
Brunch

8am to 12pm

Breakfast Burger R120

Brioche bun with a frankie fenner beef patty, tomato chutney, sliced cheddar, soft fried egg & streaky bacon.

Scrambled Egg R65

2 Free range eggs, scrambled in butter & olive oil, served on lightly toasted sourdough.

Avo Toast R80

Smashed avo, feta&yoghurt cream, confit tomato, zatar, olive oil
***Vegan, served with Romesco base.

Smoked Trout R130

Local smoked trout, cream cheese, capers, confit tomatoes, sourdough, lemon wedge.

Bacon & Egg R65

Free Range Egg, 2 rashers streaky bacon, 1 slice sourdough.

Egg Benedict R130

Decadent Hollandaise, 2 poached eggs, blanched spinach on Sourdough

Polenta & Boerie R99

Polenta with Parmesan, tomato smoor & Boerewors *** (Vegan)- Substitute boerewors for a big grilled Mushroom

Toast & Sardines R105

2 slices of sourdough, topped with fresh sliced tomato, onion & sardines on the side.

Toast & Preserves R65

2 slices of lightly toasted Sourdough, home made preserves & grated mature cheddar cheese.

Choc Brownie R55

Decadently 70% Belgium Chocolate, baked to a fudgy deliciousness & dusted with Vahlrona Cocoa powder.

Basque Cheesecake R85

Creamed cheese cake, baked to a burnt style, served with Creme Fraiche.

Drinks

Mimosa R55

A classic brunch cocktail, made w freshly squeezed OJ & GB Mcc.

Bubbly R75

Graham Beck bubbly.
From 10am - 2pm

Smoothies R55

Berry or Banana & peanut butter
Smoothies are yoghurt based.

Fruit Juices R45

Add Ginger R25

Green

Cucumber, Apple, Celery, Spinach

Yellow

Mango, Spanspek, Lemon

Red

Red, Beetroot, Apple, Celery

OJ

Orange Juice