



 ALCHEMY
KITCHEN

al·che·my \ 'al-kə-mē \

“... the process of taking something ordinary and turning it into something extraordinary, sometimes in a way that cannot be explained...”

Right of admission reserved.

Welcome to Alchemy Kitchen!

One of my fondest memories of living in New York is heading out with friends on a warm summer's day to our (latest) favourite brunch spot. The best part? The city has an abundance of eateries that serve all day brunch, often with an amazing wine list and always with incredible cocktails. So, whether it was at an hour appropriate for breakfast and coffee, or later in the day when a meal that perfectly straddled the breakfast and/or lunch craving was needed to deal with the consequences of the night before, we were spoilt for choice.

At Alchemy Kitchen, we aim to bring a slice of that experience to our shores, with a brunch menu designed to satisfy your breakfast, lunch and in-between cravings, all day long. With our rotating selection of unique wines available by the carafe, and an interesting mix of classic and bespoke cocktails, we hope you will experience the spirit of that Big Apple tradition, in a uniquely, relaxed North Coast way!

Thanks for joining us. Our awesome team tries hard to make every experience at Alchemy Kitchen a memorable one. Sit back, relax and feel the magic!

Theo and the Alchemy Team

Our food and drinks are crafted with care which means they take a bit of time to prepare.

ALL DAY BRUNCH

Served daily 08:00 to 16:00

Smashed avo with chili flakes on sourdough (V)	60
add:	
- crispy bacon (4 slices) 15	poached or fried egg 10
- feta 10	sundried tomato pesto 8
- rocket and parmesan 12	
Shaun's eggs	55
two poached eggs on fruit and nut bread, with rocket, tabasco and parmesan shavings	
- add crispy bacon 15	
Frittata	60
with fresh corn, shredded prosciutto, red onion, broccoli, Italian parsley, feta cheese with toast and a green salad with house made vinaigrette	
Brioche French toast	70
with crispy bacon, honey and seasonal berries	
American blueberry pancakes	65
with maple syrup and crispy bacon	
Asparagus tarte fine (V)	70
gruyere fondue, asparagus, poached egg and parmesan shavings	
Larnie brunch croissant	85
two scrambled eggs, salmon gravadlax, chives, crème fraiche	
Mieliebrood Bolognese	70
on house made corn bread with fresh parsley and parmesan	
- add poached egg 10	
Prawn brioche bun	85
tossed in creamy Sriracha mayo with fresh avocado	
Maple glazed pork belly	95
with smoked potato and green salad with house made vinaigrette	
Sirloin slivers cut onto bok choy	100
with soy sauce, chilli, lime juice, garlic and ginger	

Coconut prawn bowl

145

with ginger, garlic, chili, lime, coriander, and coconut milk (12 prawns) on egg noodles

SMALL PLATES

Or choose from our tapas style small plates ideal for sharing

Polenta fries (V without the bacon)

55

with bacon bits, jalapenos, ricotta, cheddar, sriracha, coriander

Truffled mushroom arancini (V)

65

stuffed with Mozzarella, served with Napolitana sauce

Oxtail dumplings, steamed and fried Gyoza style

65

with olive oil, lemon and parsley dipping sauce

Oxtail bitterballen (Dutch meatballs)

75

with spicy tomato and coriander chutney

Pork belly bao

70

succulent soya and honey glazed pork belly with pickled cucumber, coriander, spring onion, sesame seeds and roasted nuts

Soft shell tacos

60

soya and honey glazed pork belly; peri-peri chicken; spicy prawn

Spicy prawn bowl

70

with ginger, garlic, chili, lime, coriander, and toasted ciabatta to soak up the juices (6 prawns)

Mussel pot

70

white wine, shallots, garlic, Italian parsley, fresh cream with toasted ciabatta

Kingklip and prawn cakes

75

with pineapple salsa

SWEET ENDINGS

All day until close

Ice cream and brandy chocolate sauce	45
vanilla bean ice cream from Scoop, roasted nuts, topped with homemade brandy and dark chocolate sauce	
Affogato	48
classic Italian dessert, Alchemy style. Vanilla bean ice cream from Scoop, crumbed honeycomb and roasted nuts, topped with a single espresso	
Malva pudding	60
another family recipe from Theo's mom. Fluffy and light malva pudding served with vanilla bean ice cream	
Vanilla lemon panna cotta	60
with roasted strawberries, ginger, cinnamon and sparkling wine juice	
Tennessee shake	80
boozy and decadent! Vanilla ice cream, house made salted caramel, a shot of Jack Daniel's Tennessee Whiskey, finished with sea salt flakes	
- Prefer it virgin? Minus the Jack	60

COFFEE / TEA

Sourced from Terbodore Coffee Roasters, we use Mac Espresso beans, and the Great Dane for our French press.

All espresso-based drinks are served as double shots unless otherwise specified.

Espresso	22	French press	
Americano	25	- 3 cup	36
Cappuccino	25	- 6 cup	70
Caffè Latte	25		
Iced Latte	25		
Pot of tea (Ceylon or Rooibos)	20	Hot chocolate	30
		- White or dark	

WINE

Our selection by the glass (sparkling) or carafe (wine) changes often to challenge preconception and encourage exploration. Wines served as either 100ml or 250ml.

Ask your server for today's pours.

Step into The 'Other' Room, our cellar and retail outlet, for more bottle options and to awaken your inner oenophile. All wines available for purchase and consumption at Alchemy Kitchen.

Festive Bubbly, because you can't beat bubbles with brunch

Stellenrust Chenin Blanc Brut	30/110
Prosecco style. Restrained apple aromas from Chenin Blanc and an exotic richness from a splash of Muscat de Alexandrie. Great with our spicy prawn bowl!	
Stellenrust Clement de Lure (MCC)	42/160
The name translates as "subtle temptation", and this rosé MCC is just that – fresh and pure with a hint of ripe red cherries and berries	
Lyngrove Brut	120
Fruity aromas of pear, pineapple and citrus. Fine bubbles with bright fruity flavors and zesty acidity	
Gabrielskloof Madame Lucy (MCC)	240
Pinot Noir and Chardonnay combine in this beautiful offering from the Botriver winery. Simply delicious!	
Domaine des Dieux Rose of Sharon (MCC - Rosé Brut)	240
Berry notes with a hint of mint and rose water in the background, with a fine mousse developing beautifully into a clean, dry finish	
Martini Demi Sec Rosé	55/210
Off-dry with notes of fresh strawberry and a citrus finish. Soft, fruity and well-balanced. Great with seafood	
Martini Prosecco D.O.C.	45/195
Distinctly dry with scents of ripe peaches, crisp green apples and thyme. Perfectly refreshing, it cuts the summer heat	
Martini Asti	45/195
Fresh with notes of peach and sweet wild sage, developing into fresh pear and pineapple flavours. A wonderful after-dinner treat or to accompany a sweet, indulgent dessert	

Silverthorn The Genie (MCC - Rosé Brut)	290
Breaking with tradition, made from daring Shiraz. Fresh raspberries and sherbet flavours velvety texture, fine mousse and lengthy finish	
Silverthorn The Green Man (MCC)	315
A gorgeous Chardonnay example. Fresh aromas of green apple and blossom with subtle minerality and whiffs of freshly baked brioche	
Silverthorn The Jewel Box (MCC)	350
Chardonnay and Pinot Noir, the classic French way. Dry, rich and full – soft toasty creaminess with a beautiful palate weight	
Huis van Chevalerie Hummingbird Brut	275
Viura (used to make Cava) and Chenin Blanc. Sweet, fruity entry on the nose, with an incredible salinity on the mid-palate and a dry finish	
Huis van Chevalerie Filia	460
100% Chenin Blanc Kap Klassiek from 40 year old low yielding bush vines. Peach, honey and spice with bright acidity and a fine mousse, the finish is markedly savoury	

I only drink Champagne when I'm happy and when I'm sad.

Lily Bollinger

COCKTAILS

At Alchemy, we celebrate craft spirits. We are inspired by tradition and moved by innovation. Our commitment, work ethic and dedication to excellence are old-fashioned. But our cocktails are not.

Signature cocktails, and classics with an Alchemy twist

Gin-based

- Off the Rocks** – the perfect, refreshing pour for our fragrant Ginsala **BLACKSTRAP**[™] Ginsala (double), served on the rocks with squeezed limes and coriander 55
- Sunset Martini** – the colour of an East Coast sunset **BLACKSTRAP**[™] Ginsala (double), shaken with Martini Bianco, grapefruit juice, flamed grapefruit oil, finished with twisted grapefruit peel 65
- Ginsala Fizz** – our East Coast version of this refreshing classic **BLACKSTRAP**[™] Ginsala (double), shaken with squeezed lime wedges, orange juice, chopped pineapple and egg white, topped with a dash of Fitch & Leedes Soda 70
- Dusk till Dawn** – perfect any time of day really Stillman Dusk Gin (double), Martini Rosso, flamed orange oil, finished with twisted orange peel 75
- Vanilla Dusk** – a cracker combination Stillman Dusk Gin (double), with muddled blueberries, vanilla extract, Fitch & Leedes Indian Tonic, finished with orange slice and cracked black pepper 85
- Graphite Martini** – stirred not shaken, served straight up Stillman Graphite Gin (double), Martini Bianco, lime juice, finished with twisted lime peel and olive oil 85
- Aged Negroni** – aged in an oak barrel for added complexity 100ml of barrel aged Bombay Sapphire Gin, Martini Rosso, Campari, finished with an orange slice 95
- Bella Donna Sour** – gorgeous but a touch risky, as the name suggests! Bella Donna Night Shade Gin (double), shaken with lemon juice, sugar syrup and egg white, finished with blueberries 95
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Rum-based

- Take A Leap** – velvet on the tongue, but is it tart or sweet? 65
Bacardi Carta Blanca Rum shaken with pineapple juice, sugar syrup and lime juice, topped with sparkling wine and finished with mint and a lime wheel
- Bacardi Old Fashioned** – an interesting rum variation on the classic 85
Bacardi 8 Year Rum (double), Mutiny Rooibos bitters, brown sugar, finished with orange mist and twisted orange peel
- Willow's Smile** – sweet and potent all at once 90
Bacardi 8 Year Rum, Windmeul Pinotage Rose, sugar syrup, Martini Rosso, shaken with a dash of egg white, topped with soda, finished with activated thyme

Whisky / Bourbon-based

- The New Fashion** – a contemporary twist 65
Bain's Single Grain Whisky (double), Mutiny Orange bitters, sugar, finished with twisted orange peel
- Bourbon Sour** – a classic from the American south 85
Woodford Reserve Bourbon (double), lemon juice, sugar syrup, finished with a lemon slice
- Old Fashioned** – sometimes the old ones are the best 85
Woodford Reserve Bourbon (double), Mutiny Aromatic bitters, sugar, finished with flamed orange peel

Vodka-based

- Summer Spritz** – light, refreshing, delicious 55
Grey Goose Vodka, grapefruit juice and Fitch & Leedes Grapefruit Tonic, freshened with a sprig of fresh mint
- Siracha Bloody Mary** – good morning sunshine! 80
Grey Goose Vodka (double), tomato cocktail, lemon and lime juice, given kick with Siracha and Worcester sauce, a few twists of salt and pepper, finished with celery and a lime wheel
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Sparkling wine-based

- Classic Mimosa** – a global brunch favourite 45
Triple Sec and orange juice topped with Martini Prosecco, finished with an orange slice
- Campari Fizz** – bitter sweet, always festive 50
Campari and orange juice shaken over ice, topped with Martini Prosecco, finished with an orange slice
- Blue Diamond** – sparkling blue for a special occasion 75
Blind Tiger Blue Gin topped with Martini Prosecco on blueberries
- Aperol Spritz** – Italian summer in a glass 75
Aperol, Martini Prosecco, a splash of Fitch & Leedes Soda, with an orange slice
- Franschhoek 75** – brandy replaces gin in this local take on a classic 75
KWV 10 Year Brandy (double), shaken with sugar syrup and lemon juice, topped with Stellenrust Chenin Blanc Brut

Why do I drink Champagne for breakfast?

Doesn't everyone?

Noel Coward

SPIRITS

Gin

Local

BLACKSTRAP™ Ginsala	25
Cape Town Rooibos	25
Blind Tiger Blue	30
Caspyn West Coast Dry	30
Stillman Dusk	30
Stillman Graphite	35
Bella Donna Nightshade	40
Wilderer Cape Fynbos	40

Imported

Bombay Sapphire (UK)	30
Hendrick's (Scotland)	30
Star of Bombay (UK)	45
Bottega Bacur (Italy)	45
Monkey 47 (Germany)	70

Whisky and Bourbon

Bain's Single Grain (RSA)	25
Dewar's 12 Year	25
Dewar's 15 Year	25
Jameson Triple Distilled	30
Johnnie Walker Black Label	30
Glenmorangie 10 year	35
Woodford Reserve Bourbon	35
American Barrels Bourbon	40
Laphroaig 10 year	55
Aberlour 12 Year	60
Glenfiddich 18 year	110
The Glenlivet 18 year	120

Shots

Jagermeister	22
Leonista Blanco	35
Patrón Blanco	40
Patrón Reposado	50
Patrón Anejo	55

Rum

BLACKSTRAP™ Cassia	25
Whistler Spiced	30
Whistler Dark	30
Bacardi Carta Blanca	25
Bacardi Carta Oro	25
Bacardi Carta Negra	25
Bacardi Gran Reserva Anos 8	38
Zachapa XO	150
Takamaka - Limited Edition	200
<i>One of only 300 bottles of this single cask, hand-crafted rum. Aged in a Port cask for 8 years, truly one off</i>	

Brandy

Musgrave Copper Honey	25
Musgrave Copper Vanilla	30
KWV 10 Year	25
KWV 15 Year	50
Windmeul Reserve Brandy VSOP (Veritas Gold)	55
Six Dogs XO Potstill	95

Vodka

Belvedere	35
Grey Goose	30

Liqueurs

Amarula	18
Aperol	20
Campari	20
Frangelico	20
Galliano Amaretto	20
Kaapzicht Cape Husk Grappa	20
Disaronno	25
Distillery 031 Heart of Darkness Coffee	30

BEER & CIDER

Our beer on tap is from our friends at That Brewing Company in the heart of Durban, with rotating bottled choices.

Locally crafted beer on tap

That Blonde Ale	30 / 40
That Cow Bell Lager	30 / 40
That Red Irish Cream Ale	30 / 40

Ciders and other

Sxollie Granny Smith	40
Savanna Dry	30
Fiery Dragon Ginger Beer (5%)	35

Craft beer by the bottle

from That Brewing Company	
That A.P.A	38
That Good Adweiss	38
That Black	38

MIXERS

Tonic

Fitch & Leedes Indian	18
Fitch & Leedes Sugar Free	18
Fitch & Leedes Pink	18
Fitch & Leedes Pink Sugar Free	18
Fitch & Leedes Grapefruit	18

H2O

Babylonstoren Still or Sparkling 500ml	18
Valpre Still 1.5l	30
Valpre Sparkling 1l	30

Cola

Coca Cola	18
Coke Lite	18

Other

Fitch & Leedes Bitter Lemon	18
Fitch & Leedes Soda	18
Fitch & Leedes Ginger Ale	18
Fitch & Leedes Lemonade	18
Fitch & Leedes Spicy Ginger Beer	18
Red Bull	30
Orange Juice	10
Appetizer	25

Hey, this is a glass straw!

We try to do our part for the environment and in particular the marine life that makes the KZN north coast so special. We avoid single-use plastics where possible, including no plastic straws. Our glass straws have been very well received. While they cost us a lot of money, the investment in our marine life is priceless. We hope that we will inspire all our customers and other venues to do the same.

Please help us by looking after our straws. Should you wish to buy straws for home use, speak to one of our team members.

Events and tastings

We have hosted some memorable events, from product launches and corporate events to birthdays and hens and bachelor parties. Speak to us, or e-mail events@blackstrapcraft.com. We are happy to tailor your experience based on your budget and needs.

We regularly host tastings of craft spirits and unique wines. To get on our mailing list, speak to a team member, or simply follow us on social media.

For a distillery tour and product tasting at Blackstrap Craft Distillery, contact events@blackstrapcraft.com

Alchemy goes mobile

For a slice of the Alchemy magic at your home party, wedding or next corporate function, we offer a customisable mobile bar service.

Our beautiful, modular mobile bar allows you the opportunity to tailor your experience - from one barman and a limited drinks list, to three barmen and a comprehensive cocktail and drinks offering. Beer on tap available, as well as a selection of wines from The 'Other' Room.

Our focus remains on craft drinks, great service and an environmentally friendly ethos.

For more information or to get a quote, speak to the manager on duty, or contact events@blackstrapcraft.com.

Our other ventures

SMALL BATCH DISTILLED
BLACKSTRAP[™]
CRAFT DISTILLERY (PTY) LTD.

BLACKSTRAP Craft Distillery is inspired by the rolling sugar cane hills of the Kwa-Zulu Natal North Coast and produces unique, premium, small batch distilled spirits, with a focus on local ingredients, flavours, aromas and hand-crafted artisanal quality. We are inspired by tradition. Our commitment, work ethic and dedication to excellence are old-fashioned. But our spirits are not.



ALCHEMY

At Alchemy, we celebrate craft booze. We proudly stock many craft drinks produced in South Africa, with a strong focus on gin, of course.



The 'Other' Room is a specialist wine shop and retail outlet stocking some of South Africa's lesser known and highly regarded estate wines, with an additional focus on small producers and unusual varietals.
