



BREAKFAST MENU ONE

TO START

Yoghurt panna cotta with fresh fruit and homemade honey granola and toasted seeds.

TO FOLLOW

Guests to select one of the following plated options:

Full English Breakfast

Two eggs (fried or scrambled), crispy bacon, confit tomatoes, pork sausage and garlic mushrooms.

OR

Smoked Trout Tart

Golden puff pastry slice with herbed ricotta, ribbons of smoked trout, cucumber, a poached egg and lemon vinaigrette.

Bottomless filter coffee & selected tea's

R205 PP (MIN 10, MAX 35)



BREAKFAST MENU TWO

TO START

Seasonal Fruit Platter with mini croissants and Danish pastries

TO FOLLOW

Guests to select one of the following plated options:

Buitengeluk Bonanza

Toasted Sweetcorn bread topped with crispy bacon, confit tomatoes, rocket, avocado (Seasonal) and two fried eggs.

OR

Shakshouka

Tomato, onions, peppers, beans seasoned with smoked paprika and herbs, topped with grilled halloumi, two eggs and crispy tortilla wedges.

OR

Brioche French Toast

Brioche dipped in egg and corn crumbs fried until golden with fresh banana, Nutella chocolate and whipped cream.

Bottomless filter coffee & selected tea's

R215 PP (MIN 10, MAX 35)



BREAKFAST MENU THREE

TO START

Cape cheese platter including emmental, brie, mature cheddar and gorgonzola, served with red wine & pear jam, bread shards and seasonal fruit.

TO FOLLOW

Guests to select one of the following plated options:

Eggs Benedict

Two poached eggs served on toasted sweetcorn bread with country ham, rocket, confit tomatoes & topped with Hollandaise sauce.

OR

Mushrooms on Rye

Garlic cream mushrooms on rye toast, topped with two fried eggs, rocket and grilled asparagus spears.

OR

Toasted Banana Bread

Toasted banana bread topped with honeyed butter, caramelized bananas, ground nut butter, coconut flakes and whipped cream.

Bottomless filter coffee & selected tea's

R230 PP (MIN 10, MAX 35)