

Bloody Mary	R75
Classic Pimm's	R75
Mimosa – Freshly Squeezed OJ & bubbles	R75
Plated Brunch Menu Choices	
Home-made Granola, Yoghurt & fresh fruit	R65
Bircher Muesli served with Naked Peanut butter & poached guavas	R65
Three-seed muffins served with butter, grated cheese and homemade jam	R45
Almond / Chocolate Croissant	R35
Pancakes served with caramelized apples, cinnamon and lemon	R65
French toast served with fried bananas, crème fraiche, crispy pancetta & Maple syrup	R85
Croissant with Pancetta & Scrambled Egg	R75
Salmon and cream cheese bagel	R120
Gruyere, Thyme & Onion Confit Tart served with Kale Salad	R85
Shakshuka served on homemade sourdough with feta& avocado	R85
Ham, cheese and Dijon toasties served with a side salad	R65

Menus for groups must be pre-selected

A 10% service charge will be added to 8 guests or more



Buffet Brunch @ R305 pp

Home-made coconut, cranberry, seed and nut granola | Greek yoghurt | Fruit salad | Honey

Roasted butternut, caramelised onion, goats' cheese and chive frittata **OR** Wild msuhroom bread and butter pudding

Freshly baked Croissants – plain, chocolate OR almond

Selection of home-made breads

Home-made jams, honey & farm butter

Selection of cured meats & artisanal cheeses

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