

sunday menu breakfast, brunch and early lunch

breakfast

health breakfast (v) R95 homemade vegan granola seasonal fruit double cream yoghurt honey or maple syrup
french toastR95brioche toast with homemade berry compote & crème fraiche (v) or bacon & maple syrupR125
anchovy toast R69 2 slices toasted sourdough <i>or</i> rye sourdough homemade anchovy butter
classic bistro breakfast R125 eggs bacon roast tomato pork sausage mushrooms sourdough toast homemade marmalade
bistro benedict (v) R95 sourdough toast wilted spinach poached eggs hollandaise
add smoked salmonR45add crispy baconR30
classic omelette (v)R105 Klein River Colby cheese mushroom fresh tomato sourdough toast marmalade
salmon lox omeletteR130smoked salmon cream cheese rocket sourdough toast
florentine omelette (v)R105 spinach Klein River gruyere cream cheese rocket sourdough toast
butter croissant or sourdough with scrambled eggs (v)R75add baconR30add smoked salmonR45
smoky breakfast beans on sourdough toast (vg)R89medley of beans smoked paprika tomato ragu add poached or fried eggR12add avocadoR28
breakfast du joursq please see specials of the day on the chalkboard

open sandwiches

served with side salad

open grilled cheese & tomato (v) R90 Klein River Colby Cheese tomato basil pesto
croque monsieur R105 Klein River Gruyere cheese bechamel gypsy ham
lunch
homemade soupe du jour from R75
homemade pie R160 enquire with your waitron

plat du joursq	
please see daily chalkboard specials	
ranging from our famous homemade pies, lasagne, bobotie, line fish of the day, signature fish cakes, curries, casseroles, and much more	

salads

smoked salmon salad smoked salmon mixed salad leaves rocket cream cheese capers homemade lemon vinaigrette	R130
classic chicken salad chicken breast mixed salad leaves rocket homemade wholegrain mustard mayo	R125
warm roast vegetable salad (vg) seasonal roast vegetables mixed salad lea rocket homemade pesto feta cheese	R115 ves

Our philosophy

Delicious, quality, nutritious, wholesome food. Beautiful homemade cakes and scones, and signature breakfast and lunch dishes using the freshest seasonal ingredients.

Food provenance: it's about knowing where your food comes from. Celebrating our local wealth with seasonal produce delivered fresh from the local farms.

Please enjoy our quality food and generous portions.



patisserie and sweet things

freshly baked butter croissant butter homemade jam cheese	R45
chocolate <i>or</i> almond croissant	R48
warm chocolate banana croissant butter croissant chocolate banana toasted almond flakes	R65
homemade butter scone homemade jam cream <i>or</i> cheese	R55

cake of the day	_from R60
muffin du jour (savoury or sweet) homemade jam butter <i>or</i> cheese	R50
our legendary baked cheesecake chocolate ganache toasted almonds cranberries homemade berry compote	R75
ice cream chocolate vanilla	R55

we can offer vegan substitutes, please enquire with your waitron for further information

All our food is freshly prepared on the premises – please be patient while you are waiting for your meal ... good food takes time and love to prepare.

All prices are inclusive of 15% VAT • Service charge not included We reserve the right to charge a service fee for tables of six and more.

We are unable to accommodate any deviations to the menu on weekends or busy days. This places pressure on our small kitchen and results in delays with service.

Free Wi-Fi available for patrons who are eating and drinking.

Major cards welcome • No cheques accepted • No split bills please

Fully licensed – Corkage fee R45: per 750ml bottle

Opening Hours

Monday to Friday: 09h00 to 16h00 Saturday and Public Holidays: 09h00 to 15h00 Sunday: 09h00 to 14h00 – Breakfast, brunch & early lunch

Right of admission reserved • Menu and prices subject to change

