



CAPE SEAFOOD CUISINE

Breakfast Menu

Single Toasts

The following breakfasts are all served on top of a large slice of sourdough

Florentine R 78

Smoked trout, Baby Spinach, Poached Eggs, Mornay Sauce, Salmon Roe

West Coast R 95

Smoked Haddock, Scrambled Egg, Hollandaise, Parmesan

Benedict R 70

Parma Ham, Slow Cooked Tomato, Poached eggs, Hollandaise

Croque Madame R 85

Gypsy Ham, Bacon, Emmental, Fried Egg

Spanish R 75

Grilled Chorizo, Marinated Peppers, Scrambled Egg, Harissa, Bacon Crumb, Rocket

Jonkershuis R 72

Crispy Pork Belly, Avocado, Poached Egg, Field Mushroom, Pesto

Plates

Hash Breakfast R 58

Roasted cauliflower, Crispy Potatoes, Peppers, Poached eggs, Grilled Asparagus, Hollandaise

Fry-up R 75

Grilled Pork Sausage, Bacon, Tomato, Field Mushroom, House Baked Beans, Eggs, Sourdough

Shakshuka

V- Slow Cooked Tomato, Peppers, Chickpea, Potato, Poached Eggs R 50

P- Chorizo, Tomato and Chickpea Stew, Streaky bacon, Poached Eggs R 68

Brioche French Toast

- Streaky bacon, Orange Crème Friache, Pinenuts R 68

- Grilled Banana, Vanilla Ice Cream, Berries R 55

Classic 3 Egg Omelette R 25

Build your own

Smoked salmon	R 30	Emmenthal cheese	R 12
Baby spinach	R 10	Chorizo	R 15
Haddock	R 18	Peppers	R 7
Parmesan	R 9	Mushrooms	R 16
Tomato	R 5	Pork sausage	R 14
Onion	R 4	White cheddar	R 11
Gypsey ham	R 12	Cheddar	R 11
Bacon	R 12		