

BREAKFAST MENU



Trading from 7h00 – 11h00

SELECTION OF FRUIT JUICE R28

Orange, Guava or Apple

COFFEES & HOT BEVERAGES

Espresso	R15
Filter coffee	R20
Double espresso	R20
Americano	R25
Cappuccino	R25
Flat White	R30
Red cappuccino	R25
Latté	R28
Additional shot	+R8
Hot chocolate	R25
Milo	R25
Barista`s choice coffee	R30

ADD a flavor to your hot beverage

Hazelnut, Vanilla or Caramel +R2

See our selection of Teas R25

TWG EXOTIC TEAS R30

Harmutty: Special harvest black tea

Royal Darjeeling: First flush black tea;
an exquisite day tea

Emperor Sencha: Japanese green tea

Black Chai: Remarkable union of rare Indian spices

Moroccan Mint: Strong Sahara mint flavor

English Breakfast: strong full bodied floral tea

Crème Caramel: Red tea with sweet French spices

Vanilla Bourbon: Red tea with vanilla

Jasmine Queen: Delicate Jasmine
infused green tea

CONTINENTAL BREAKFAST

FRUIT SMOOTHIE R45

seasonal fruits blended w yoghurt, honey & topped w toasted flaked almonds.

G.F.Y R60

homemade granola w seasonal fruits," Ganzvlei" yoghurt & raw honey

FLAPJACKS WITH BERRIES R65

stack of three flapjacks w maple syrup & mixed berry compote & Chantilly cream.

HOT BREAKFAST

EXPRESS BREAKFAST R70

two scrambled eggs w rocket, sauteed cherry tomatoes & streaky bacon
& toasted farmhouse bread

MUSHROOMS ON TOAST R75

forest mushroom duxelles & rocket topped with a poached egg,
caramelized onion on toasted farmhouse bread

THREE EGG OMELETTE R98

folded three egg omelet, with a choice of: ham, mushroom, tomato, onion and/or
cheese served with toasted farmhouse bread

ADD SALMON R50

EGGS HOLLANDAISE R85

poached eggs, herbed cream cheese, rocket, gypsy ham & hollandaise
on toasted farmhouse bread

WOODBURNERS BREAKFAST R98

two fried eggs, pork sausage, streaky bacon, sautéed mushrooms & sauteed cherry tomatoes.
w toasted farmhouse bread

SMOKED SALMON HOLLANDAISE R95

poached eggs w herb cream cheese, smoked salmon, rocket & hollandaise sauce
w toasted farmhouse bread

We are a green hotel, using bio-degradable consumables as far as possible.

We support the local economy with a farm to table ethos and employ local residents embracing the indigenous cultures.

Please rate your experience on trip advisor