

Breakfast Menu

trading from 7h00 – 11h00



smoothies

wake up! espresso, dates, oats, cinnamon & cocoa	50
tropical blast orange, mango, pineapple & oat milk	75
green banana spinach, mint, celery, ginger & coconut	80

continental etagere for two

220

mini g.f.y, freshly baked muffins & sweet breads, assorted cold meats & selection of local cheese, pickles & smoked salmon with relish & seed bread

GFY (v)

50 | 100

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

honey butter toast (v)

100

crispy Japanese milk bread baked with honey & butter served with vanilla & basil marinade with Chantilly cream & berry compote

add bacon 24

flapjacks (v)

85

three flapjacks w maple syrup & mixed berry compote & chantilly cream

health bowl (v)

100

hummus, crudités, pickled vegetables, boiled egg, nuts & apple

bun baked eggs

90

brioche sliders, bacon dust, cream cheese & smooth tomato chutney

smoked snoek paté

100

on homemade rye bread, crème fraîche, rocket, green onions, tomato, avocado & pickled red onions

green eggs & ham

110

herbed scramble eggs, pulled smokey ham, crème fraiche on toasted farmhouse

eggs hollandaise

90

poached eggs, herbed cream cheese, rocket on toasted farmhouse bread

or beetroot cured smoked kingklip 45

or grilled Boston butt 30

dal makhani (v)(g)

90

brown lentil & potato curry, home-made chutney, sautéed spinach, pickled coconut & yoghurt

mushroom & cheddar omelette (v)

130

3 egg omelette filled with sautéed mushrooms, mature cheddar, misted with white truffle accompanied with toasted farmhouse bread

express

95

scrambled eggs w rocket, tomato ragout, streaky bacon & toasted farmhouse bread

add on:

sautéed mushrooms **26** | tomato ragout **16** | baked beans **14** | egg **10** | boerewors **24** |

pork sausage **22** | streaky bacon **24** | gluten free bread **22** | seed loaf **12** |

toasted farmhouse & butter **10** | homemade preserve **8**

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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Breakfast Menu continued.....



selection of fruit juice	32
orange, mango, pineapple, apple	
Rugani 150ml: green juice, carrot add ginger or turmeric	
coffees and hot beverages	
single espresso	24
filter coffee	30
americano	32
cappuccino	34
flat white (double shot)	42
red cappuccino	32
latté (single shot)	36
hot chocolate	36
milo	36
decaf	8
almond milk	16
pouring cream	8
soya milk	8
oat milk	10
additional shot	14
add a flavor to your hot beverage	6
hazelnut, vanilla or caramel	
see our selection of local tea	32
“THE WELLNESS GROUP” 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	

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