

BRE

AK BREAKFAST MENU

FAST

SAVOUR A SUMPTUOUS BREAKFAST EXPERIENCE

Including fresh juice, coffee, tea, assorted
bread, pastries, and seasonal fruit salad.

OUR SIGNATURES

CAPE YELLOWFIN TUNA

smoked yellowfin tuna, toasted brioche, shaved yellowtail, hollandaise

CHORIZO TACO

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

MUSHROOM ROSTI

potato rosti, cream truffle mushroom, poached egg, parmesan

AVO & COUGETTE TOAST

toasted sour-dough, avocado, marrow ribbons, seeds

THE FEEL GOODS

STONE FRUIT OATS

chai seeds, cinnamon, honey comb, almond flakes

HALOUMI SAVOURY OAT BOWL

kale, tomato, spring onion, mushroom, chili, parmesan

CHIMICHURRI EGGS & ASPARAGUS

poached egg, feta, asparagus, avocado, crispy kale, chickpea, lime yoghurt

THE FULL PLATES

THE FULL ENGLISH

eggs your way, tomatoes, mushrooms, beans, potato rosti, pork or beef sausage, bacon

EGGS & STEAK

eggs your way 120g beef fillet, mushrooms, potato rosti

BENEDICT

*soft poached egg, hollandaise, chives,
ham benedict
salmon royal
florentine*

SMOKED HADDOCK

smoked haddock, cream chive sauce, toast, poached egg, parmesan

OMELETTE

*choose filling - cheese, peppers, spinach, mushroom, onion, tomato, asparagus
protein - ham, bacon, beef sausage,
eggs - regular, egg white*

BOEREWORS & PAP

grilled beef sausage, cheese, pap, tomato relish

SPICED EGGS & FETA

chili fried eggs, avocado, chicken sausage, feta

COLD PLATES

SMOKED FISH ANTIPASTI

*smoked salmon trout, peppered tuna, smoked yellowtail,
caper berries, cornichons, lemon, dijon mustard*

COLD MEATS

*parma ham, black forest ham, salami coarse-grain mustard,
dijon mustard, marinated olives, pickled onion*

ARTISAN CHEESE PLATE

chlli brie, camembert, cremazola ,lavash, honeycomb, fruit chutney

SWEETS

BELGIAN WAFFLES

vanilla whipped cream, berry compote, powdered sugar, maple syrup

BRÛLÉE TOAST

vanilla cream stuffed brioche brûlée

SOUTH AFRICAN CREPES

cinnamon sugar, lemon

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.

JUICES

HEART

red apple, beetroot, carrot, ginger, cinnamon

GREEN

kale, cucumber, celery, spirulina, coriander, lemon juice

SLIM

grapefruit, pineapple & basil

ENERGY

orange, lemon, ginger

IMMUNE

apple, carrot, ginger

