

# MENU

## – BREAKFAST BUFFET –

285 per person

including one item from the à la carte section

Cold poached fruit, vanilla, cinnamon

Double thick yoghurt, homemade granola

Freshly squeezed juices

Honey-roasted nuts and seeds

Local honey

Seasonal fruit

Selection of pastries from our bakery

*Prices and product availability are subject to change without notice. E&OE. All specials and promotions are limited to stock on hand. Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, SOYA and DAIRY. Should you have any allergens please speak to the Manager who can advise of all ingredients used. Please also be aware that fish dishes may contain small bones and olives may contain stones.*



# MENU

## – À LA CARTE –

Locally sourced cheeses and charcuterie, breakfast relish and olive oil crackers

Brioche French toast, banana, peppered honey

Creamy scrambled eggs, smoked salmon trout, chive cream cheese

Eggs Benedict – herbed brioche, pancetta, poached egg, pea shoots, hollandaise sauce

Egg-white omelette, garden herbs, filling of your choice

Full LH – two free-range eggs, homemade bacon, pork banger, foraged mushrooms, roasted tomatoes

Homemade sweet waffles, crispy streaky bacon, syrup

Three-egg omelette, garden spinach, boerenkaas, roasted tomatoes

Toasted croissant, mashed avocado, roasted tomatoes, poached egg