



Early Bird

Home-made Granola, Yoghurt & Poached Guavas	R55
Croissant with Home-made Jam	R45
Croissant with Pancetta & Scrambled Egg	R75

Snacks

Marinated Olives & Toasted Almonds	R50
Tarte Flambee – Bacon, Onion & Crème Fraîche Flatbread	R50
Portabellini, Mozzarella, Rocket & Truffle Flatbread	R85
Spanakopita's served with Tzatziki	R70

Mains

Smoked Garden Beets with Rocket, Coriander, Caramelized Macadamias and Yoghurt served with Sourdough	R75
Bombay Sourdough Toastie served with a Shot of Chai Tea	R80
Gruyere, Thyme & Onion Confit Tart served with Kale Salad	R85
Lamb Tagine served with Spiced Couscous	R120
Farm Style Platter – Selection of Cured Meats, Local Cheeses & Antipasti with Freshly Baked Sourdough (for 2)	R275

Dessert

Home-made Mulberry Gelato with Crumble Topping	R60
Salted Caramel Brownies served with Home-made Cinnamon Gelato	R60
Ice Cream Sandwiches	R40
- <i>Chocolate chip cookie & vanilla</i>	
- <i>Peanut butter & cinnamon</i>	
- <i>Brownie & vanilla</i>	

Cake Of The Day – *please ask your waitron*

A 10% service charge will be added for groups of 8 or more