



HERITAGE

FOOD & DRINKS MENU



HERITAGE

FOOD MENU

= VEGETARIAN = VEGAN

TAPAS & BOWLS

| | |
|--|-----------|
| CHICKEN WINGS | 75 |
| <i>Our secret recipe is not so secret. Just quality ingredients. Our wings are grilled and available in either peri, BBQ or lemon and herb with a fresh slaw</i> | |
| CHICKEN LIVERS | 85 |
| <i>Sautéed in a peri-peri tomato-based sauce, onions and served with bruschetta</i> | |
| MUSSELS | 99 |
| <i>Mussels in a creamy white sauce. Served with crispy garlic bruschetta</i> | |
| CALAMARI | 89 |
| <i>Grilled Cajun style or flash fried tubes and heads with a harissa dip</i> | |
| NACHOS | 89 |
| <i>Tortilla chips with black beans, cheese, tomato salsa, guacamole, jalapenos and crème fraiche</i> | |
| HALLOUMI | 90 |
| <i>Grilled Halloumi with asparagus and Hollandaise sauce</i> | |
| SAMOOSA'S | 60 |
| <i>A choice of chicken, lamb or veg served with a sweet and spicy dip</i> | |
| JALAPENO POPPERS | 60 |
| <i>Spicy and filled with cheese vegan cheese +20</i> | |

SALADS

| | |
|---|------------|
| CHICKEN SALAD | 105 |
| <i>Mixed green leaves, baby corn, cherry tomatoes, grilled chicken breast topped with Parmesan cheese and a boiled egg. Served with bruschetta and a creamy Caesar dressing on the side</i> | |
| NICOISE SALAD | 115 |
| <i>Mixed green leaves, peppers, Julienne carrots, sliced boiled eggs and tuna</i> | |
| FILLET SALAD | 139 |
| <i>Pepper-crusted fillet steak (cooked medium), cherry tomatoes, cucumber, red onions, carrots, baby corn, feta, olives and avocado*</i> | |
| GREEK SALAD | 80 |
| <i>Mixed green leaves, fresh sliced tomatoes, onion, cucumber, feta and olives</i> | |
| BACON AND PINE NUT SALAD | 110 |
| <i>Fresh baby spinach, toasted pine nuts, avocado*, bacon and cherry tomatoes</i> | |

BREADS

| | |
|---|-----------|
| GARLIC FOCACCIA | 55 |
| <i>Lightly salted and flavoured with garlic and olive oil</i> | |
| HERB FOCACCIA | 55 |
| <i>Lightly salted with fresh rosemary and olive oil</i> | |
| MOZZARELLA FOCACCIA | 75 |
| <i>Classically Italian!</i> | |
| THREE CHEESE FOCACCIA | 95 |
| <i>A tasty blend of cheddar, mozzarella and feta</i> | |

LA PIZZERIA

Made the classic Napolitana way, our pizza dough rests for at least 24 hours before being cooked in a traditional brick oven at up to 500 degrees, giving you the perfect pizza every time.

** Our regular wheat flour bases are 30cm in diameter and vegan-friendly.
** Wheat-free, cauliflower or baby marrow bases are also available at a R25 surcharge.*

Ask your server for details!

| | |
|---|------------|
| ORIGINAL MARGHERITA | 80 |
| <i>Napolitana tomato base with mozzarella</i> | |
| SALUTE | 95 |
| <i>Mushrooms*, onion, fresh chopped spinach, feta</i> | |
| VEG | 100 |
| <i>Peppers, olives, mushrooms, onion, mozzarella</i> | |
| MAUI | 95 |
| <i>Ham, cheese and pineapple</i> | |
| EL CHAPO | 105 |
| <i>Beef Bolognese, bell peppers, red onion, chilli and garlic</i> | |
| SUPREMA DI POLLO | 110 |
| <i>Grilled chicken, barbeque sauce, red onion, mushrooms</i> | |
| THE RAJ | 125 |
| <i>Butter chicken, halloumi, red onion, Italian cherry tomatoes, coriander</i> | |
| RONALDO | 125 |
| <i>Peri chicken strips, chorizo, bell peppers, mozzarella</i> | |
| FAB | 125 |
| <i>Feta, avocado* and bacon</i> | |
| SPARE RIB | 125 |
| <i>Marinated deboned ribs with caramelised onions, and mushrooms*</i> | |
| LAMB | 140 |
| <i>Lamb with caramelised onions, coriander, Italian cherry tomatoes</i> | |
| FILETTO | 145 |
| <i>Pepper-crusted fillet strips (cooked medium) with caramelised onions, brown mushrooms*, wild rocket, grated Parmesan cheese and balsamic reduction</i> | |
| CARNE | 150 |
| <i>Salami, bacon, chorizo, caramelised onions and rocket</i> | |
| SEAFOOD | 165 |
| <i>Grilled prawns, mussels, calamari tubes and rings topped with a marinara dressing</i> | |

ADDITIONAL TOPPINGS: *indicates seasonal items




- Mozzarella +20
- Mushrooms +20
- Chicken +20
- Bacon + 20
- Vegan Cheese +20
- Avo* +25
- Caramelised Onions, Cherry Tomatoes, Jalapeno, Basil, Rocket +10



FOOD MENU

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PASTA

| | | | |
|--|------------|---|------------|
| SPAGHETTI AGLIO E OLIO  | 80 | PENNE BAGGIO | 105 |
| <i>Garlic, chilli, fresh chopped spinach and extra virgin olive oil tossed with spaghetti, topped with grated Parmesan cheese. Simple yet delicious! chicken +20 prawn +40</i> | | <i>Grilled chicken with mushrooms tossed in olive oil topped with a dash of basil pesto</i> | |
| PENNE ARRABBIATA  | 90 | FETTUCINE ALFREDO | 120 |
| <i>Napolitana sauce with a hint of chilli, garlic and peppers chicken +20 prawn +40</i> | | <i>Crispy bacon with brown mushrooms in a creamy white sauce.</i> | |
| MAC & CHEESE  | 90 | LASAGNE BEEF/CHICKEN/VEG | 120 |
| <i>Well not quite! Our twist on the classic! Penne pasta, cheese sauce, topped with cheddar cheese chicken +20 vegan cheese +20</i> | | <i>Authentic layered pasta in a creamy white sauce topped with mozzarella cheese</i> | |
| SPAGHETTI BOLOGNESE | 95 | PENNE CON PESCE | 165 |
| <i>A Hearty Beef Bolognese in Napolitana sauce. Slow-cooked and indulgent.</i> | | <i>Grilled Prawns, mussels, calamari tubes and rings in a Napolitana sauce, with a slight dash of chilli.</i> | |
| POLLO PICCANTE | 105 | | |
| <i>Butter Chicken, Organic Yoghurt, Coriander</i> | | | |

THE GRILL ROOM

RACK O' RIBS **280**

800g Our world-famous pork loin ribs, marinated in our homemade sauce. Served with fries or a side of your choice (Half portion 170)

TOMAHAWK FIORENTINA **260**

600g Wet-aged prime tomahawk rib eye steak. Rubbed in olive oil, cracked pepper and Himalayan salt. Served on the bone with a side of your choice. Cooked medium

FILLET STEAK **150**

200g A delectable choice. Aged for a minimum of 28 days. BBQ Basted or rubbed in extra virgin olive oil, cracked pepper and Himalayan salt. Served with a side of your choice. Cooked medium rare to medium

RUMP **165**

300g Aged for a minimum of 28 days. BBQ Basted or rubbed in extra virgin olive oil, Himalayan salt and black pepper. Served with a side of your choice. Grilled the way you prefer

ESPETADA **180**

300g Aged Rump made from the classic Madeiran recipe, using bay leaves, coarse salt and cracked pepper, drizzled in olive oil. Served with a side of your choice

LAMB CHOPS **220**

Succulent thick-cut Karoo free range chops (4 x 100g), basted or rubbed in olive oil, cracked pepper and Himalayan salt. Served with a delicious mash or a side of your choice

PARMESAN-CRUSTED CHICKEN **120**

Chicken breasts coated in breadcrumbs, mixed herbs and Parmesan, pan-fried until golden brown. Crispy on the outside, juicy on the inside. Served with a sauce and side dish of your choice

WHOLE CHICKEN **169**

Full Portuguese style chicken, grilled in your choice of either peri-peri, BBQ or lemon and herb sauce. Served with fries or a side of your choice (Half portion 90)

BURGERS & BUNS

| | | | |
|--|------------|---|------------|
| HERITAGE BURGER | 90 | CHICKEN BURGER | 80 |
| <i>Home-made 100% beef burger (200g) served with fries</i> | | <i>Panko crumbed chicken, fresh slaw, mayo served with fries</i> | |
| BACON AND CHEESE BURGER | 120 | VEGAN WRAP  | 90 |
| <i>100% beef burger (200g) with bacon and melted cheese</i> | | <i>100% vegan strips, tomato relish, lettuce, mushrooms with fries mozzarella cheese +15, vegan cheese +20</i> | |
| LITE BURGER | 85 | VEGAN BURGER  | 110 |
| <i>100% beef burger (200g) served on a bed of lettuce with mushroom sides Served with no bun</i> | | <i>Vegan burger, with sweet chilli, white onion, lettuce, tomato, pickles and tzatziki</i> | |
| LAMB BURGER | 110 | PREGO ROLL | 90 |
| <i>Spicy 200g patty, served on a bed of lettuce with caramelised onions and tomato</i> | | <i>Delicious and succulent peri-basted steak stacked on a Portuguese roll served with fries also available in chicken</i> | |



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SEAFOOD

| | |
|---|-----------------|
| CALAMARI | 140 |
| <i>Grilled Cajun-style or flash-fried calamari tubes and heads. Served with a harissa dip.</i> | |
| FISH AND CHIPS | 95 |
| <i>Beer battered whole fish and chips served with a tartare sauce</i> | |
| TERIYAKI SALMON | 220 |
| <i>Seared salmon fillet marinated in a sweet and savoury Teriyaki sauce and topped with sesame seeds on a bed of stir fried noodles</i> | |
| QUEEN PRAWNS | 500G 200 |
| <i>Grilled in either lemon butter, garlic butter or home-made peri-peri sauce, served with your choice of sides.</i> | |
| | 1KG 390 |
| SIDE ORDERS | 35 |
| <i>All our grills come with a side of your choice unless otherwise stated</i> | |
| <i>Mash, Fries, Pan-fried Mushrooms*, Creamed Spinach, Butternut, Oven-roasted Vegetables, Side Greek Salad</i> | |

PLATTERS & BOARDS

| | |
|---|------------|
| CENTRO | 150 |
| <i>Wors, meatballs, samoosas, riblets, chips, onion rings</i> | |
| CICCHETTI | 180 |
| <i>Wings, chicken strips, chicken skewers, samoosas, chips, onion rings</i> | |
| MEDITERRANEAN PLATTER | 400 |
| <i>Salami, ham and chorizo alongside a selection of cheeses, served with bruschetta, hummus and marinated olives.</i> | |
| LA FAMIGLIA | 550 |
| <i>Ribs, wings, meatballs, chicken strips, chorizo, samoosas, chips</i> | |
| LA VIDA LOCA | 590 |
| <i>1kg of Grilled queen prawns, full chicken, grilled calamari, garden salad, chips and rice</i> | |

CONTINENTAL

| | |
|---|------------------------------|
| LAMB CURRY | 150 |
| <i>Durban style spicy lamb curry. Accompanied by rice, sambals and a side green salad</i> | |
| ASIAN STIR FRY | 80 |
| <i>Asian stir-fried vegetables, served with either rice or egg noodles</i> | |
| | <i>chicken +20, beef +30</i> |
| CHICKEN BREYANI | 140 |
| <i>Chicken breasts marinated in aromatic spices, yoghurt, cumin tempered potatoes and basmati rice. Accompanied by a carrot salad</i> | |
| SEAFOOD PAELLA | 190 |
| <i>Saffron flavoured rice with aromatically spiced prawns, mussels, calamari and vegetables. Served with a side salad</i> | |
| SHISA NYAMA | 260 |
| <i>There is no better way to experience South African culture than a good old grill! Perfectly spiced and marinated 100g steak/lamb chops, chicken and a boerewors/lamb sausage. Served with traditional pap, a spicy tomato base sauce and a side salad.</i> | |

DESSERTS

| | |
|---|-----------|
| CAKE SELECTION | 60 |
| <i>Ask your waiter about our selection of cakes</i> | |
| CHOCOLATE BROWNIE | 65 |
| <i>Sticky chocolate brownie served with ice or whipped cream</i> | |
| TIRAMISU | 70 |
| <i>Coffee and cocoa flavoured Italian dessert classic</i> | |
| CRÈME BRULEE | 70 |
| <i>Creamy and baked with a brittle top of melted sugar</i> | |
| PANACOTTA | 70 |
| <i>Moulded and chilled dessert cream served with seasonal coulis or fruit</i> | |

OUR KID'S MENU

MINI GRILL

All served with a small side of your choice

| | |
|------------------------|-----------|
| CHICKEN STRIPS | 55 |
| CHICKEN NUGGETS | 55 |
| TOASTED CHEESE | 40 |
| FISH FINGERS | 50 |
| HOT DOG | 50 |
| KID'S BURGER | 55 |

PIZZA, PASTA, PARTY!

All served with a small side of your choice

| | |
|-----------------------------------|-----------|
| MARGHERITA PIZZA | 60 |
| HAM AND CHEESE PIZZA | 65 |
| CHICKEN AND MUSHROOM PIZZA | 65 |
| MAC & CHEESE | 55 |
| CREAMY MUSHROOM PASTA | 60 |
| VEG STIR FRY | 50 |

KIDS PLAY AREA & PARTIES



Did you know we have a fun and safe space for your children to enjoy while you're here? Check out our play room and arcade just around the corner!

Planning a party? Host it at Heritage! Our kids play room at The William is full of fun, and can be booked for birthday parties and other celebrations. Ask your server for more information - we'd love to chat about your requirements!





HERITAGE

• DRINKS MENU •

| COOLDRINKS | | HOT DRINKS | |
|------------------------------------|----|---|----|
| CANS (COKE, FANTA, SPRITE TAB) | 20 | HOT CHOCOLATE | 30 |
| MIXERS (TONIC, SODA) | 15 | WHITE HOT CHOCOLATE | 30 |
| FRESH JUICES | 25 | MILO | 30 |
| COLD PRESSED JUICES | 35 | RED CAPPUCCINO | 30 |
| ICE-TEA (BOS, LIPTON) | 25 | CHAI LATTE | 30 |
| STILL WATER (SMALL) | 15 | ENGLISH TEA | 20 |
| STILL WATER (LARGE) | 30 | EXTRA'S <i>Decaf</i> <i>Shot of syrup (Caramel, Hazelnut, Vanilla) 8</i> <i>Milk Alternative (Almond, Oat, Macadamia) 5</i> | |
| SPARKLING WATER (SMALL) | 18 | | |
| SPARKLING WATER (LARGE) | 35 | | |
| GOURMET MILKSHAKES | | BEERS | |
| CHOOSE FROM A VARIETY OF FLAVOURS: | | CASTLE LAGER | 24 |
| STRAWBERRY DREAMS | 60 | HANSA LAGER | 24 |
| OREO GRANDE | 60 | BLACK LABEL | 25 |
| PEANUT BUTTER BOMB | 60 | CASTLE LITE | 26 |
| COFFEE CREAM | 60 | AMSTEL LAGER | 26 |
| THRILLA IN VANILLA | 60 | WINDHOEK LAGER | 26 |
| AERO-PLANE | 60 | HEINEKEN | 28 |
| KIT-KAT KABOOM | 60 | CORONA | 35 |
| COFFEE | | COOLERS | |
| CAFFE LATTE | 30 | SAVANNA DRY | 30 |
| CAPPUCCINO | 25 | SAVANNA LIGHT | 30 |
| AMERICANO | 20 | HUNTERS DRY | 30 |
| MACCHIATO | 25 | HUNTERS GOLD | 30 |
| CAFFE MOCHA | 35 | DRAUGHT SELECTION | -- |
| ESPRESSO (DOUBLE 30) | 20 | <i>Ask your waiter for in-store options</i> | |

CELLAR & PRIVATE EVENTS



If you're looking for somewhere special to host your next event, Heritage at The William offers an exclusive Cellar, which is available for private bookings.

Whether you're celebrating a special birthday with an intimate dinner party or hosting a corporate event or function, our Cellar provides a unique venue for a range of occasions.

Get in touch to talk about your requirements - we can assist with catering and decor to make your event perfect in every way.



DRINKS MENU

BRANDY, COGNAC & RUM

BRANDY

| | |
|-------------------|----|
| RICHELIEU | 20 |
| KLIPDRIFT PREMIUM | 25 |
| KWV 3YO | 25 |
| KWV 10YO | 32 |

COGNAC

| | |
|------------------|----|
| HENNESSEY VS | 55 |
| HENNESSEY VSOP | 65 |
| REMY MARTIN VSOP | 65 |

RUM

| | |
|----------------|----|
| CAPTAIN MORGAN | 25 |
| BACARDI SPICED | 25 |
| BACARDI BLANCA | 30 |

VODKA & GIN

VODKA

| | |
|------------|----|
| CRUZ | 25 |
| SKYY | 25 |
| BELVEDERE | 50 |
| GREY GOOSE | 50 |
| CIROC | 50 |

GIN

| | |
|--------------------|----|
| GORDON'S | 25 |
| BOMBAY SAPPHIRE | 30 |
| TANQUERAY | 30 |
| WHITLEY NEILL | 35 |
| STILL 33 ROOIBOS | 40 |
| INVERROCHE CLASSIC | 40 |
| TANQUERAY 10 | 50 |
| HENDRICKS GIN | 50 |

TEQUILA, CREAMS & APERITIFS

| | |
|--------------------|----|
| JOSE CUERVO GOLD | 25 |
| JOSE CUERVO SILVER | 25 |
| DON JULIO REPOSADO | 60 |
| PATRON REPOSADO | 60 |
| AMARULA | 20 |
| BAILEYS | 25 |
| JAEGERMEISTER | 30 |

WHISKY

| | |
|--------------------|----|
| J&B | 25 |
| BELLS | 28 |
| JW RED LABEL | 30 |
| JACK DANIELS | 30 |
| BAINS SINGLE GRAIN | 33 |
| JAMESON | 33 |
| JW BLACK LABEL | 35 |
| CHIVAS REGAL | 40 |

SINGLE & BLENDED MALT WHISKY

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|--------------------|-----|
| GLENFIDDICH 12YO | 49 |
| GLENFIDDICH 15YO | 70 |
| DEWAR'S 15YO | 70 |
| GLENLIVET 12YO | 49 |
| GLENLIVET 15YO | 80 |
| GLENMORANGIE | 49 |
| MACALLAN 12YO | 65 |
| MACALLAN 15YO | 110 |
| MACALLAN 18YO | 175 |
| JW GREEN LABEL | 60 |
| JW GOLD LABEL 18YO | 100 |
| JW BLUE LABEL | 165 |

**RESERVED COLLECTION

Kindly ask your waiter for more information on limited release spirits available for bottle sales

SIGNATURE COCKTAILS

| | |
|---|----|
| MOJITO | 75 |
| <i>Muddled white rum, sugar, lime juice, crushed ice and mint topped with soda</i> | |
| COSMOPOLITAN | 60 |
| <i>Vodka, triple sec, cranberry juice, and lime juice</i> | |
| MARGARITA | 65 |
| <i>Shaken tequila, orange liqueur, and lime juice served on a salt rimmed glass</i> | |
| STRAWBERRY DAQUIRI | 70 |
| <i>Blended frozen cocktail of rum, strawberry, lime juice</i> | |
| PINA COLADA | 70 |
| <i>Blended frozen cocktail with rum, coconut milk, and pineapple juice</i> | |
| LONG ISLAND ICED TEA | 90 |
| <i>Vodka, tequila, light rum, triple sec, gin, and a splash of cola</i> | |
| MOSCOW MULE | 65 |
| <i>Vodka, spicy ginger beer, and lime juice, garnished with a slice of lime</i> | |
| CLASSIC MARTINI | 55 |
| <i>Vodka or gin with vermouth. Shaken or stirred</i> | |
| OLD FASHIONED | 65 |
| <i>Bourbon whisky, muddled with sugar, bitters and a dash of water</i> | |

WHAT'S ON AT



THE WILLIAM

Keep an eye on our social media and WhatsApp group for details of our events and special offers.

Scan our QR code to find out more:



DRINKS MENU

WINE LIST

CHAMPAGNE

ARMAND DE BRIGNAC | ACE OF SPADES 7000

Fresh and lively with light floral and citrus notes

LOUIS ROEDERER | CRISTAL 5500

Vively citrus with hints of pear and peach

DOM PERIGNON BLANC 4500

Caramel and chocolate with hints of vanilla and nutty oak

MOET ET CHANDON ROSE 1100

Light strawberry, green apples, zesty

MOET ET CHANDON 990

Biscuit with hints of crisp apple and citrus

METHODE CAP CLASSIQUE (MCC)

PONGRACZ ROSE MCC 285

Crisp apple, citrus, vanilla

PONGRACZ BRUT MCC 260

Berries, cream, caramel

SAUVIGNON BLANC

GHOST CORNER 420

Gooseberries, yellow apple, floral notes

TOKARA 200

Tropical, citrus and lemongrass

LA MOTTE 200

Light apple, citrus, aromatic pepper

DURBANVILLE HILLS 160

Fresh apple, lime, kiwi

PROTEA 130

Guava, passion fruit, pineapple

CHARDONNAY

NEWTON JOHNSON 450

Flowery, green limes, grapefruit

LANZERAC 250

Ginger biscuit, caramel, toasty oak

STELLENBOSCH RESERVE 230

Complex, creamy, fresh

PROTEA 130

Peach, marmalade, citrus

CHENIN

THE FMC 700

Fresh honey, peach and vanilla

KEERMONT RIVERSIDE CHENIN 550

Rich, tropical fruit, oak

DONKIESBAAI STEEN 420

Peach, apricot, melon

WHITE BLEND

FAIRVIEW BERYL BACK 420

Litchi, honey, orange

HAUTE CABRIERE 220

Citrus, pear, lime

ZONNEBLOEM 150

Citrus, crisp apple, tropical fruit

ROSE

LANZERAC 240

Rose petals, berries, perfume

DELAIRE-GRAFF 200

Strawberry, pink grapefruit, candyfloss

PROTEA 130

Peach, vanilla, cherries

RED SPECIALITY BLENDS

KANONKOP PAUL SAUER 990

Vanilla, berry jam, almonds

THELEMA RABELAIS 900

Cassis, vanilla, cedar wood

MEERLUST RUBICON 700

Plum, cassis, oak

RUPERT AND ROTSCCHILD CLASSIQUE 350

Ripe fruit, toasted almond, oak

THE CHOCOLATE BLOCK 340

Turkish delight, cedar, redcurrant

KANONKOP KADETTE 220

Berries, banana, plum

ALTO ROUGE 200

Dark berries, vanilla, oak



• DRINKS MENU •

CABERNET SAUVIGNON

GROOT CONSTANTIA 420

Dark chocolate, plum, blackcurrant

LA MOTTE 240

Smoked wood, plum, violet

NEDERBERG 230

Vanilla, spice, berries

WARWICK 200

Blackberries, anise, dark chocolate

MERLOT

STELLENBOSCH RESERVE 260

Tobacco, red cherry, plum

DURBANVILLE 160

Blackcurrant, ginger, vanilla

PROTEA 130

Mulberry, cherry, black pepper

PINOTAGE

SPICE ROUTE 220

Raspberries, plum, vanilla

DIEMERSDAL 240

Vanilla, spices, dark chocolate

BEYERSKLOOF 180

Black cherries, plum, coffee

SHIRAZ

DELAIRE GRAFF 240

Oak, leather, red fruit

GUARDIAN PEAK 160

Mocha, black berries, oak

WINE BY THE GLASS

PROTEA BY ANTONIJ RUPERT 50

DURBANVILLE HILLS 50



HERITAGE

• MAKING LOCAL LEKKER AGAIN •

Say howzit to your new favourite local coffe.

Heritage is the perfect backdrop for being productive, socialising and just chilling out with your tribe.

We're passionate about providing an authentic African coffe experience that embraces you like a familiar friend from the moment you walk through our doors.

We set up shop in the heart of your community so you can easily enjoy everything from your morning coffee to a weekend lunch on your doorstep.

Our convenient location makes us the perfect spot to grab a snack, catch up on emails or enjoy a casual bite to eat with your nearest and dearest.

Stay up to date with our latest news and special events - be lekker, and follow us on social!

Scan the QR code to find out more...



BUSINESS HOURS: MON: CLOSED TUES - SAT: 08:30 - 22:00 SUN: 08:30 - 19:00

VISIT US: WWW.HERITAGECAFFE.CO.ZA

