



MENU

Breakfast

07H00 to 10H30

Breakfast at The Vineyard

We take breakfast seriously. Our juices are cold pressed each morning, fresh and full of the good stuff. Sausages come from our own butchery, made with care using quality cuts, natural herbs and spices. Breads and pastries are baked in-house daily, with biodynamic flour and local butter. You'll taste the difference. And our eggs? Always free-range, from suppliers we know and trust. It's simple, honest food made well.

- Classic French toast** with a choice of two of the following: **120**
· fresh strawberries · Chantilly mascarpone · butterscotch sauce
· fresh blueberries · maple syrup · crispy bacon · orange marmalade
· spiced banana · Nutella · fresh raspberries · aged cheddar cheese
· fresh avocado
- Overnight collagen oats** with oat milk & chia seeds served with coconut yoghurt and a choice of the following toppings VE GF: **120**
· spice-roasted apple & cinnamon · peanut butter & raspberry jelly
· strawberries & cream · summer steeped stone fruit
No additional cane sugar added to the toppings
- 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 **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

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	42
Macchiato	47
Cappuccino	47
Flat white	47
Latte	52
Americano	42

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	+12
Macadamia milk	+12
Oat milk	+12