

# PLATED BREAKFAST MENU



2026

## COLD SELECTION

### **R55 PER SELECTION**

Choc chip muffins, carrot and walnut muffin, brain and oat muffin, lemon and poppy seed muffin, assorted Danishes, croissants, scones, served with butter, margarine, 2 preserves and honey

**Plain yogurt layered with berry compote, stewed fruit, toasted granola, nuts and seeds in a jar.**

Seasonal fruit skewers with a berry, honey, yogurt dip, oatmeal crumble.

**Stewed cinnamon bark Cape dried fruit, with lemon zest curd.**

Granola, yogurt, seasonal berries, fruits, in an oatmeal pancake, with honey, toasted seeds.

**Fresh seasonal sliced fruits with mint and honey drizzle**

## COLD SELECTION

### **R60 PER SELECTION**

Black forest ham, continental ham, Swiss cheese, pickles, olives, pretzel

**Beef pastrami, smoked beef, cheddar, gherkin, pickled onion, mustard, roasted onion roll**

Chicken liver pate, chilli apple chutney, Melba toast

**Brie, Cheddar, Edam, bleu, pickles grapes, melon preserve, salted crackers**

Smoked salmon, cream cheese, capers, caper berries, lemon, on sliced rye

**Mediterranean veggie dolmade, roasted pimento, falafel, olives, hummus, pita wedges**

## EGG DISHES

**PLEASE NOTE THAT A MINIMUM OF 1 SELECTION IS REQUIRED**

### **VEGGIE GRILLED POLENTA CAKE**

topped with cream three mushrooms, Parmesan and rocket R68

### **2 FRIED EGGS**

on Indian potato fritter R70

### **THREE EGG, 2 CHEESE OMELETTE**

peppers, onions, tomato, mushroom, flat parsley R89

### **VEGETARIAN OMELETTE**

Feta, spinach, spring onion R89

### **TWICE BAKED SMOKED SALMON OMELETTE**

chives, salmon roe cream cheese quenelle R89

### **EMPERORS POACHED EGGS**

English muffin, wilted spinach, smoked salmon Peppadew hollandaise R82

### **EGGS ROYAL POTATO LATKES**

grilled gammon, caramelized onions, cheddar cheese, Dijon mustard R82

# PLATED BREAKFAST MENU

## HOT SELECTION



**PLEASE NOTE THAT A MINIMUM OF AT LEAST 3 SELECTIONS IS REQUIRED**

Crispy streaky Bacon R25

Back Bacon R25

Beef Macon R37

2 Chicken Sausage R 22

2 Beef Sausage R26

1 Pork Banger R22

Boerewors Pinwheel R34

80g Sirloin topped with Caramelized Onions R40

Rosemary Olive Oil rubbed and Roasted New Potato SkewernR22

Fried Potato Croquettes R19

Rosti Potato Cakes R20

Tomato stuffed with Spinach and Feta Cheese R20

Grilled herbed Tomato R15

Grilled Halloumi, Potato and Tomato kebab R26

Baked Beans R16

**TEA, COFFEE AND FRUIT JUICE – R46 PER PERSON**

# SPECIAL MEAL REQUIREMENTS



Halaal Breakfast  
Halaal Tea and Coffee breaks  
Halaal Lunch  
Halaal Dinner  
Halaal Cocktail Hot and Cold Snacks  
Halaal food station for buffets

Kosher Breakfast  
Kosher Tea and Coffee Breaks  
Kosher Lunch  
Kosher Dinner  
Kosher Hot and Cold Snacks  
Kosher food station for buffets

A surcharge of **R450** will be charged per meal for Kosher  
A surcharge of **R290** will be charge per meal for Halaal

Please also note that we do not cater for Halaal friendly or Kosher friendly meals and that all Kosher meals are ordered in from an outside catering company and therefore need to be ordered **48 hours** in advance. All Halaal meals are catered for by our Halaal certified supplier.

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Please note that Vegetarian is catered for only upon request, when making your selection, please ensure that vegetarian items are selected as part of your menu.

For any other specific special meal requests for set menus, i.e. fish, chicken or any other, the dishes must be chosen from our normal current menu selection and these will be charged accordingly, over and above your set menu price

Regarding other special meals like dairy free, gluten, lactose and diabetic, these must be requested **48 hours** in advance for specific dishes, otherwise Chef will choose and prepare a meal in line with the specific dietary requirement.

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If a client requires our Chef to draft a new menu using different ingredients to the existing ones from our menu pack, please note that the menu will take **48 hours** to be drafted and sent through to the client

# BREAKFAST BUFFET MENU



2026

**R385 PER PERSON**

**INCLUDES TEA, COFFEE, AND TWO FRUIT JUICE FLAVOURS**

## CONTINENTAL SELECTION

Seasonal fresh sliced fruits, guava halves, pears and peach halves with strawberry, granadilla and plain double cream yoghurt

**Cereals – cornflakes, all bran, homemade granola and Weetbix**

Cheese and charcuterie – hickory ham, salami, smoked chicken, pastrami with hummus, tapenade, basil pesto, assorted cheeses, dried fruits and salted crackers

**Pastries - Assorted Danishes, freshly baked croissants, mini muffins, scones, waffles with clotted cream and honey**

## HOT BREAKFAST

Eggs – Scrambled eggs with chives OR shakshuka (poached eggs in kachumber relish)

**Meat – grilled back bacon, beef sausages, chicken sausages, and creamy chicken livers**

Side dishes – grilled tomato, sautéed mushrooms, potato hash browns and spicy baked beans

**Toast – brown, white and whole wheat bread with butter and jam**