



## Breakfast Menu

### Single Toasts

The following breakfasts are all served on top of a large slice of sourdough

**Florentine** R 78

Smoked trout, Baby Spinach, Poached Eggs, Mornay Sauce, Salmon Roe

**West Coast** R 95

Smoked Haddock, Scrambled Egg, Hollandaise, Parmesan

**Benedict** R 70

Parma Ham, Slow Cooked Tomato, Poached eggs, Hollandaise

**Croque Madame** R 85

Gypsy Ham, Bacon, Emmental, Fried Egg

**Spanish** R 75

Grilled Chorizo, Marinated Peppers, Scrambled Egg, Harissa, Bacon Crumb, Rocket

**Jonkershuis** R 72

Crispy Pork Belly, Avocado, Poached Egg, Field Mushroom, Pesto

### Plates

**Hash Breakfast** R 58

Roasted cauliflower, Crispy Potatoes, Peppers, Poached eggs, Grilled Asparagus, Hollandaise

**Fry-up** R 75

Grilled Pork Sausage, Bacon, Tomato, Field Mushroom, House Baked Beans, Eggs, Sourdough

**Shakshuka**

V- Slow Cooked Tomato, Peppers, Chickpea, Potato, Poached Eggs R 50

P- Chorizo, Tomato and Chickpea Stew, Streaky Bacon, Poached Eggs R 68

**Brioche French Toast**

- Streaky bacon, Orange Crème Friache, Nuts R 68

- Grilled Banana, Vanilla Ice Cream, Berries R 55

**Classic 3 Egg Omelette**

V- Baby Spinach, Feta, Red Onion, Cherry Tomatoes, Pesto R 68

- Mozzarella, Bacon, Mushrooms R 78

- Pork Belly, Smoked Chicken, Cheddar, Slow Cooked Tomatoes, Herbs R 80

## Starters

West Coast Oysters, Pickled Shallots, Fresh Lemon, Chilli	R 26
West Coast Oysters, Pickled Winter Melon, Fresh Chilli, Fennel Pollen	R 28
Seared Salmon Bowl, Sesame, Spring Onion, Avocado, Wasabi Dressing	R 115
Beetroot-Cured Salmon, Crab Mousse, Cucumber, Gin and Lime Dressing	R 95
Roasted Beetroot Salad, Feta, Nuts, Orange and Honey	R 85
Roasted Butternut and Baby Marrow Salad, Pickled Carrot, Charred Onion, Seeds and Nuts	R 75
Smoked Chicken and Confit Mango Salad, Cherry Tomatoes, Baby Leaves, Balsamic Dressing	R 90
Avocado, Cashew Nuts, Roasted Butternut, Beetroot, Baby Leaves, Honey	R 90
Squid, Peppadew, Bell Peppers, Baby Leaves, Lime and Yoghurt Dressing	R 85
Rosemary Bruschetta, Fresh Mozzarella, Balsamic Tomatoes, Basil Pesto	R 65
Parma Ham, Sweet Melon, Glazed Balsamic	R 105
Cucumber Roll, Smoked Salmon, Cream Cheese, Avocado, Kewpie Mayo, Salmon Roe, Wasabi, Pickled Ginger	R 95
Cured Klein Karoo Ostrich Carpaccio, Pickle Shimenji, Mushroom Soil, Pecorino and Roasted Vine Tomato	R 95

## Mains

Grilled Linefish, Mussel Risotto, Buttered Peas, Crispy Tentacles and Charred Lemon	R 150
Cape Malay Curry with Kingklip, Prawns, Fragrant Rice and Coriander	R 195
Seafood Paella with Prawns, Mussels, Calamari and Chorizo	R 200
Mussels	
Mariniere: A Fragrant White Wine Sauce with Onions and Fresh Herbs	R 80
Cape Malay: Mild curry, Butternut, Roasted Fennel and Leeks	R 90
Provencale: Roasted Tomato, Onion and Garlic	R 85
Served with Bruschetta, French style Chips	
Plate of the Sea	R 380
Cape Malay Mussels, Cajun Squid, butterfly-garlic Prawns, Linefish	
Served with all the trimmings	
Add Crayfish Mornay	SQ
Dry Aged Beef Fillet, Sweet Potato, Baby Spinach, Tarragon Butter	R 230
Grilled Salmon, Baby Potatoes, Tenderstem Broccoli, Pickled Red Onion	R 275
Grilled Kudu Fillet, Olive Oil Mash, Wild Mushrooms, Bacon Jus	R 175
Herb Crusted Rack of Lamb, Fondant Potato, Charred Baby Marrow, Mint	R 170
Aubergine Parmegiana (V)	R 80
Pork Belly, Apple and Lemon Grass Puree, Wild Mushrooms, Burnt Orange, Bacon Jus	R 165
Chicken wrapped in Bacon, Cauliflower Rice, Roasted Butternut, Pecorino	R 120

## *Desserts*

Death by Chocolate, Coffee Sponge, Dark Chocolate Mousse, White Chocolate Truffle	R 55
Rooibos infused Crème Brule with Spun Sugar	R 55
Baked Cheese Cake, Caramelized Meringue and Macaroon	R 55
Assorted Cheeses, Boerenkaas, Smoked Mozzarella, Blue Cheese, Chevin, Preserves, Sourdough, Olives	R 125



*On the Rocks*

CAPE SEAFOOD CUISINE