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.

French toast croissant with a choice of two of the following: **135**
• 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 **135**
coconut yoghurt and a choice of the following toppings VE GF:
• spice-roasted apple & cinnamon • peanut butter & raspberry coulis
• strawberries & cream • summer steeped stone fruit
No additional cane sugar added to the toppings

Mango, pineapple and ginger compote with chia seed **135**
oat crumble and vegan honey coconut yoghurt VG GF

Steel cut oats with apple streusel and whipped maple cream VE **135**

Caramelised croissant granola with Greek yoghurt, **135**
fynbos honey and banana VE

Avo breakfast taco with creamy scrambled egg, mild chilli crisp, **155**
sour cream and chives with tomato relish VE

Soft scrambled eggs with truffle stracciatella and **185**
semi-dried tomatoes with wild rocket on wholewheat sourdough
toast VE

Italian sausage polpette with fried butter beans and parmesan **175**
cream with salsa verde and soft poached eggs

Toasted dark rye with poached egg, avocado, tomato **185**
marmalade and smoked salmon

'Korean benedict' – rosemary ham with Korean sweet chilli, **165**
carrot water kimchi and crisp potato rosti: contains fish sauce

'Eggs benedict' on toasted ciabatta with hollandaise **155**
and Gypsy ham or bacon

'Eggs Florentine' on toasted croissant with spinach and **140**
mushroom VE

'Steak, egg and chips' – minute steak on a toasted croissant **185**
with a crisp rösti, fried egg and bearnaise sauce

VE - vegetarian • VG - vegan • GF - gluten free • N - contains nuts

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 — **175**

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 — **155**

Vegetarian omelette with spinach, cream cheese, peppers and tomato VE GF — **145**

Chickpea and aquafaba omelette with plant-based cream with a choice of two of the following GF VG: • cashew cream cheese N • spinach • peppers • mushrooms • tomato • avocado — **145**

ADD

Beef Sausage GF	**45**
Vegan Sausage VG	**60**
Bacon	**60**
Mushroom VE	**45**
Avocado VG	**60**
Potato Cubes VE	**35**
Spinach VG	**35**
Roasted Tomato VG	**25**
Gypsy Ham	**50**
Extra Egg	**25**
Scrambled Egg	**50**
Smoked Salmon Trout	**165**

JUICE

Fresh: orange juice, mango juice, apple juice, guava juice, green health juice, summer berry juice, apple turmeric and ginger juice — **70**

COFFEE

Espresso	**45**
Double espresso	**48**
Macchiato	**47**
Cappuccino	**48**
Flat white	**48**
Latte	**52**
Americano	**45**

TEA

Choice of teas — **48**

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 | Macadamia milk | Oat milk — **+14**

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