

Breakfast Set Menu

On Arrival

Starter Sharing Platter

mieliebrood waffle sticks | bacon crumble | maple syrup
granola cups | yoghurt | seasonal fruit | berry coulis | garden mint

Main Course

ordered on the day at the table and served plated per person

Banana Bread Toast

toasted banana bread | lemon mascarpone | honeyed nuts | berry salsa
or

Vannie Plaas

home cured bacon | fried tomato | scrambled Eggs | herbed mushrooms | artisan toast
or

Shakshuka

fragrant tomato relish | bell peppers | spiced aubergine |
chickpeas | poached eggs | nut mix | artisan toast
or

French-meet-Farm

butter croissant | scrambled egg | tomato | mature white cheddar | rocket

Sweet Ending

Dessert Sharing Platter

mini spiced carrot cake | cream cheese frosting | nut crumble
belgian brownies | chocolate dust | wild berry salsa

The Quencher

Jugs of Orange Juice for the table

One Filter Coffee or Ceylon Tea or Rooibos Tea per person

Breakfast Set-Menu Options

2 course Breakfast Set Menu – R195 per person with either a Starter Platter or a Dessert Platter

3 course Breakfast Set Menu – R220 per person with Starter, Main Course & Dessert

Add bottomless Filter Coffee / Tea per person to the menu – R20pp

Add bottomless Speciality Coffee / Tea per person to the menu – R50pp

Speciality Coffees and all other drinks not specified are excluded

Service Fee of 12% will be added to the final bill for groups of 10 or more guests

summer 2023 (valid for Oct23-May24)