CONTACT US
ON

067 914 3233

@chalkcrafteatery

TUESDAY TO SATURDAY
08:00 till 22:00

SUNDAY TO MONDAY
08:00 till 17:00

ADDRESS

41 LAKEFIELD AVE, LAKEFIELD
BENONI, 1501

E-MAIL

CHALKLAKEFIELD@GMAIL.COM

MARCH OF 2026

chalk

craft eatery
LAKEFIELD

lunch & dinner menu

served from 12:00



~ TAPAS ~

plural noun: / ‘tapas/

“Appetisers or snacks served as small dishes, enjoyed individually or shared by a group. They can be combined to make a full meal.”

CAULIFLOWER BITES - 95
Cauliflower bites coated in a spice-infused hot honey sauce & sesame seeds, served with tzatziki .

PANKO CHICKEN STRIPS - 115
Parmesan shavings, Japanese aioli & sriracha sauce.

CALAMARI RELOADED - 128 (NEW)
Grilled calamari & crispy bacon bits, whipped creamed-cheese & coriander.

POMEGRANATE HALLOUMI - 120
Grilled halloumi, pomegranate rubies & pomegranate-mint yoghurt.

BRAISED PORK BELLY BITES - 120
Braized pork belly with orange slices, bay-leaves, cherry tomatoes, worcestershire sauce, black pepper & salt.

MINI PANKO BOA BUNS - 120 (NEW)
Two panko crumbed mini boa buns with ginger-glazed teriyaki beef rump strips, cucumber, red cabbage, sesame seeds, spring onion & sriracha aioli.

CRYSTAL SPRINGROLLS - 95
Chilled springrolls, cucumber, carrot, red cabbage, mint, mango or pineapple, sesame seeds & a spicy, citrus-lime soy sauce.

CRAFTED FRIES - 118
Potato fries, mozzarella, crispy onion, spring onion & truffle aioli. [BACON | CHICKEN]

PANI-PURI CURRY BITES - 95
Hollow, crispy-fried puffed ball filled with chickpea curry, tomato, onion, carrot, raita and sambles.

STICKY ASIAN CHICKEN LOLLIPOPS - 115 (NEW)
With a spicy teriyaki glaze, sesame seeds & spring onion.

KOREAN GLAZED PORK BELLY BITES - 108
Baked pork-belly, Korean glaze, sesame seeds & pickled green apple.



WOOD-FIRED PRAWNS - 132 (NEW)
Three oven baked prince prawns, olive oil, garlic, chilli flakes & parsley.

~ FRESH SALADS & BOWLS ~

CAESAR SALAD - 118
Cos lettuce, croutons, parmesan, boiled egg & a creamed garlic-artichoke dressing.
Add Bacon - 35 | Add Chicken - 30 | Add Beef - 35

SMOKED TROUT SALAD - 195
Smoked trout, radish, fresh orange pieces, avocado, sesame seeds & yoghurt dressing.

THE GREEK SALAD - 108
Cos lettuce, kalamata olives, feta, cucumber, cherry tomatoes, carrot shavings, red onion, mint, oregano, olive-oil & a salad dressing.

BACON AVO SALAD - 142
Bacon, avocado, lettuce, feta, cucumber, red onion, cherry tomatoes & a creamy dressing.

SUMMER SUPERFOOD BOWL - 188
Quinoa & bulgar wheat salad with sweet potato, pomegranate seeds, feta, avocado, coriander & sun-dried cranberries served with a yoghurt dressing.

ROASTED CHICKPEA QUINOA BOWL - 138
Quinoa, cherry tomatoes, diced cucumber, spicy roasted chickpeas, mixed lettuce, avocado, fresh rocket, yoghurt & a mint vinaigrette.

HARISSA BUDDHA BOWL - 158
Grilled harrisa chicken, red cabbage slaw, quinoa, corn, avocado, black sesame seeds & tahini hummus.

TERMS & CONDITIONS

ALLERGIES:
Menu descriptions do not contain a full list of ingredients. Some products may contain traces of nuts.
If you require any allergen information prior to ordering, please ask a member of our team to assist. We use a lot of different ingredients in our kitchen, as well as some products from suppliers.
Due to this we cannot guarantee that our food is completely free of allergens or traces of allergens.

QUALITY:
Chalk Craft Eatery guarantees that all the products offered meet the standards of the concept.
If there are any query’s or complaints, the management team needs to be informed immediately for appropriate action to be taken.
Any change or addition to our original recipes will result in additional charges.

PRICES/OFFERS:
Chalk Craft Eatery reserves the right to alter, amend or foreclose menu prices or promotions without prior notice. All dishes are subject to availability & seasonality, changes at any time with or without prior notice & while stocks last.

RESTAURANT RULES:
Kindly assist your children at all times during your visit to our restaurant.
As management we do not take any responsibility or liability for any mishaps that occur with any unattended children.
Parents will be liable for any damages caused by their children during your visit to our restaurant.

GRATUITY AND VAT:
WE RESERVE THE RIGHT TO ADD A 10% SERVICE CHARGE TO TABLES OF 10 OR MORE.

MENUS AND DRINKS:
Chalk Craft Eatery does charge corkage fees per bottle for wines & bubbles brought in.
If there is a special celebration guests may bring in a cake or cupcakes - free of charge.
No personal food and drink items may be brought onto the restaurant premises.
Management reserves the right to refuse alcoholic drinks to guests who are already in high spirits.
To maintain the highest possible quality standard from our kitchen or bar, please note that a longer preparation time is required during peak periods.

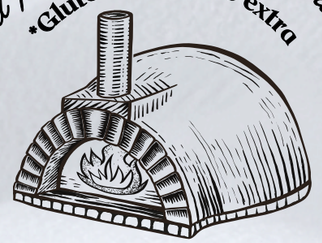
...delicious food takes time...

Please be patient & allow for
a waiting time of up to an hour on weekends & peak times.
We handcraft & prepare our meals from scratch, using only the finest & freshest ingredients - it will be worth the wait !

CRAFTED PIZZA'S ~

WOOD-BURNING SINCE 2022

All pizzas have a 30cm base
*Gluten free - R 30 extra



REGINA - 175
Gypsy ham, mushrooms & mozzarella.

FOUR SEASONS - 180
Gypsy ham, mushrooms, olives, peppers & mozzarella.

CHEESEY PIG - 198
Crispy bacon bits, feta cheese, avocado & mozzarella.

BBQ CHICKEN - 185
Saucy barbeque base with cubes of chicken fillet & mozzarella.

HAWAIIAN - 185
Gypsy ham, pineapple & mozzarella

CLASSIC MARGHERITA - 128 V
Napolitana sauce, Italian herbs & mozzarella & basil leaves.

THE VEGETARIAN - 180 V
Olives, green peppers, onions, mushrooms & mozzarella.

BEEF SUPREME - 200
Beef cubes, peppadews, bell-peppers, mushroom & mozzarella.

MIGHTY CARNIVORE - 205
Gypsy ham, bacon bits, beef cubes, onion, bell-peppers & mozzarella.

MEXICAN CHA-CHA - 198
Chillies, bell-peppers, mince, onions & mozzarella.

GARLIC & HERB FOCACCIA - 105 V NEW

~ SWEET ENDINGS ~

CROISSANT & BUTTER PUDDING - 88
With raisins & vanilla ice-cream or custard

CHOCOLATE VOLCANO - 95
A rich chocolate dessert with a molten chocolate center baked to perfection.

STRAWBERRY & NUTELLA WAFFLE - 95
Slim American waffle with Nutella spread & fresh strawberries served with ice-cream.



FRUITY PAVLOVA - 95
Meringue, zesty whipped cream, fruit medley, berry compote & a sticky toffee drizzle.

DEEP FRIED BANANA WAFFLES - 95
Slim American waffle with maple syrup, deep fried banana and ice-cream.

CAKE OF THE DAY (SQ)
Ask your server about our various special cake-of-the-day slices.

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~ ARTISINAL BREADS ~

Bao Buns ~ served as two per portion

BUTTERMILK CHICKEN - 150
Cucumber, fried chicken, carrot, red cabbage slaw, black sesame seeds & Japanese aioli.

KOREAN BEEF - 158
Korean BBQ sauce, rump steak, cucumber, bean sprouts, red cabbage slaw, sesame seeds chili flakes & crispy onion.

GRILLED PRAWN - 175 NEW
Grilled prawn, coriander, chilli, spring onion, sesame seeds, cucumber, Japanese aioli, mint leaves & a fresh green dressing.

SMOKED MUSHROOM BAO BUN - 145 V NEW
Grilled & smoked mushrooms, carrot & cabbage slaw, sesame seeds, kimchi & sriracha aioli.



PORK BELLY BAO BUN - 165 NEW
Korean BBQ pork belly, sesame seeds, green apple slices & garlic aioli.

Prego Rolls ~ all served with chips

CHICKEN PREGO - 155
Creamy peri-peri sauce, grilled chicken, wild rocket, cheddar in a prego roll.

BEEF PREGO - 188
200g grilled rump steak, red wine-garlic & bay leaf sauce, chilli flakes & a fried egg in a prego roll.

Tacos ~ served as two per portion



SPICY BEAN - 145 V
Tortillas, beans, carrot & cabbage slaw, pico de galo, avocado, lime creme, sesame seeds & crispy onion.

PRAWN - 180
Tortillas, panko prawns, carrot & cabbage slaw, pineapple salsa, chilli, avocado, sriracha aioli, coriander, lime & black sesame seeds.

PORK BELLY - 165
Tortillas, pork belly bites, Korean glaze, pickled apple, carrot-cabbage slaw with garlic aioli, sesame seeds, lime creme & crispy onions.

Flatbreads

FRESH EARTH FLATBREAD - 130 V
Red onion, garlic, basil, cherry tomatoes, zucchini, baby spinach & feta cheese.

BUTTER-CHICKEN FLATBREAD - 130
Tender chicken, buttery-curry sauce, coriander, spices & raita.

GREEN ITALIAN FLATBREAD - 118 V NEW
Basil pesto, sun-dried tomatoes, almond flakes, rocket & a balsamic reduction

BURGERS ~ *all served with chips*

CRISPY CHICKEN - 150
Buttermilk fried chicken, bacon, carrot & cabbage slaw, gherkins, cheddar, aioli, rocket & brioche bun.

CLASSIC CHEESE BURGER - 135
[CHICKEN | BEEF] BBQ basting, tomato, cos lettuce, red onion, cheddar & brioche bun.
ADD BACON - 35

BBQ CROISSANT SMASHBURGER - 150
Croissant with a ground-beef patty, caramelised onion, sliced tomato, aioli, cheddar cheese, rocket & mushrooms.

KOREAN KIMCHI BURGER - 175
Beef patty, smashed avocado, Korean kimchi, tomato, lettuce, cheddar cheese, onion, glazed bacon & brioche bun.

TRUFFLE BEEF BURGER- 188
Beef patty, smoked tomato relish, caramelised onions, cheddar, gherkins, truffle aioli, wild rocket & brioche bun.

CHICKPEA & SPINACH BURGER- 168 V
Chickpea & spinach patty, avocado, rocket, sprouts, vegan aioli, smokey tomato relish on a brioche bun.

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~ GOURMET PASTA'S ~



ALFREDO - 178
[CHICKEN | HAM] Linguine, ham, mushrooms, black pepper, parmesan, cream & parsley.

BEEF SHORT-RIB RAGU - 185
Pappardelle, slow roasted ragu, tomatoes, onion, garlic, black pepper, handmade napolitana sauce, olives, wild rocket & parmesan.

LAMB RAGU - 185
Pappardelle, slow roasted ragu, tomatoes, onion, garlic, black pepper, handmade napolitana sauce, olives wild rocket & parmesan.

PRAWN PASTA- 215
Linguine, butter, lemon, garlic, cream, prawns, cherry tomatoes, parmesan, black pepper, parsley & chilli.

STEAK PASTA - 198
Pappardelle, 200g rump steak strips, cherry tomatoes, thyme & rosemary infused burnt-butter sauce, basil leaves, black pepper & parmesan.

ARRABIATTA - 158
Rigatoni pasta, napolitana sauce, garlic, onion, basil, black pepper, chilli & parmesan.

BEEF BOLOGNESE - 178
Rigatoni pasta, ground beef, napolitana sauce, Italian herbs & parmesan.

BASIL PESTO GNOCCHI - 188
Homemade basil pesto, wilted spinach leaves, olive oil, almond flakes & crisped potato gnocchi.

~ LIGHT PLATES

CHICKEN TRINCHADO - 120
Chicken fillet cubes smothered in a creamy peri-peri sauce served with a mini prego roll.

BEEF TRINCHADO - 130
Beef cubes smothered in an authentic Portuguese sauce topped with a fried egg & served with a mini prego roll.

CREAMY CHICKEN LIVERS - 110
Classic chicken livers in a creamy sauce with a mini prego roll.

COMPOUND BUTTERS
30.00 EACH

- GARLIC & HERB
- ROSEMARY-THYME
- SRIRACHA BUTTER

SAUCES
35.00 EACH

- TEXAS BBQ
- BLACK PEPPER
- WILD MUSHROOM
- CRAFTED CHEESE
- LEMON-BUTTER
- PERI-PERI SAUCE

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~ THE GRILL ~

WET AGED CHALK FILLET - 280
300g Fillet steak, garlic & herb compound butter, french mustard & bone marrow served with a green salad.

CLASSIC FILLET 300G - 250
300g Salt & pepper marinated fillet steak, basted in homemade BBQ sauce & served with a garlic-compound butter with fries.

LADIES RUMP STEAK 200G - 188
200g Salt & pepper marinated rump steak, basted in homemade BBQ sauce & served with a garlic-compound butter with fries.

PORTUGUESE STEAK & EGG - 198
200g Grilled rump with Portuguese sauce topped with a fried egg, chilli flakes & served with [fries or salad].

GRILLED LAMB CHOPS - 225
Grilled lamb chops, garlic & herb butter, served with mashed potato & a green salad.

HONEY-GLAZED PORK CHOPS - 218
Grilled pork chops marinated with honey-bourbon glaze served with a side of your choice.

CAULIFLOWER STEAK - 188
Served with curry aioli and a pomegranate & feta couscous salad.

TURKISH CHICKEN SKEWERS - 198
Four marinated skewers served on couscous salad with a peppadew-hummus, tzatziki & served with a side of your choice.

SIDES
40.00 EACH

- GREEN SALAD
- POTATO FRIES
- ROASTED VEGETABLES
- MASHED POTATOS
- ONION RINGS

~ THE SEA ~

GOLDEN FISH & CHIPS - 190
Medium hake fillet [grilled / beer-battered] and English tartar sauce served with [fries or side salad].
***Please Note: Hake fillet does contain bones.**

PAN SEARED SALMON - 258
Norwegian salmon fillet, marinated in rosemary & served with wilted spinach, baby potatoes & a hollandaise-butter reduction.

GRILLED PRAWNS - 248
Eight grilled prawns tossed in [lemon-butter or peri-butter] sauce & served with basmati rice.



PAN SEARED KINGCLIP - 235
Seared to perfection with a lemon-butter sauce & served with a side of your choice.

~ SIGNATURE DISHES ~

WHISKEY BOURBON STEAK - 260
A whiskey-bourbon glazed, 300g fillet steak served with a bacon infused mashed potatoes.

THAI KINGKLIP - 235
Seared Kingklip fillet , spiced curry sauce, green-herb oil, coconut cream, coriander and basmati rice.

TUSCAN CHICKEN - 208
Creamy skillet chicken breasts with sun-dried tomatoes, mushrooms, garlic & herbs in a decadent sauce, served with a side of your choice.

BUTTER CHICKEN CURRY - 188
Tender chicken, cream, spices, toasted coconut, butter, basmati rice, chilli flakes, raita & sambals.

CHICKPEA & CASHEW NUT CURRY - 180
Fried chickpeas, cashew nuts, cream, spices, butter, toasted coconut, basmati rice, chilli flakes, raita & sambals.
VEGAN OPTION: COCONUT CREAM + 25