

CAPE GRACE

Brunch Menu

From the Table

Homemade Granola, Bulgarian yoghurt

Seasonal fruits

Home-made pastries, croissants, artisanal loaves

Freshly shucked oysters, rooibos cured Norwegian salmon, smoked salmon rosti, smoked snoek paté

Marinated olives, artichokes, hummus, baba ganoush, beetroot, guacamole

A selection of cold salads

Charcuterie, pickles and chutneys

Chicken Liver parfait

Spinach and gorgonzola quiche

From the Kitchen

Please select a hot dish from the choices below:

HOME-MADE FLAP JACKS, crispy bacon and maple syrup

PAN FRIED KABELJOU, smoked tomato risotto, watercress

WILD MUSHROOM TAGLIATELLE, freshly shaved parmesan, basil and pine nut salad

PAN ROASTED BEEF FILLET, fried egg, hand-cut chips and pepper café au lait

SLOW ROASTED CAULIFLOWER, smoked quinoa, citrus reduction, beetroot pureé and coconut froth

Desserts and Cheese

Chocolate tonka tarts

Tropical fruit slices

Dulcey Mousse, guava jelly and vanilla panna cotta

Parisian Macarons

Local Artisanal cheeses, green fig konfyt, roasted nuts and home-made crackers