

# 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

<b>open grilled cheese &amp; tomato (v)  R90</b> Klein River Colby Cheese   tomato   basil pesto
<b>croque monsieur R105</b> 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

<b>smoked salmon salad</b> smoked salmon   mixed salad leaves   rocket   cream cheese   capers   homemade lemon vinaigrette	R130
<b>classic chicken salad</b> chicken breast   mixed salad leaves   rocket homemade wholegrain mustard mayo	<b>R125</b>
warm roast vegetable salad (vg) seasonal roast vegetables   mixed salad lea rocket   homemade pesto   feta cheese	<b>R115</b> 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 <b>R60</b>
<b>muffin du jour (savoury or sweet)</b> homemade jam   butter <i>or</i> cheese	R50
our legendary baked cheesecake chocolate ganache   toasted almonds   cranberries   homemade berry compote	R75
<b>ice cream</b> 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

