



# menu

## BREAKFAST OPTIONS

### **A Good Start** 66

Homemade Cashew & Cranberry Granola served with Greek Yoghurt, honey & Berry compote

### **Jam & Daisies Favourite** 96

Scrambled eggs, smoked trout, dill cream cheese & Peppadews served on toasted homemade sweetcorn bread

### **Breakfast Tart** 79

Choice of Quiche of the day served with sliced Avo & Caprese side salad

### **Country Breakfast** 90

Boerewors, bacon, creamy scrambled eggs, roasted Rosa tomatoes & sweetcorn bread

### **Bacon, Avo & Scrambled Egg Croissant** 82

### **Ready for the Day** 76

Toasted sweetcorn bread topped with scrambled eggs, roasted Rosa tomatoes, rocket, basil pesto & feta

### **Chef Special** 89

Black Forest Ham, preserved figs, Brie, balsamic reduction, dried cranberries & roasted cashews served on toasted homemade sweetcorn bread & drizzled with honey

## LUNCH OPTIONS

### **Quiche Tartlet with salads** 88

Your choice of quiche of the day accompanied by creamy potato salad & fresh garden salad

### **Smoked Trout Salad** 98

On bed of lettuce, carrots, peppers & cucumber. Served with herb-yoghurt dressing & dill cream cheese

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### **Free-range Roast Chicken Salad** 94

With flaked almonds, parmesan shavings, avocado, salad greens, Rosa tomatoes & tangy dressing

### **Tuna-Mayo Wrap** 78

With lettuce, spring onion, tomato, Peppadews, coriander & dill

### **Vegan Wrap** 75

Filled with grated beetroot, grated carrot, lettuce, hummus, Rosa tomatoes & guacamole

### **Roast chicken & Avo wrap** 88

With honey-mustard mayo & lettuce

### **Bobotie Pancake** 82

Topped with toasted flaked almonds. Served with chutney and tomato-cucumber salsa

### **Penne Pasta** 85

In a homemade tomato-red pepper sauce topped with Danish Feta & basil pesto

### **Vegetarian Sandwich** 76

Roast Veg, peppadew hummus, basil pesto & feta on homemade sweetcorn bread

**PLEASE NOTE : Variations to menu items +10**