

Rush Hour

express breakfasts - quick and easy

Eggs Benedict R85 / R65

Served on a toasted croissant, topped with two perfectly poached eggs and hollandaise sauce, served with avocado* purée and choice of smoked salmon or hickory ham.

Granola, Fruits & Yoghurt R65

Our own granola made with dried fruit and nuts, served with a fresh, seasonal fruit salad and vanilla-bean infused yoghurt.

Black Bamboo Breakfast R55

Two fried eggs served with pork sausage, two bacon rashers and a fried tomato slice.

Add French fries R15

Add baked beans R10

(Substitute the pork sausage for a juicy beef boerewors).

Omelette R60

Basic herb omelette made with matured cheddar cheese and your choice of fillings. Add ham, bacon, sausage, tomato or mushrooms.

Our omelettes are made with two large free-range eggs.

Eggs & Ham R75

Soft poached eggs with sautéed asparagus, iberico ham, light mustard sauce and chives.

Eggs Royal R85

Smoked salmon trout topped with sautéed spinach, soft poached egg, roasted baby tomatoes and lathered with béarnaise sauce.

Full Hotel Continental Breakfast R165

This includes a selection from our cold breakfast table and any one of the hot breakfasts with tea, coffee or juice.

Go Slow

please allow for extra cooking time

Steak Stack R80

Thin slices of steak, grilled onions, sliced mushrooms, grilled tomato topped with a fried egg.

Smoked Egg R80

Steamed spinach with sautéed wild mushroom, radish shavings, smoked poached egg, garlic butter and toasted seed bread.

Chilli Con Carne R88

Sautéed mince with chillies, cumin, red beans, red onion and coriander, served with gem lettuce, tomato and topped with an egg.

Crumpet Stack R70

Sweetcorn crumpets with streaky bacon, avocado* purée, rocket and a light balsamic reduction.

Pain Perdu R68

French toast layered with streaky bacon and caramelised strawberries and blue berries, topped with mascarpone and toasted almonds shavings.

Meatball Fondue Pot R95

Meatballs in a cheesy fondue sauce with a soft poached egg and topped up with tomato ragù and fresh chives.

Buckwheat Waffles R75

Buckwheat waffles with halloumi, chimichurri aioli, and crispy sweet potato chips.

Polenta Porridge R75

Creamy saffron polenta porridge with crispy bacon, mushrooms and a light chilli oil.

Open Sandwich (v) R72

Hummus, rocket, avocado*, roasted vine tomatoes, feta, poached egg and black sesame seeds on toasted village bread.

Beverages

Made in House R30

Freshly pressed fruit juice R30

Flavoured ice tea R20

Smoothies R30

(Please enquire with your waiter)

Hot Beverages

Espresso R16 / R20

Cappuccino R25

Café Latté R28

Café Americano R20

Espresso Macchiato R20

Red Cappuccino R28

Speciality Teas

African Summer R25

Masala Chai R25

Cranberry Rooibos R20

White Peach R25

Chocolate Fondue R25

Get in Touch



Instagram: theblackbamboo1



Facebook: The Black Bamboo



Twitter: @TheBlackbamboo1



TripAdvisor: Black Bamboo

Fine Print

Please Note

We are a non-smoking establishment. We unfortunately do not allow corkage or own beverages to be consumed. Please be considerate to other guests when using mobile devices. Kindly notify us of any allergies or dietary requirements you may have.

**subject to change and seasonal availability*