

JOYJOZI HARVEST TABLE

R300 per person

Hot from the Kitchen

(please order with your waitron)

Wood fired Shakshuka or Scrambled Eggs

served with fresh focaccia

OR

Waffle

Served Plain

or

Served with berry compote, fresh seasonal berries & mascarpone

Little Foodies

JOYJOZI HARVEST TABLE

R90 per foodie

Scrambled Eggs

OR

Waffle

Served Plain

or

Served with berry compote, fresh seasonal berries & mascarpone

Salmon Gravavlax

Blinis

Horseradish Crème Fraiche

Fried Capers

Yoghurt & Stewed Fruit Compote

Fresh Seasonal Fruit & Berries

Croissants, Chocolate Twist, Custard Danish, Jam Danish

Sourdough, Gluten Free Bread Loaf

Wood Fired Focaccia

Chocolate & Coffee Banana Bread

Beef Tagliata, sumac dressed tomatoes, fresh mint

Charred Kale Salad, burnt spring onion dressing, toasted almonds

Feta and Butterbean dip, harissa, charred marinated aubergines

Salmon & Courgette Frittata

Beetroot and Blue cheese Puff Pastry Tart, wild rocket, fresh figs

JoyJozi Mimosa R95

Clemengold with Zardetto Prosecco or Graham Beck MCC

Bloody Mary R95

Roasted Jalapeno infused Vodka, seasoned to perfection