



CAFÉ LUNCH MENU

LIGHT BREAKFAST

MUESLI & YOGHURT | 65

Muesli served over creamy yoghurt topped with fresh fruits and drizzle of honey

PASTRY BASKET | 105

Selection of danish pastries, muffin, croissant with jam and butter

ARTISAN CHARCUTERIE PLATTER (P) (N) | 165

Selection of sliced cold meats, flat bread, mustard, pickle, olives and feta with orange marmalade

MAINS

GARDEN GREEK SALAD | 95

Baby lettuce, olives, feta, cucumber, red onion, cherry tomato and yoghurt dressing

CHICKEN CAESAR SALAD | 105

Cos lettuce, anchovy, bacon, chicken breast, Caesar dressing, crouton, grana padana and poached egg

HUMMUS & TOFU SALAD BOWL | 125

Crisp greens, cherry tomatoes, cucumber, creamy hummus, marinated grilled tofu, pumpkin seeds, lemon dressing

SMOKED SALMON SALAD | 135

Smoked salmon trout, avocado, soft boiled egg, capers, soy dressing

All prices are in ZAR and include VAT.



OPEN SANDWICHES

On rye or health bread

Plain or toasted served with side salad

Buffalo ridge mozzarella, heirloom tomato, basil, balsamic reduction | **105**

Pastrami, Swiss cheese, pickles, whole grain mustard and onion marmalade | **105**

Smoked Salmon on Wholegrain Bagel, whipped cream cheese, crisp cucumber, red onion, capers and fresh dill | **135**

DESSERT

HEALTHY SMOOTHIES | 85

Tropical banana, almond milk, chai seeds, ginger and turmeric

Cucumber, spinach, mint, apple and honey

Mixed berry, low fat yoghurt, sunflower seeds

FRUIT KEBABS | 85

Seasonal fresh fruits served with side of honey-yoghurt dip

DESSERT TRIO | 110

Chef's Choice

COUNTRY SIDE CHEESEBOARD | 165

Selection of local cheeses, dried fruit, crackers and preserves

DRY SNACK PLATTER | 205

Honey and chili biltong, mixed nuts, dry wors and dried fruits

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