



**THE GRACE  
BRUNCH CLUB**

TO START  
*our harvest table*

**Breads**

*focaccia, grissini, lavash, Cape seed loaf*

**Local seasonal fruits**

**Granola & yogurt**

*coconut yogurt & full cream yogurt*

**Freshly Shucked Oysters**

*mignonette, lemon*

**Chef's Signature Salads**

**Waffle & Pancakes**

*berries, butter, maple syrup*

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À LA CARTE  
*from our kitchen*

**Toasties**

*bacon, egg & cheese*

**Beef Fillet**

*moer koffie & klippies, spring vegetables*

**Homemade Gnocchi**

*burnt butter & crispy sage*

**Grilled Linefish**

*Pilaf rice, wilted mustard greens, courgette flower,  
green tomato*

**Benedict**

*salmon*

*bacon*

**Lamb & Pap**

*tomato relish*

**Chorizo Taco**

*chive fried egg, chorizo, corn salsa, lime yoghurt,  
coriander, tortilla*

**Chef's signature risotto**

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DESSERT  
*served family style*

*Tiramisu, Éclair, Pannacotta*

*Standard Brunch / 750*

*Bottomless Mimosa Brunch / 950*

*Moët & Chandon Brunch / 1500*

*\*At Cape Grace, our menu items may change and could include common allergens. We recommend that you inform your waiter of any special dietary needs, including intolerances and allergies.*