

Breakfast Menu



trading from 7h00 – 11h00

| | | |
|---|-----------|--|
| selection of fruit juice | 32 | |
| orange, mango, guava, apple | | |
| Rugani 150ml: green juice, pineapple, carrot add ginger or turmeric | | |
| fruit smoothie seasonal fruits blended w yoghurt, raw honey & topped w toasted flaked almonds. | | 55 |
| coffees and hot beverages | | |
| espresso | 22 | |
| filter coffee | 24 | |
| double espresso | 26 | |
| americano | 32 | |
| cappuccino | 32 | |
| flat White | 36 | |
| red cappuccino | 32 | |
| latté | 38 | |
| additional shot | 12 | |
| hot chocolate | 36 | |
| oak milk | 10 | |
| milo | 36 | |
| barista`s choice coffee | 36 | |
| decaf | 8 | |
| almond milk | 16 | |
| pouring cream | 8 | |
| soya milk | 8 | |
| | | add a flavor to your hot beverage |
| | | hazelnut, vanilla or caramel 6 |
| | | see our selection of local tea 35 |
| | | twg exotic teas 38 |
| | | 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 |
| g.f.y. (v) | | 70 |
| homemade granola w seasonal fruits," Ganzvlei" yoghurt & raw honey | | |
| smoked snoek paté | | 70 |
| on homemade seed loaf, crème fraiche, rocket, green onions, tomato & pickled red onions | | |
| flapjacks (v) | | 75 |
| three flapjacks w maple syrup & mixed berry compote & Chantilly cream. | | |
| coconut French toast (v) | | 75 |
| enriched Japanese milk bread marinated in coconut, vanilla & cinnamon served with grilled banana granola, Chantilly cream & raw honey | | |
| express | | 80 |
| scrambled eggs w rocket, sautéed cherry tomatoes & streaky bacon & toasted farmhouse bread | | |
| bacon & egg wrap | | 85 |
| scrambled eggs, streaky bacon, rocket, tomatoes, cream cheese wrapped in a flour tortilla & relish | | |
| mushrooms on toast (v)(g) | | 85 |
| forest mushroom duxelles & rocket topped w a poached egg, caramelized onion on toasted farmhouse bread | | |
| dal makhani (v)(g) | | 90 |
| brown lentil & potato curry, eggplant chutney, sautéed spinach, pickled coconut & yoghurt | | |
| spiced bean & chickpea tortilla | | 95 |
| slow baked beans in a spiced tomato ragout with chickpea fritters, grilled tomato, mushrooms, avocado salsa | | |
| smoked salmon omelet | | 140 |
| open egg omelet with goat cheese, caramelized onion, sautéed spinach & toasted farmhouse bread | | |
| eggs hollandaise | | |
| poached eggs, herbed cream cheese, rocket, hollandaise sauce, gypsy ham 95 or smoked salmon 115 on toasted farmhouse bread | | |
| woodburners | | 120 |
| fried eggs, pork sausage, streaky bacon, sautéed mushrooms & cherry tomatoes w toasted farmhouse bread | | |
| extra's gluten free bread 18 streaky bacon 30 toast 14 an egg 9 chicken sausage 14 koftas 35 | | |

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.

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