

KZN MIDLANDS

PIGGLY WIGGLY

est.  2002

At *Piggly Wiggly*, we strive to minimize our *environmental footprint* and do our part for the climate crisis as much as possible. We use biodegradable takeaway containers, paper straws and fervently *recycle*. Our free-range barn eggs are sourced from a *local* family farm with happy hens. We source all our cheeses locally and *support farmers* and artisans in the area

All Day Breakfast

BARNYARD 57
Two barn eggs cooked any style served with streaky bacon and balsamic Rosa tomatoes

FARMER'S 87
Two barn eggs cooked any style served with streaky bacon, balsamic Rosa tomatoes, smoked pork cheese griller and golden fried chips

CATTLEMAN'S 79
Our famous homemade brown bread toasted and topped with delicious Bolognaise mince and a fried barn egg

BASIC BREAKFAST 40
Two barn eggs cooked any style served with two slices of toast of your choice

CLASSIC EGGS BENEDICT
Two poached barn eggs served on an English muffin or potato rösti topped with Hollandaise sauce with your choice of:

-Streaky bacon 89
-Local artisanal smoked ham 89
-Spinach (Eggs Benedict Florentine) 69

For our special *runners*, please ask your waitron for the *parkrun* menu



Piggly Wiggly breakfasts are served with your choice of freshly baked bread. Choose between ciabatta, rye, white or our famous homemade brown bread

COUNTRY OMELETTE 89
Three barn egg omelette served with your choice of any of the following three fillings- cheddar, feta, streaky bacon, smoked pork cheese griller, tomato and olives

TRADITIONAL FRENCH TOAST 67
Two slices of French toast served with streaky bacon and honey

HEALTH BREAKFAST 67
Local artisanal Greek yoghurt topped with homemade honey roasted seed and nut granola and seasonal fruit

BLUEBERRY RIPPLED YOGHURT BOWL 77
Local artisanal Greek yoghurt smoothie-like Buddha bowl topped with homemade honey roasted seed and nut granola, blueberries and banana

FRESHLY BAKED CROISSANTS
-Butter, honey and finely grated cheddar 47
-Scrambled eggs and streaky bacon 77
-Scrambled eggs and smoked salmon 107

Avocado Selection

AVOCADO TOAST 40
Two slices of your selection of toast topped with fresh avocado served with sliced tomato

AVOCADO BREAKFAST TOAST 65
Two slices of your selection of toast topped with fresh avocado, two poached barn eggs and streaky bacon

AVOCADO ASPARAGUS TOAST 75
Two slices of your selection of toast topped with fresh avocado and sautéed asparagus

AVOCADO HALLOUMI TOAST 75
Two slices of your selection of toast topped with fresh avocado and fried halloumi





Piglets' Menu

EGG ON TOAST	55
PIGGY AND CHIPS	55
Smoked pork cheese griller served with golden fried chips	
CRISPY CHICKEN STRIPS AND CHIPS	55
TOASTED CHEESE AND CHIPS	55
PIGGLY WIGGLY MAC AND CHEESE	55
Delicious mac and cheese served with sneaky butternut for extra nutrition	



Toasted Sandwiches and Tramezzinis

Piggly Wiggly toasted sandwiches and tramezzinis are served with golden fried chips and a garden salad. Choose between ciabatta, rye, white, our famous homemade brown bread or tramezzini (additional R12):

-Cheese and tomato	65
-Cheese, tomato and local artisanal smoked ham	75
-Chicken mayonnaise and streaky bacon	85
-Smoked bacon, Camembert and sweet chilli sauce	85
-Smoked bacon, avocado and Danish feta	85
-Smoked bacon and banana	85
-Club sandwich- Pan-fried chicken fillet, bacon, mozzarella and homemade red onion marmalade	95

Buddha Bowls

Vegetarian meal served in a single *bowl*, which consists of *small portions* of several foods served *cold*

NUTRITIONAL NICKY	95
Oven roasted butternut, flaked almonds and avocado served on a bed of carrots, red cabbage, cucumber and microgreens with a tahini dressing	
SUPER FOOD SAMMY	95
Local artisanal pan-fried halloumi, cranberries and roasted chickpeas served on a bed of carrots, red cabbage, cucumber and microgreens with a tahini dressing	
DETOX DANNY	95
Pearl barley, roasted chickpeas and avocado served on a bed of carrots, red cabbage, olives, cucumber and microgreens with a tahini dressing	



Salmon Selection

SALMON WRAP	110
Smoked salmon, local artisanal cream cheese and avocado served with a garden salad and lemon wedges	
SALMON SALAD PLATE	110
Smoked salmon, local artisanal cream cheese, avocado, cucumber, Rosa tomatoes, capers, microgreens and lemon wedges	
THAI-STYLE FISHCAKES	95
Three salmon and hake fishcakes served with golden fried chips, a garden salad and lemon wedges	

Light Meals and Salads



- SMOKED CHICKEN OPEN SANDWICH** 90
Smoked chicken, avocado, Camembert, red onion marmalade and rocket served with two slices of toasted ciabatta and topped with a honey mustard dressing
- FARMER'S WIFE SPUD** 85
Oven baked sweet potato, pan-fried chicken strips basted in our Piggly Wiggly barbecue sauce, topped with avocado and Danish feta
- STREAKY BACON AND DANISH FETA SALAD** 90
Crispy strips of streaky bacon, Danish feta and avocado served on a bed of crisp, delicious garden salad
- CRANBERRY AND CAMEMBERT SALAD** 95
A lightly crumbed, deep fried wheel of Camembert served on a bed of crisp, delicious garden salad and topped with fresh cranberries
- ASIAN STYLE CHICKEN SALAD** 95
Chicken strips pan-fried in a sticky honey, soya sauce and five-spice marinade served on a bed of crisp, delicious garden salad and topped with Chinese glass noodles
- PLOUGHMAN'S PLATTER FOR TWO** 150
An olde favourite made up of local artisanal cold meat cuts, homemade pickles, olives, a variety of cheeses, Rosa tomatoes and a selection of fresh bread and butter



Main Meals

- HOT POT** 175
Authentic lamb curry flavoured with fresh herbs and spices and served with basmati rice, sambals and a poppadum
- BUTTER CHICKEN** 90
Traditional butter chicken served with basmati rice and naan
- FARMHOUSE FILLET** 160
A 200g prime beef fillet, grilled to your liking, basted in our Piggly Wiggly barbecue sauce, served with golden fried chips, a garden salad and a choice of cheese or peppercorn sauce
- HOMEMADE VEGETARIAN QUICHE** 75
Cheddar and paprika short crust pastry base filled with fresh, seasonal veggies, prepared in our bakery, served with a garden salad
- FARMER BROWN** 85
Our famous homemade brown bread topped with chicken mayonnaise, streaky bacon and melted cheddar served with a garden salad
- FARMER'S SPUD** 85
Oven baked jacket potato topped with chicken mayonnaise, streaky bacon and melted cheddar served with a garden salad
- GRILLED CHICKEN BREAST** 90
Succulent chicken breast flame grilled in your choice of lemon and herb or peri peri basting served with a garden salad
- CHICKEN STRIPS AND CHIPS** 95
Crispy battered chicken strips served with golden fried chips, a garden salad and a homemade sweet and sour dipping sauce
- FLASH FRIED HAKE AND CHIPS** 95
Hake fillet coated in a seasoned batter, flash fried and served with golden fried chips, a garden salad, lemon wedges and homemade tartar sauce
- HOMEMADE CHICKEN PIE** 110
Creamy chicken and mushroom pie served with golden fried chips and a garden salad
- LASAGNE** 100
Traditional Italian lasagne served with our famous homemade brown bread and a garden salad
- VEGETABLE LASAGNE** 90
Vegetarian lasagne served with our famous homemade brown bread and a garden salad
- SOUP OF THE DAY** 60
Please ask your waitron for our soup of the day

Burgers

All Piggly Wiggly *burgers* are served with *golden fried chips*

BASIC BURGER

90

A 200g pure beef patty basted with our Piggly Wiggly barbecue sauce topped, with melted cheddar and pickles, served on a fresh burger bun

FARMHOUSE BURGER

125

A 200g pure beef patty basted with our Piggly Wiggly barbecue sauce, topped with streaky bacon and a fried barn egg, served on a fresh burger bun

FRENCH BURGER

125

A 200g pure beef patty basted with our Piggly Wiggly barbecue sauce, topped with melted Camembert, streaky bacon and homemade red onion marmalade, served on a fresh burger bun

MOROCCAN BURGER

125

A 200g pure beef patty basted with our Piggly Wiggly barbecue sauce topped with minted yoghurt, coriander salsa and mango chutney, served on a fresh burger bun

VEGETARIAN BURGER

125

Homemade mozzarella-based vegetarian patty basted with Piggly Wiggly sauce, topped with avocado, served on a fresh burger bun



Baker's Selection

CAKES

55

Please ask your waitron for our cakes of the day or choose from our selection on display. Our skilled bakers bake our cakes daily on the premises

OUMA GRETHE'S SCONES

55

Our famous Piggly Wiggly scones made with our secret family recipe and served with homemade strawberry jam, fresh cream, butterballs and finely grated cheddar

MUFFINS

40

Please ask your waitron for the muffin of the day

PIGGLY WIGGLY PANCAKES

Two farmer's sized pancakes made with our secret family recipe and served with fresh cream or ice cream with one of the following fillings:

-Traditional cinnamon and sugar

55

-Banana and caramel

65

-Salted caramel

65

Doggie Menu

All our *furry friends* are welcome and will be served fresh cold tap *water*

BISCUIT BOWL

30

Doggie biscuits topped with nutty peanut butter

BARKING GOOD BURGER

60

A 200g pure beef patty served with rice and topped with a raw egg

POOCHACCINO

10

A warm frothy milk treat- contains no coffee



Thirst Quenchers

Coffee



ESPRESSO	16
DOUBLE ESPRESSO	18
MACCHIATO	18
AMERICANO	21
FARMER'S AMERICANO	25
CAPPUCCINO	24
FARMER'S CAPPUCCINO	30
CAFFE LATTE	27
FLAT WHITE	24
CORTADO	24

Tea



CEYLON	22
ROOIBOS	22
EARL GREY	22
CAMOMILE	22
GREEN	22
CHAI	22



Fancy Pants Hot Refreshments

CAFFE MOCHA	27	RED CAPPUCCINO	30
VIETNAMESE COFFEE	30	RED CHAI LATTE	32
CAPPUCCINO CHOCO CREAM	30	RED HOT CHOCOLATE	30
CAPPUCCINO WHIPPED CREAM	30	EXTRAS	15
HOT CHOCOLATE	25/35	-Additional espresso shot	
WHITE HOT CHOCOLATE	30	-Whipped cream	
BAR ONE HOT CHOCOLATE	35	-Choco cream	
CINNAMON HOT CHOCOLATE	30	MILK ALTERNATIVES	10
MILO	25/30	-Almond milk	
		-Soy milk	

Cold Refreshments

SMOOTHIES	
Mango	40/60
Berry	40/60
MILKSHAKES	40/50
Please ask your waitron for our milkshake selection	
BOTTLED WATER	20
ICED TEA	25
SOFT DRINKS	25
SIR JUICE	25
ST CLEMENT'S	30
ROCK SHANDY	48

Fresh Pressed Juices

RED JUICE	40/60
Beetroot, carrot, apple and lemon	
YELLOW JUICE	40/60
Carrot, pineapple, apple and ginger	
GREEN JUICE	40/60
Spinach, apple, cucumber and lemon	

Age Restriction: 18

VARIETY OF CRAFT BEERS	
-330ml	40
-500ml	50
HOUSE WINE - by the glass	40
RASPBERRY CRAFT GIN AND TONIC	50
Served with crushed ice, mint and lemon	

Bring your own *reusable cups* and *containers* for a *5% discount* on all *take aways*