

B R E A K F A S T M E N U

served from 07:00 - 10:30

Continental Buffet – 250

Full Buffet – 345

Bircher Muesli Bowl – 78

with poached apple, cinnamon, pecans, honey, yoghurt, dried cranberries

House-made Toasted Muesli – 90

with Greek yoghurt and compote

French Toast – 120

3 Slices of farm loaf with Emmental cheese,
cinnamon, bacon and maple syrup

Herb Butter Grilled Kipper – 125

with poached eggs and fresh lemon

Ham or Bacon Benedict – 105

Poached eggs, toasted English muffin, hollandaise, wild rocket,
choice between - Gypsy ham or bacon

Sliced avo on sourdough – 105

with tomato, mushroom sauté and feta

Farmer's Omelette – 95

Ham, cheese, mushrooms, herb butter and peppers

Oude Werf Breakfast – 140

2 Eggs your way, back bacon, pork banger, beef sausage,
fried tomato, mushrooms, potato rosti and toast

Salmon Scrambled – 165

Scrambled eggs, smoked Franschhoek trout and potato rosti

Salmon Benedict – 155

Poached eggs, toasted English muffin, hollandaise, wild rocket
and smoked Franschhoek trout

Vegan Breakfast – 165

Scrambled tofu, vegan sausage, baked beans, rosti,
mushrooms and grilled tomato

Toasted Waffle – 105

Ice cream, fried banana, maple syrup and chocolate

Freshly Squeezed Orange Juice – 40

Mimosa – 85

