



HERITAGE

Caffe. Pizza. Coffee

FOOD & DRINKS MENU

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A blend of South African warmth and Italian flavour in the heart of Joburg.

Our space offers a respite from the bustling city, with deep green walls and local floral accents creating a sophisticated yet comfortable atmosphere. Whether you're here for a quick coffee or a leisurely meal, you'll find yourself at ease.

We take pride in our locally sourced coffee, wood-fired pizzas, and South African-inspired dishes. Each item on our menu is crafted with care, balancing traditional tastes with modern flair.

Beyond the food, Heritage serves as a cultural hub. We showcase local art and occasionally host live music, adding depth to your dining experience.

From sunrise coffees to evening pizzas, Heritage provides a space where good food, good company, and good moments come together naturally.

Heritage: Where local roots meet global flavors, and every meal tells a story.



FOOD MENU

🌿 VEGETARIAN 🌱 VEGAN

LITE BITES

SAMOOSA' S A choice of chicken, lamb or veg served with a sweet and spicy dip	R 70
CHICKEN WINGS Our wings are grilled and available in peri-period BBQ, served with fresh slaw	R 95
CHICKEN LIVERS Sautéed in a peri-peri tomato-based sauce, onions and served with bruschetta	R 96
MUSSELS Mussels in a creamy white sauce. Served with crispy bruschetta	R 108
JALAPENO POPPERS 🌿 Spicy and filled with cheese	R 85
NACHOS 🌿 Tortilla chips with cheese, tomato salsa, guacamole, jalapenos and crème fraiche [chicken +25 , beef mince +30]	R 104
GREEK SALAD 🌿 Mixed green leaves, sliced tomatoes, feta, olives, onion and cucumber	R 112
CHICKEN SALAD Mixed green leaves, baby corn, cherry tomatoes, grilled chicken breast with parmesan shavings and a boiled egg	R 130

PASTA

MAC AND CHEESE 🌿 Well not quite! Our twist on the classic! Penne pasta, cheese sauce, topped with cheddar cheese [add chicken +25]	R 96
SPAGHETTI BOLOGNESE A hearty beef bolognese in Napolitana sauce. Slow-cooked and indulgent	R 125
POLLO PICCANTE Butter chicken, organic yoghurt, coriander	R 135
PENNE BAGGIO Grilled chicken with mushrooms tossed in olive oil topped with a dash of basil pesto	R 138
FETTUCCINE ALFREDO Crispy bacon with brown mushrooms in a creamy white sauce	R 142

LA PIZZERIA

Our regular bases are hand crafted, made from wheat flour and is vegan friendly.

Prepared the classic Napolitana way, with our dough resting for at least 24 hours.

Our pizzas are cooked in a brick oven at between 380-500 degrees Celsius.

CLASSIC

GARLIC FOCACCIA Lightly salted and flavoured with garlic and olive oil	R 60
MOZZARELLA FOCACCIA Classically Italian!	R 80
ORIGINAL MARGHERITA 🌿 Napolitana tomato base with mozzarella and fresh basil	R 95
SALUTE 🌿 *Mushrooms, onion, fresh chopped spinach, feta	R 112
VEG 🌿 Peppers, olives, mushrooms*, onion, mozzarella	R 120
MAUI Ham, cheese and pineapple	R 125
EL CHAPO Beef bolognese, bell peppers, red onion, chilli and garlic	R 130
SUPREMA DI POLLO Grilled chicken, barbeque sauce, red onion, mushrooms*	R 135
SIGNATURE	
FAB Feta, Avocado* and Bacon	R 145
THE RAJ Butter chicken, halloumi, red onion, Italian cherry tomatoes, coriander	R 150
RONALDO Peri chicken strips, chorizo, bell peppers, mozzarella	R 152
CARNE Salami, bacon, chorizo, caramelised onions and rocket*	R 169

ADDITIONAL TOPPINGS:

*indicates seasonal items

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

FOOD MENU

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THE GRILL ROOM

HALF A RACK OF PORK LOIN RIBS R 200
Our famous pork loin ribs, marinated in our homemade sauce. Served with fries or a side of your choice

RUMP STEAK R 185
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

LAMB CHOPS R 260
Succulent 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 R 145
Chicken breasts coated in panko crumbs, 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

HALF CHICKEN AND CHIPS R 120
Half Portuguese style chicken, grilled in your choice of either peri-peri or BBQ sauce. Served with chips and 2 rolls

8 QUEEN PRAWNS R 200
Grilled in either lemon butter, garlic butter or home-made peri-peri sauce. Served with your choice of sides

FISH AND CHIPS R 135
Classic Deep Water Hake served with chips and tartare sauce

CENTRO R 185
Wors, meatballs, samoosas, steak strips, onion rings, chips
[serves 1-2]

CASA R 195
Cheese grillers, wors, russian, chicken strips, onion rings, chips and a dip
[serves 1-2]

CICCHETTI R 225
Wings, chicken strips, chicken skewers, samoosas, onion rings, chips
[serves 1-2]

LAMB CURRY R 165
Our signature spicy lamb curry with potatoes. Accompanied by rice, sambals and a side green salad

CHICKPEA AND POTATO CURRY 🌱 R 129
Creamy chickpea with soft potato cubes. Served with fragrant basmati rice and side sambals

Allergen notice:

Kindly be advised that foods in this restaurant are processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products.

If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information.

BURGERS & BUNS

LAMB BURGER R 120
Spicy lamb patty, with lettuce, onions and tomato

CHICKEN BURGER R 120
Panko crumbed chicken, fresh slaw, mayo served with fries

VEGAN BURGER 🌱 R 128
Vegan burger, with sweet chilli, white onion, lettuce, tomato, mushrooms and tzatziki

BEEF BURGER R 99
Home-made 100% thick beef burger [200g]. Served with fries

BACON AND CHEESE BURGER R 140
100% beef burger [200g] with bacon and cheese. Served with fries

LITE BURGER R 95
100% beef burger [200g] served on a bed of lettuce with mushroom sides [no bun]

DESSERT

CAKE SELECTION R 65
Ask your waiter about our selection of cakes

CRÈME BRULEE R 68
Creamy and baked with a brittle top of melted sugar

CHOCOLATE BROWNIE R 75
Sticky chocolate brownie served with ice or whipped cream

COOKIES & CREAM ICE CREAM R 57
Have it your way, drizzled with chocolate sauce

KIDS MENU

CHICKEN STRIPS AND CHIPS R 70

CHICKEN NUGGETS AND CHIPS R 70

TOASTED CHEESE AND CHIPS 🌱 R 55

FISH FINGERS WITH CHIPS R 60

PLATE OF CHIPS R 50

HOT DOG [CHICKEN] R 50

KID' S BEEF BURGER AND CHIPS R 65



MARGHERITA PIZZA 🌱 R 70

HAM AND CHEESE PIZZA R 80

MAC' AND CHEESE 🌱 R 65

BREAKFAST

 VEGETARIAN  VEGAN

CLASSIC BREAKFAST		COFFEE	
FULL BREAKFAST	R 128	CAPPUCCINO	R 34
2 x Bacon 2 x Eggs 2 Pork Sausages Baked Beans Grilled Tomato Sauteed Mushroom Choice of Bread		CAFFE LATTE	R 42
LAMB	R 95	AMERICANO	R 26
2 x Eggs 2 x Lamb Sausages Baked Beans Grilled Tomato Choice of Bread		MACCHIATO	R 32
ENGLISH	R 82	CAFFE MOCHA	R 45
2 x Eggs 2 x Bacon Chips Grilled Tomato Choice of Bread		ESPRESSO	Single R 24 Double R 40
SUNRISE BREAKFAST	R 59	HOT DRINKS	
Bacon 2 x Eggs Grilled Tomato Choice of Bread		MILO	R 38
		HOT CHOCOLATE	R 42
		WHITE HOT CHOCOLATE	R 42
		RED CAPPUCCINO	R 40
		CHAI LATTE	R 42
		ENGLISH TEA	R 25
		ROOIBOS	R 32
		EXTRAS	
		Decaf	
		Shot of syrup:	
		- Caramel, Hazelnut, Vanilla	
		+12 Milk alternative:	
		- Almond, Oat, Macadamia	
		+10 Honey	
EGGS BENEDICT		COOL DRINKS	
AVO	R 92	CANS	R 25
Smashed Avo Poached Eggs Parmesan Shavings Rocket		COKE, FANTA, SPRITE, TAB	
CLASSIC	R 102	MIXERS	R 20
Poached Eggs Hickory Ham Hollandaise Toasted English Muffin Wild Rocket		TONIC, SODA	
ROYALE	R 120	FRESH JUICES	R 30
Salmon Poached Eggs Hollandaise Toasted English Muffin Chives		Ask your waiter about our selection of fresh juices	
TOAST & TOASTIES		ICE-TEA	R 30
TOASTED CHEESE	R 55	BOS, LIPTON	
Cheddar Choice of Bread [White, Brown, Sourdough, Rye]		STILL WATER	S R 20 L R 40
CHICKEN MAYO	R 70	Bottled still water [small, large]	
Chicken Chives Mayo Choice of Bread [White, Brown, Sourdough, Rye]		SPARKLING WATER	S R 22 L R 45
AVO ON RYE 	R 70	Bottled sparkling water [small, large]	
Smashed Avo Rocket Lemon			
SCRAMBLE	R 92		
Scrambled Eggs Finely Chopped Chilli Coriander Sliced Avo Feta [White, Brown, Sourdough, Rye]			
BOWLS		MILKSHAKES	
OATS 	R 70	GOURMET MILKSHAKES	S R 42 L R 75
Oats Sliced banana Sliced apple Cinnamon Honey		Choose from a variety of flavours:	
HEALTH BREAKFAST BOWL	R 80	- Strawberry Dreams	
Low Fat Plain Yoghurt Granola Fresh Seasonal Sliced Fruit		- Oreo Grande	
CHICKEN LIVERS	R 90	- Peanut Butter Bomb	
Chicken Livers 2 Poached Eggs Peri Chicken Livers Toast		- Coffee Dream	
OMELETTE	R 90	- Thrilla In Vanilla	
Cheese with your choice of two fillings: Bacon, Mushroom, Onion, Feta, Chilli +20		- Aero-plane	
SWEET			
MUFFIN	R 45		
Ask waiter for available flavours			
BUTTER CROISSANT	R 50		
Cheddar Jam			
FRENCH TOAST	R 75		
Cinnamon sugar Whipped cream Strawberries Syrup			

DRINKS

BEERS	WHISKY
CASTLE LAGER R 32 HANSA LAGER R 32 BLACK LABEL R 32 CASTLE LITE R 32 AMSTEL LAGER R 35 HEINEKEN R 38 HEINEKEN ZERO R 39 WINDHOEK LAGER R 38 STELLA ARTOIS R 42 CORONA R 42 DRAUGHT SELECTION SQ Ask your waiter for in-store options	J&B R 30 BELLS R 32 JW RED LABEL R 38 JACK DANIELS R 38 JAMESON R 38 JW BLACK LABEL R 45
CIDERS & COOLERS	TEQUILA, CREAMS, APERITIFS & SHOOTERS
SAVANNA DRY R 44 RED SQUARE R 42 SMIRNOFF SPIN R 44 BRUTAL FRUIT R 44 KLIPPIES AND COLA R 44 GIN AND TONIC R 40	APPLE SOURS R 25 PEPPERMINT LIQUEUR R 25 POTENCY R 28 AMARULA R 28 STRAWBERRY LIPS R 28 JOSE CUERVO GOLD R 35 JOSE CUERVO SILVER R 35 CACTUS JACK R 35 JAEGERMEISTER R 40
BRANDY, COGNAC & RUM	COCKTAILS
KWV 3 YO R 30 KLIPDRIFT PREMIUM R 35 HENNESSEY COGNAC VS R 63 HENNESSEY COGNAC VSOP R 105 SPICED GOLD R 28 CAPTAIN MORGAN RUM R 30 BACARDI BLANCA R 32	STEELWORKS R 52 Cola tonic, Ginger beer, Bitters, Lemon and soda MIMOSA R 60 Sparkling wine topped with orange juice COSMOPOLITAN R 78 Vodka, Triple sec, Cranberry juice and lime juice MARGARITA R 78 Shaken tequila, Orange liqueur and lime juice Served on a salt rimmed glass STRAWBERRY DAQUIRI R 82 Blended frozen cocktail of rum, Strawberry, Lime juice PINA COLADA R 82 Blended frozen cocktail with rum, Coconut milk, and pineapple juice MOJITO R 90 Muddled white rum, Sugar, Lime juice, Crushed ice and mint topped with soda
VODKA	
SMIRNOFF R 28 CRUZ R 35 SKYY R 35	
GIN	
GORDON' S R 28 BELGRAVIA R 28 TANQUERAY R 38 WHITLEY NEILL R 35 INVERROCHE AMBER R 55	

WINE LIST

SAUVIGNON BLANC		CABERNET SAUVIGNON	
SPIER	R 140	TALL HORSE	R 140
Gooseberries, Yellow apple, Floral notes		Dark chocolate, Plum, Blackcurrant	
LEOPARD'S LEAP	R 140	LEOPARD'S LEAP	R 150
Zesty, Stony and intense		Smoked wood, Plum, Violet	
DURBANVILLE HILLS	R 200	WARWICK	R 230
Fresh apple, Lime, Kiwi		Blackberries, Anise, Dark chocolate	
CHARDONNAY		MERLOT	
DU TOITSKLOOF	R 135	PORCUPINE RIDGE	R 140
Medium-bodied wine with tropical fruit aromas. Rich buttery notes and vanilla		Spicy with notes of plum, Oak and cherry	
DURBANVILLE HILLS	R 200	PROTEA	R 150
Aromas of fresh pear, Yellow peaches, Fresh orange, Ripe apricots, Citrus and a hint of vanilla.		Ripe cherry and mint flavours mingle pleasantly with light smokiness from the oak	
		DURBANVILLE	R 200
		Blackcurrant, Ginger, Vanilla	
CHENIN		PINOTAGE	
SPIER	R 140		
Fresh honey, Peach and vanilla			
KEN FORRESTER PETIT CHENIN	R 150	SWARTLAND	R 130
Rich, Tropical fruit, Oak		Vanilla, Spices, Dark chocolate	
DURBANVILLE HILLS	R 200	SPIER	R 220
Crisp with lush tropical fruit, Ripe pear and citrus aroma		Hints of crunchy red fruit, Chocolate and roasted coffee	
WHITE BLEND		SHIRAZ	
BOLAND CELLARS	R 120		
Litchi, Honey, Orange			
ZONNEBLOEM	R 200	DURBANVILLE HILLS	R 200
Citrus, Crisp apple, Tropical fruit		Fruit sweetness with aromas of mulberries, Dried herbs and white pepper	
METHODE CAP CLASSIQUE [MCC]		RED BLENDS	
PONGRACZ BRUT MCC	R 360	VAN LOVEREN RIVER RED	R 125
Berries, Cream, Caramel		Vanilla, Berry jam, Almonds	
PONGRACZ BRUT MCC	R 360	DU TOITSKLOOF	R 150
Berries, Cream, Caramel		Cassis, Vanilla, Cedar wood	
		ALTO ROUGE	R 230
		Dark berries, Vanilla, Oak	
		KANONKOP KADETTE	R 240
		Berries, Banana, Plum	
ROSE		WINE BY THE GLASS	
DARLING CELLARS	R 130	Ask your waiter about our pouring house selection	
Strawberry, Pink grapefruit, Candyfloss			
SWARTLAND	R 130		
Delicate apricot, fresh cherry, White floral and citrus blossom			
DURBANVILLE HILLS	R 200		
Red berries and rose petals			

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