



BREAKFAST

Served from 7am to 11am



ON THE 'ALIGHTING' SIDE

All menu items contain dairy, egg and gluten

Tropical Chilled Papino Granola Bowl – 105

Chilled papino slices with berry yoghurt, tropical fruit compote & signature toasted coconut, pumpkin seed & sunflower seed granola

Green Tartine - 105

House Savoury Toast

Toasted house sourdough topped with green pea hummus, pickles of baby zucchini-brinjal & red onion & fresh garden greens

SIGNATURE SELECTION

Freshly Baked Muffins - 69

Cappuccino & Dark Choc Chip

With espresso glaze drizzle & cinnamon butter

Blueberry & Lemon Zest

With lemon cream cheese frosting & berry compote

Oat Bran, Raisin & Cinnamon

With a crunchy oat topping & mixed citrus marmalade

ADD EXTRAS!

Eggs Benedict - 115

Two poached organic eggs on ciabatta toast, rocket, crispy bacon rashers, and hollandaise

- Add smoked salmon + 55

- Add avocado + 35

- Add halloumi + 45

Station Seasonal Fruit Bowl - 105

Vibrant selection of sustainably-sourced seasonal fruits, wild mint infused syrup with toasted coconut flakes & sunflower seeds

- Add a side of yoghurt & honey + 15

- Add a side of vanilla mascarpone + 20

OMELETTES & SCRAMBLES

Farmhouse Three-Egg Omelette or Fluffy Egg White Omelette - 55

Made to order with your choice of fillings

Seasonal Fillings + 38 each

Grated cheese, bacon bites, sautéed mushrooms with fresh herbs, diced ham, diced salami, locally-sourced smoked trout (40g) with lemon wedge

Fresh Garden Fillings + 20 each

Fresh herbs, onions, tomatoes, peppers, garlic, chilli, morogo

ENHANCE YOUR EGGS

Proteins + 38 each

Crispy streaky bacon, farm-style pork sausages, heritage beef boerewors bangers, spiced venison bobotie mince

Vegetables + 24 each

Golden hashbrowns, fire-roasted vine tomatoes with basil, sautéed mushrooms with fresh herbs, rustic baked beans & tomato relish

[illegible]

We respect and accommodate any religious and dietary needs. If you can't find anything suitable on our menu, please speak to our waiters. We're happy to assist with substitutions or swap-outs to better suit your preferences; any difference in cost will be calculated accordingly. For any dietary or allergy questions, our waiters will gladly assist and confirm with the kitchen if needed. Please note: All menu items prepared in our kitchens may contain traces of gluten, wheat, milk, soya, egg, tree nuts, peanuts, shellfish and/or fish and allergens.

YOUR CAFFEINE KICK

Made with organic African espresso beans

	SINGLE	DOUBLE
Espresso	25	40
Macchiato	30	42
Flat White		45

	SHORT	STANDARD
Café Americano	32	36
Cappuccino	38	52
Café Latte	47	52
Honey & Nut Latte	54	64
Choca Mocha		54
Dark Hot Chocolate		46

Cortado	40
Macchiato	40
Ristretto	40
Affagato	50
Iced Americano	36
Iced Spanish Latte	50
Iced Coffee	45
Red Espresso	45
Spiced Chai	45

TEA TIME

Puro Tea - 27

Rooibos, Lemon, Green, Earl Grey, Strawberry, Forest Fruits

Five Roses Tea - 22

MILK ALTERNATIVES

	STANDARD
Flat White	65
Cappuccino	65
Café Latte	65
Dark Hot Chocolate	65

Your choice of Soy or Almond

SPECIALITY COFFEES

Please note the adult items are only available from 10am

Kiddies Cappuccino - 34

Milky hot chocolate topped with yummy mini marshmallows

Carriage Coffee - 48

Double shot of silky espresso & condensed milk with fluffy cream

Adult Espresso Corretto - 46

A single shot of espresso served with a tot of brandy

Adult Mzanzi Coffee - 54

A single shot of espresso & a tot of Amarula poured over soft serve ice cream

Frozen Cappuccino - 42