

Breakfast Harvest Table

served as harvest style sharing platters

	priced per item per person
Filled Bagel selection	R35
<ul style="list-style-type: none"> - Pastrami, Cheese, Tomato and Rocket with Mustard Crème Fraiche - Smoked Salmon, Lemon Crème Fraiche and Greens 	
Mini Croissant selection	R35
<ul style="list-style-type: none"> - Smashed Avo, sundried Tomato, roasted Peppers and Greens - Serrano Ham, spicy Aioli and Rocket - Mozzarella, Rosa Tomato, fresh Basil and Basil Pesto 	
Vetkoekies	R25
<ul style="list-style-type: none"> - Apricot Jam with mature Cheddar Cheese - Savoury Mince 	
Flapjack Stack	R25
Flapjacks, Mascarpone, seasonal Berries and drizzled with Honey	
Flatbread Wrap selection	R35
<ul style="list-style-type: none"> - Panko Parmesan crusted Chicken, Lettuce, Rosa Tomato, Cucumber ribbons, spicy Aioli - Beef Bresaola, caramelised Onion, Tomato, Rocket, Mustard Mayo - Basil Pesto Mayo, grilled Vegetables, Feta, Rocket 	
Waffle Sticks	R30
mielibrood waffle sticks with bacon crumble & maple syrup	
Granola Cups	R20
Honeyed Granola, topped with double cream Yoghurt, Seasonal Fruit & Berries, Mint syrup	
Fruit Skewers	R25
Seasonal Fruit skewers with Berry coulis & Yoghurt for dipping	
Artisan Baked Delights	R30
Selection of Mini Pasties	
Cupcakes	R25
Beautifully decorated Cupcakes	
Crunchies	R25
Oats & Honey Bars drizzled with white Chocolate ganache	
Fruit Tartlet	R25
Buttery pastry shell filled with seasonal fresh fruit & crème pâtissier	

Breakfast Harvest Table Options

Menu only available during standard breakfast service times (08:00am – 11:30am)

Chosen selection served as sharing platters for the group

Minimum of 12 people

Minimum cost of selection - R150pp

Excludes all drinks

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

winter 2024 (valid for Apr24-Sep24)