwich** R115  
Sourdough topped with salad greens, crumbed chicken, basil mayo coleslaw and tomato chutney
- Lamb Meze Bowl** R165  
Slow roasted lamb, tzatziki, tomato and onion salsa, hummus, olives, chips and toasted pita
- Salad Open Sandwich** R65  
Gluten free cauliflower bread served with lettuce, cucumber and tomato topped with hummus, grated cheddar cheese and 1 poached egg (soft/medium/hard)

## SWEET

- Cake Slices** (all made in house)
- Chocolate Cake** R50  
**Carrot Cake** R55  
**Toffee Cheesecake** R65
- Farmhouse Scones** R55  
Giant, warm scone, served with butter, cheddar cheese, jam and whipped cream. Made fresh daily.
- Aunty Enid's Apple Pie** R50  
Home-stewed spiced apples and raisins topped with crunchy crumble. Served with ice cream
- Wafer Cone and Single Ice Cream Scoop** R22  
Hubertos Vanilla, Strawberry or Chocolate
- Cakage** R200  
(Private cakes brought in for parties)

## DOGGIE MENU

- Puppy-cino** (warm frothed milk) R15
- Scrambled Egg** R15