Breakfast Welcome to our table

freshly squeezed seasonal fruit juice

fruit & granola seasonal fresh fruits, homemade plain yoghurt, granola & honey

organic rolled oats - house speciality[®] organic rolled oats porridge, served with vanilla foam, granny smith apple & almonds

bakers basket select from homemade scones, muffins, sourdough wholewheat toast

jams & spreads farm butter, anchovy butter, marmite & homemade jams

cheese & meat platter

a selection of local cheeses & cold meats or smoked fish

or

hot breakfast

two eggs to order - poached, fried, scrambled, omelette a choice of bacon, grilled mushrooms, fried tomato, pork sausage, beef sausage or smoked trout

beverages

coffee - cappuccino, americano, espresso, French press tea - rooibos, ceylon, earl grey, herbal tea, fruit tea juice - freshly squeezed seasonal fruit juice water - still or sparkling



Welcome to our table

still or sparkling water

sourdough wholewheat bread *

starter

Cape Malay fish bobotie with sambal and fruit chutney

main

Kudu fillet with red wine jus, served with mashed potato, green beans and butternut

or

Kabeljou with lemon garlic butter sauce, served with mashed potato, green beans and butternut

dessert

Kahlua crème brule espresso, cappuccino, tea

Price R 375

s indicates made on site from scratch our blend of coffee beans roasted by Culinary Coffee