



CAPE SEAFOOD CUISINE

Breakfast Menu

Single Toasts

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

Smashed Avo R 75

Avo, crispy chickpeas, beetroot hummus and crumbled feta

Add Bacon R 28

Add Poached Egg R 10

Croque Madame R 110

Gypsy Ham, Bacon, Emmental, Fried Egg, mornay sauce

Jonkershuis R 120

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

On the Rocks Benedicts served on English muffin

Salmon- Baby Spinach, capers, poached Eggs, roasted cherry tomatoes, hollandaise **R115**

Parma ham- poached eggs, roasted cherry tomatoes, hollandaise **R102**

Bacon- poached egg, roasted cherry tomatoes, hollandaise **R98**

Mexican- smashed Avo, chorizo, poached egg, sriracha hollandaise **R120**

Plates

On the Rocks Crumpet R85

Crumpets, caramelized onion chutney, cherry tomatoes, bacon, poached egg

Add Hollandaise R 20

Fry-up R 115

Pork Sausage, Bacon, fried tomato, Mushrooms, crispy potatoes with onion and cream cheese, Eggs, Sourdough

Banana Split health breakfast R 68

Caramelized Banana, homemade granola, seasonal berries, Greek yoghurt, peanut butter glaze

French toast Croissant R 90

Chantilly cream, season berries, honey drizzle

Classic 3 Egg Omelette

V - Baby Spinach, Feta, Red Onion, cherry tomatoes, pesto R 98

V- Fior de Latte, basil pesto, cherry tomatoes R 110

- Bacon, feta, Leeks R 98

- Salmon, cream cheese and chives R 110