cucina

a place to celebrate e' la vita

breakfast served until 11:30am

granola bowl (v) 89
vanilla yoghurt panna cotta | cluster granola | fresh berries | plum & rose geranium compote

spiced avocado (v) 85
sliced avocado | toasted ciabatta | chilli hummus | mixed greens | herb & citrus mayonnaise | pickled red onions | crispy kale | toasted seed mix

scrambled eggs (v) 59
3 scrambled eggs | toasted ciabatta

eggs benedict (v) 89
2 poached eggs | baby spinach hollandaise | toasted ciabatta

+ bacon 30
+ parma ham 60
+ smoked salmon 60

creamy mushroom croque 95
cheesy mushroom & truffle béchamel crispy bacon | grilled cheddar & pecorino | mixed greens | toasted ciabatta

for your safety & ours we operate a cashless system

only zapper, snapscan, credit & debit cards will be accepted

no split bills

salads & antipasti

caeser salad 95
baby gem lettuce | mixed greens | boiled egg | bacon | creamy parmesan dressing garlic croutons

chicken & lemon salad 105
marinated chicken breast | citrus aioli fresh greens | pickled red onions | lemon vinaigrette

pumpkin & quinoa salad (vv) 98
savoury quinoa | roasted pumpkin chickpea hummus | avocado | fresh basil citrus vinaigrette | toasted seed mix

tomato bruschetta (v) 65
fresh & roasted baby tomatoes | red onion aioli | basil | garlic toasted ciabatta

parma ham bruschetta 105
fig | parma ham | mint oil | mixed greens parmesan ribbons | garlic toasted ciabatta

plates

chicken mayo & bacon ciabattini 105
marinated chicken & parmesan breast creamy mayo | home-smoked bacon basil pesto | mixed greens | classic vinaigrette | toasted ciabattini

smoked salmon bagel 120
smoked salmon | wasabi cream cheese pickled ginger | avocado | rocket salad balsamic glaze

steak 225
fillet steak I green peppercorn sauce potato chips I mixed greens

add on's

bacon	30
parma ham	60
chicken	39
smoked salmon	60
avocado (quarter)	25
poached egg	15
toasted ciabatta slice	10

menu

menu

pasta

prawn & lemon linguine 165
grilled prawns I mild chilli | parmesan
lemon basil pesto

penne arrabbiata (vv) 95
roasted tomatoes | neapolitan sauce
chilli olive oil | toasted seed mix
fresh basil

tagliatelle alfredo 120
parma ham | assorted mushrooms
creamy herb sauce I bacon & chorizo
crumb

lasagna 125
boran beef bolognese | lasagna
cheesy béchamel I mozzarella I parmesan

pizza

signature brenaissance pizzas come to town
thin rosemary-infused pizza bases topped
with home-made tomato relish & mozzarella

classic margherita (v) 95
tomato | mozzarella | fresh basil

cajun chicken 145
tomato | wood-roasted cajun chicken
chorizo | red onion | marinated
mushrooms | rocket | chilli oil

biltong 145
boran beef biltong | avocado
feta | preserved green figs | rocket
balsamic glaze

parma ham 145
marinated cherry tomatoes | parma ham
avocado | parmesan ribbons | rocket
basil pesto oil

bianco (v) 135
cream cheese base | red onions | chilli
mozzarella | garlic | rocket | balsamic
glaze

very vegan (vv) 135
tomato I roasted pumpkin I avocado
rocket I balsamic glaze | toasted seed
mix

gluten free base +25

(v) vegetarian
(vv) vegan
(vvn) very very naughty but...
worth the calories

treats (vvn)

tiramisu 80
coffee soaked biscuit fingers | chocolate
mascarpone

chocolate brownie 90
fudgy brownie I vanilla bean gelato | hot
chocolate sauce

affogato 50
double shot espresso I vanilla bean gelato

drinks

hot beverages

espresso	20
cortado	americano	25
flat white	30
latte	35
hot chocolate	40
red cappuccino	35
tea: five roses	rooibos	25
almond	oat milk	+10

cold beverages

still	sparkling water 1l	45
grapetiser	appletiser	30
coke	coke no sugar	25
apple	orange juice	40
iced coffee	40

wine | bubbly | beer | grappa

brenaissance white I sauvignon blanc	40
brenaissance pink I rosé	40
brenaissance red I secret red blend	45
prosecco	355
international pilsner 250ml	38
grappa 25ml	50

cucina cocktails

negroni 85
gin | campari | vermouth

cucina gin cocktail 85
gin | tonic water | plum & rose geranium
compote | berries

aperol spritz 95
aperol | prosecco | soda water

cucina virgin cocktail 60
tonic water I plum & rose geranium
compote I berries

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