

## CAFÉ LUNCH MENU

### LIGHT BREAKFAST

MUESLI & YOGHURT  Muesli served over creamy yoghurt topped with fresh fruits and drizzle of honey	R65
PASTRY BASKET Selection of Danish pastries, muffin, croissant with jam and butter	R105
ARTISAN CHARCUTERIE PLATTER (P) (N) Selection of sliced cold meats, flat bread, mustard, pickle, olives and feta with orange marmalade	R165
MAINS	
GARDEN GREEK SALAD Baby lettuce, olives, feta, cucumber, red onion, cherry tomato and yoghurt dressing	R95
CHICKEN CAESAR SALAD  Cos lettuce, anchovy, bacon, chicken breast, Caesar dressing, crouton, grana padano and poached egg	R105
HUMMUS & TOFU SALAD BOWL Crisp greens, cherry tomatoes, cucumber, creamy hummus, marinated grilled tofu, pumpkin seeds, lemon dressing	R125
SMOKED SALMON SALAD Smoked salmon trout, avocado, soft boiled egg, capers, soy dressing	R135



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### **OPEN SANDWICHES**

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R105
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#### **DESSERT**

HEALTHY SMOOTHIES Tropical banana, almond milk, chai seeds, ginger and turmeric Cucumber, spinach, mint, apple and honey Mixed berry, low fat yoghurt and sunflower seeds	R85
FRUIT KEBABS Seasonal fresh fruits served with side of honey-yoghurt dip	R85
DESSERT TRIO Chef's choice	R110
COUNTRY SIDE CHEESEBOARD Selection of local cheeses, dried fruit, crackers and preserves	R165
DRY SNACK PLATTER Honey and chili biltong, mixed nuts, dry wors and dried fruits	R205