

BRE

AK BREAKFAST MENU

FAST

SAVOUR A SUMPTUOUS BREAKFAST EXPERIENCE

Including fresh juice, coffee, tea, assorted breads,
pastries, and locally sourced seasonal fruit.

OUR SIGNATURES

CAPE YELLOWFIN TUNA

smoked yellowfin tuna, toasted brioche, hollandaise

CHORIZO TACO

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

MUSHROOM RÖSTI

potato rösti, creamy truffle mushroom, poached egg, parmesan

GRILLED TOASTIE

white cheese, ham, mustard, chives, buttered sourdough

A LA MINUTE

BLUEBERRY OATS

cinnamon, butter, honey

AVO & EGGS

toasted Cape seed loaf, avocado, olive oil, poached egg

CHIMICHURRI BUTTER BEAN

poached egg, feta, kale, butter bean, lemon oil, parsley

SCRAMBLE & SPINACH

smoked trout, cream cheese on sourdough toast



Locally sourced |  Gluten-free,  Lactose-free and  Vegan options are available.

*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.

THE FULL PLATES

THE FULL ENGLISH

eggs your way, tomatoes, mushrooms, beans, potato rösti, pork sausage, bacon

EGGS & STEAK

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

BENEDICT

*soft poached egg, hollandaise, chives,
ham
salmon trout
florentine*

OMELETTE

*choose your filling
cheese, peppers, spinach, mushroom, onion, tomato, asparagus,
ham, bacon, beef sausage,
eggs - whole or egg white*

SPICED EGGS & FETA

chilli fried eggs, avocado, chicken sausage, feta



Locally sourced



Gluten-free,



Lactose-free and



Vegan options are available.

*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.

COLD PLATES

SMOKED FISH ANTIPASTI

smoked salmon trout, peppered tuna, smoked yellowtail

COLD MEATS

parma ham, black forest ham, salami, wholegrain mustard

ARTISAN CHEESE PLATE

brie, camembert, blue, fruit chutney

SOMETHING SWEET

BELGIAN WAFFLES

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

FRENCH TOAST

caramelized banana, pecan butterscotch, brioche

FLAP JACKS

butter, maple syrup



Locally sourced |  Gluten-free,  Lactose-free and  Vegan options are available.

*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.

WATER

FILTERED LOCAL STILL

FILTERED LOCAL SPARKLING

COFFEE

sustainably sourced, crafted with care

SINGLE ESPRESSO

DOUBLE ESPRESSO

MACCHIATO

AMERICANO

CORTADO

CAPPUCCINO

RED CAPPUCCINO

CAFFE LATTE

HOT CHOCOLATE

CHAI LATTE

DIRTY CHAI

HOT GINGER



Locally sourced



Gluten-free,



Lactose-free and



Vegan options are available.

*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.

TEA

BLACK

english breakfast
early grey

GREEN

green sencha
jasmine

HERBAL

rooibos 
peppermint
chamomile

JUICE

ENERGY

GREEN

ORANGE

GRAPE FRUIT

APPLE JUICE



Locally sourced



Gluten-free,



Lactose-free and



Vegan options are available.

*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.

