|  |  |  |
| --- | --- | --- |
| **Mosbolletjie French Toast**  With rooibos honey glazed bacon  75  **Waffles**  With blue berries compote and crispy  Pork belly  85  (add bacon R25)    **Eggs Benedict**  Smoked black forest ham on English muffin  Hollandaise Sauce  92  **Open Steak Sandwich**  On ciabatta ,Triple cooked chips  Mustard dip  105  (add a fried egg R15)    **Crispy Chicken Salad**  With anchovy ,bacon ,parmesan  yoghurt and herb dressing  79  (Add poached egg R15)  **Cured Salmon Salad**  Crunchy baby gem lettuce  Broccolini  Waldorf Salad Dressing  95  (Add poached egg R15)  ***SIDES***  **Side Salad (V)**  39  **Triple Cooked Chips with Aioli**  39  **Duck Fat Roasted Potatoes**  55      ***DESSERTS***  **Dark Chocolate Fondant**  Toffee Pecan ice cream  70  **Vanilla Panna Cotta**  Seasonal berries  65  **Cream Brulee**  Meringue  65 |  | **Bree Street Beef Burger**  on Kitka bun , bacon,  caramelized onion and cumin gouda  with triple cooked chips  115  **Bubbly Battered Fish**  Chips  Tartare sauce and mini salad  110  **Cape Malay Chicken Curry**  With garlic naan & sambals  155  **Butternut Gnocchi**  With baby Spinach, broccolini walnuts &  Blue cheese  148  **Five Weeks Matured Rump Steak**  Mushroom stroganoff and triple cooked chips  Cauliflower  198    **Elgin Pork Chop**  Braised cabbage, apple and caraway seeds  Butter roasted carrots  165    **Springbok Shank**  Dukkah spiced beetroot and orange  White sweet potato  189  **P.T.O**    **Welcome to our brunch…**  **Bottomless bubbly R169**  **Mimosa R48**  **Gin & Tonic R38**    *Our Menu is created on local and sustainable ingredients.*  *Ingredients are delivered daily, due to seasonal change our fruits and vegetables may change from time to time.*  *For our bottomless bubbly branch patrons are required to order food off our menu.*  *WE THANK YOU FOR YOUR PATRONAGE* |
|  |  |  |