



MENU

Breakfast

07H00 to 10H30

Classic French toast with a choice of two of the following: • fresh strawberries • Chantilly mascarpone • butterscotch sauce • fresh blueberries • maple syrup • crispy bacon • orange marmalade • spiced banana • Nutella • fresh raspberries • aged cheddar cheese • fresh avocado	120
Overnight collagen oats with oat milk & chia seeds served with coconut yoghurt and a choice of the following toppings VE GF: • spice-roasted apple & cinnamon • peanut butter & raspberry jelly • strawberries & cream • summer steeped stone fruit <i>No additional cane sugar added to the toppings</i>	120
Quinoa and coconut porridge , caramelized pears, fynbos honey VG GF	125
Mango, pineapple and ginger compote , chia seed and gluten free oat crumble, coconut yoghurt & fynbos honey VG GF	120
Creamy meal with blue gum honey, cultured butter, and cinnamon baobab VE	115
Breakfast charcuterie and cheese board – warm baguette, bran muffin, crustless quiche, cold-cuts (contains pork), house cheeses, fresh fruits and preserves	225
Brekkie ramen bowl – smoked pork rib, poached egg, mild gochujang noodles, sprouted seeds and fresh herbs	145
Avo breakfast taco with creamy scrambled egg, mild chilli crisp, sour cream and chives with tomato relish VE	145
‘Spanish benedict’ – served on toasted sourdough, crispy potato, romesco sauce, baby marrow, poached egg, smoked paprika hollandaise, jamón serrano and chorizo oil VE	155
‘Eggs benedict’ on toasted ciabatta with hollandaise and Gypsy ham or bacon	145
‘Eggs royale’ on toasted croissant with smoked salmon, hollandaise, herbed cream cheese with preserved lemon	165
‘Eggs Florentine’ on toasted croissant with spinach and mushroom VE	135
‘Steak, egg and chips’ – minute steak on a toasted croissant with a crisp rösti, fried egg and bearnaise sauce	175
Full English breakfast with two free-range eggs of your choice, baked beans, sautéed potato, mushrooms, bacon, tomato and a choice of pork banger or beef sausage GF	155
Full vegan breakfast with scrambled silken tofu, baked beans, vegan sausage, mushrooms, grilled tomato & sautéed potato VG	165
Farmer’s omelette with bacon, tomato, braised onions and cheddar cheese GF	145
Vegetarian omelette with spinach, cream cheese, peppers and tomato VE GF	140

Please note our juices are all made in-house and are prepared fresh daily. Our in-house butchery makes all the breakfast sausages with the best fresh cuts containing natural herbs and spices. We are renowned for our breads and pastries which are all produced in-house from bio dynamic flour and local butter. We have a strict free-range policy so all eggs are sourced from reputable suppliers.

ADD

Beef Sausage GF	40
Vegan Sausage VG	55
Bacon	55
Mushroom VE	45
Avocado VG	55
Potato Cubes VE	35
Spinach VG	35
Roasted Tomato VG	25
Gypsy Ham	45
Extra Egg	20
Scrambled Egg	50
Smoked Salmon Trout	150

JUICE

Fresh: orange juice, mango juice, apple juice, guava juice, green health juice, summer berry juice, apple turmeric and ginger juice	65
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COFFEE

Espresso	40
Macchiato	45
Cappuccino	45
Flat white	45
Latte	50
Americano	40

TEA

Choice of teas	45
Please ask your server for a pot of your favourite tea	
We offer a variety of teas for your convenience including:	
English Breakfast	Camomile
Darjeeling	Peach
Peppermint	Lemon
Organic Rooibos	Earl Grey
Ginger & Honey	Pure Green Tea

MILK OPTIONS

Full cream dairy milk	
Low fat dairy milk	
Almond milk	+10
Macadamia milk	+10
Oat milk	+10