

Hot Drinks

Americano

Regular R22 Large R24

Cappuccino

Regular R26 Large R28

Espresso

Single R18 Double R20

Macchiato

Single R19 Double R21

Café Latte

Single R26 Double R28

Superfood Latte | R34

Red (Beetroot & Ginger)
Yellow (Turmeric)
Green (Matcha)
(sweetened with coconut blossom sugar)

Mochaccino | R36

Proper Dark Hot Chocolate | R37

Cream + R5 | Decaf + R5
Almond Milk + R10 | Extra Strong +R5

a Spot of Tea

Tea | R18

Ceylon, Rooibos, Earl Grey, Green Tea

Speciality, Herbal & Fruit Infusions

Chamomile | R20

Fruit Infusions | R24

Toni Glass Silken Bags | R24

Crème brûlée

Choc Hazelnut

Indigenous Detox Tea | R24

Diya, lemon, ginger & berry

Orange Spiced Fusion

Red Cappuccino

Regular R26 Large R28

Served with honey

Chai Latte | R28



Cold Drinks

Water Still/Sparkling, 500ml | R16
1 litre | R32

Sodas, 330ml | R22
Coke, Coke Light, Coke Zero,
Sprite, Sprite Zero

Sodas, 200ml | R18
Ginger Ale, Lemonade, Soda Water,
Tonic Water, Dry Lemon

Tizers, 330ml | R28
Apple, Grape

Iced Tea | R26
Bos: Peach, Lemon, Lime & ginger
Toni Glass: Lemongrass coconut & ginger, Berry Baobab,
Litchi & Lime sugar free

Homemade Cordial with Soda | R29
Ginger & lemon
Lime & lemongrass

Freshly Pressed Juices | R33
Supplied by Pressed Juice Co

Freezoccino | R38
Blended ice & coffee flavoured powder

Iced Coffee | R36
Espresso, milk & ice



Smoothies

Green Smoothie | R38
Spinach, green apple, cucumber, banana, milk & honey

Dairy Free Yellow | R38
Coconut milk, banana, honey & turmeric

Mixed Berry | R38
Mixed berries, apple, lemon & yoghurt

Peanut Butter & Banana | R38
Peanut butter, banana, yoghurt & cinnamon

Breakfast (served until 11:30)

2 Egg Breakfast | R38

2 Eggs with a choice of sourdough, whole wheat or rye bread

Add Bacon +R27

Add Roasted Rosa Tomatoes +R18

Add Smoked Salmon +R38

Add Sautéed Mushrooms +R29

Omelettes

With a choice of sourdough, whole wheat or rye bread

Homemade Onion + Bacon Jam, Brie & Spinach | R90

Gypsy Ham, Smoked Mozzarella and Cheddar | R76

Spinach, Feta & Red Onion | R73

Breakfast Croissants

Scrambled eggs with bacon, roasted tomatoes & spinach | R87

Scrambled eggs with smoked salmon, avo, crème fraîche & chives | R87

Eggs Florentine | R79

2 poached eggs, bacon, spinach & hollandaise sauce

Substitute Bacon with Smoked Salmon +R14

Salmon Layer | R90

Layers of smoked salmon, crème fraîche & avo served with cucumber ribbons & whole wheat toast

Breakfast Flatbread | R86

Spanish chorizo, caramelised onion, mozzarella cheese, roasted rosa tomatoes & a fried egg

Cauli Rice | R76

Poached eggs, cauliflower rice, spinach, roasted tomatoes & mushrooms for the carb conscious

Bacon & Banana Waffle | R70

With roasted banana, honey, coconut & bacon

3 Grain Porridge | R60

Quinoa, bulgur & sorghum porridge with brûléed banana

Creamy Oats | R46

With spiced maple poached apple

Health Breakfast | R78

Homemade coconut & cranberry granola, seasonal fruit salad, greek yoghurt & honey

Toast Board

Toast of your choice with one of the following:

Smashed avo | R48

Anchovy paste | R42

Banana Bread | R47

Toasted homemade banana bread with chai spiced butter and fresh banana

Boerewors & Egg Foldover | R88

Scrambled eggs, boerewors & mozzarella folded in a toasted flatbread

French Toast Waffles | R68

With mixed berry compote & crème fraîche

Flatbreads

Substitute with a gluten free base + R16

Lamb Meatballs | R115

With minted tzatziki,
red onion & pickled cucumber

Harissa Chicken | R110

Crème fraiche, avo*, roasted cherry
tomatoes & red onion

BBQ Beef Brisket | R110

Shredded beef, homemade BBQ sauce, mozzarella and spring
onion

Smoked Salmon | R92

Smoked salmon, avo, crème fraiche & capers

Spinach & Mozzarella (V) | R78

Creamy spinach, mozzarella, red onion & sesame seeds

Aubergine (V) | R88

Honey roasted aubergine, hummus,
mozzarella & feta

Caprese (V) | R88

Roasted rosa tomato, mozzarella, basil pesto and balsamic glaze

Speciality Items

Hangover Cure Savoury Waffle | R84

Spanish chorizo, caramelised onion,
mozzarella cheese, roasted rosa tomatoes & a fried egg

Halloumi Skewers (V) | R85

Grilled halloumi & tomato skewers with
lentil salad & hummus dressing

Chicken Skewers | R85

Grilled chicken skewers with grain and lentil salad

Rice Paper Rolls with Homemade Sweet Chilli Dipping Sauce

Served with small side salad

Chicken | R72

Vegetarian | R68

Smoked Salmon | R75

Satay Rice Bowl

Fragrant coconut peanut sauce, carrots, spring onion & sesame
seeds

Chicken | R95

Roasted Cauliflower (V) | R85

Pork Fillet | R100

Honey mustard pork fillet, macadamia nut crumble, butter bean
mash and roasted butternut

Falafel | R82

Red quinoa & chickpea falafel with beetroot hummus and sliced
flatbread

That Spot Comforts

Soup & toasted bread | R60

Beef & red wine stew with grains and lentils | R120

Homemade sausage roll | R58

Pork, bacon, dried apple & sage sausage roll served with a side salad

Sandwiches

Served with potato wedges or side salad, on your choice of sourdough, whole wheat or rye bread

Chicken Mayo | R82

Chimichurri chicken mayo, tomato & wild rocket

Green Toastie | R65

Avocado, mozzarella & basil pesto
Add bacon + R22

Pulled Pork | R96

Wholegrain mustard pulled pork with green apple & red cabbage slaw

Steak Sandwich | R100

With caramelised onion, wholegrain mustard mayo, fresh tomato & rocket

Gourmet Grilled Cheese | R55

Smoked mozzarella, cheddar and caramelised onion

Smoked salmon | R89

Zesty crème fraiche, pickled cucumber & black sesame

Salads

Chicken Salad | R92

Grilled chicken, cucumber, tomato, red cabbage, feta, cranberries & toasted seeds

Beetroot & Butternut | R85

Grain & lentil salad with beetroot, butternut & danish feta

Tuna Chopped Salad | R92

Tuna, cucumber, tomato, peas, red onion, egg & creamy lemon dressing

Salmon Salad | R92

Smoked salmon, red cabbage, cucumber, carrot, spring onion & sesame seeds

Steak Bowl | R98

Grilled rump steak, grilled cauliflower, carrots, cucumber & tomatoes

Vegetarian Salad Bowl | R85

Grilled cauliflower, cucumber, peas, cannellini beans, green beans & creamy lemon dressing served with toasted bread of your choice

Sweet Waffles

Substitute with gluten free flour +R10

Sticky Goodness | R45

Maple flavoured syrup & vanilla ice cream

Lemon Meringue | R65

Homemade lemon curd,
toasted marshmallow & coconut

Choc Chip Waffle | R75

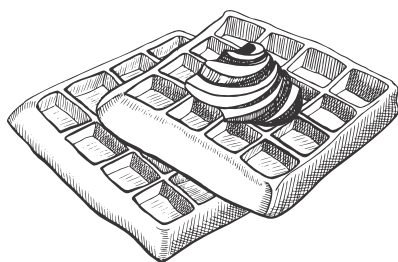
Belgian dark chocolate dotted waffles with fresh
strawberries and vanilla ice cream

Gingerbread waffles | R55

Homemade gingerbread waffles served with vanilla ice
cream

Caramel Apple | R58

Cinnamon spice apple with butterscotch sauce



For the Little Ones

2 Scrambled eggs and 1 slice toast | R30

Mini Flatbread with Mozzarella Cheese & Ham | R45

Toasted Chicken Mayo | R45

Toasted Cheddar Cheese & Tomato | R35

Kids Platter: Ham, cheese, cucumber & fresh strawberries | R55

Mini Vanilla Milkshake | R20

Babychino | R9

Freshly Pressed Fruit Juices | R33

Wine List

Spier Signature Sauvignon Blanc | R133 | R45

Intense aromas of gooseberries, passion fruit, green and yellow peppers, and hints of tropical fruit on the nose.

Creation Whale Pod Sauvignon Blanc | R176 | R59

A superbly balanced mineral wine with aromas of tropical fruit and elderflower.

Spier Signature Chenin Blanc | R116 | R39

Crisp and fruity with green guava, pear, apple and hints of litchi

Kleine Zalze Cellar Selection Unwooded Chardonnay | R137 | R46

Vibrant and lively wine bursting with aromas of green melon, citrus and pear.

Fat Bastard Chardonnay | R176 | R59

Classic ripe, rich butter and tropical fruit on the nose and soft, well integrated vanilla on the palate.

Villiera Down to Earth | R131 | R44

Lively and fresh with a hint of passion fruit and gooseberries from the Sauvignon Blanc. The Semillon contributes the complex herbaceous and grassy character.

ROSÉ

De Krans Pinotage Rosé | R132 | R44

Fresh summer berry nose of strawberries, cherries, raspberries and a hint of watermelon.

Creation African Penguin Reserve

Rosé | R176 | R59

Zesty flavours of strawberry, raspberry and cherry.

REDS

Flagstone Longitude Shiraz/ Cab Sauv/ Malbec | R115 | R39

Plums and dark berries on the nose and palate Spicy undertones and chocolate aftertaste.

Bon Courage The Mulberry Bush

Merlot | R120 | R40

Delicate hints of vanilla (from the oak) and a rich earthy and leathery nose. The flavours follow through on the palate.

De Krans Basket Press Cabernet

Sauvignon | R132 | R44

Dark plum red colour, wonderful flavours of ripe berries and cassis with underlining hints of fresh prunes and cedar spice. Soft elegant dark fruit of plum, mulberries, and dark cherries.

Landskroon Pinotage | R152 | R51

Medium- to full-bodied wine with flavours of plum and raspberry. Hints of vanilla and oak. Soft mouth feel and well integrated tannins.

SPARKLING

John B Bubbly Brut Chardonnay Sparkling Wine 750ml | 146

An exciting and lively dry sparkling wine expressing flavours of fresh citrus and orange blossom. The palate reveals green apple flavours and finishes with a lingering aftertaste.

Krone Rosé Cuvée Vintage Brut MCC

375ml | 161

Dressed in a fashionable pink from top to bottom, this classy MCC sets the stage for a memorable moment.

Krone Borealis Cuvée Vintage Brut MCC

375ml | 161

Oyster shell and chalky limestone character leads to pineapple, fresh yellow apple and salted caramel flavours with a fine, persistent mouth-filling mousse.

Kleine Zalze Brut Rosé NV (MCC)

750ml | 231

A traditional, yet fun and flirtatious MCC with flair that delights the palate as much as the eye, with hints of cherries and red berries.

Beers & Ciders

Local & Imported | R26

Windhoek Lager, Heineken, Castle Lite, Peroni

Craft

Jack Black Lager, Devil's Peak Lager | R45

Ciders

Alpha Ginger Cider | R35

Savanna Dry, Savanna Light | R32

Sxollie Golden Delicious | R46

Gin

Gin

Bombay Sapphire | R28

Inverroche Classic | R32

Inverroche Amber | R32

Malfy Italian Gin | R36

Almost Gin

The Duchess Alcohol & Sugar Free G+T | R48

Tonic | R18

Fitch & Leedes Tonic

Fitch & Leedes Lite

Fitch & Leedes Pink Tonic

Grapefruit Gin Cocktail | R52

Gin cocktail with homemade cordial and tonic | R52

Ginger & lemon

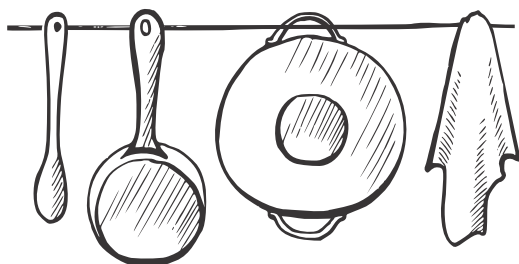
Lime & lemongrass

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Did You Know

That Spot on 4th offers a delicious range of ready to take home dinner meals for the whole family.

Some items are pre-prepared and frozen for your convenience.

Alternatively, we require a minimum of 3 working days to prepare orders.

All prices are subject to change and the availability of ingredients.

We can also cater for small parties or functions in the restaurant or at your home.

All orders must be collected during business hours.

Please have a chat with the owner for more information or to discuss a custom menu...

