



BIRDCAGE

R170

Orange juice as welcome drinks with Jugs of sexy water on the tables

Choice between

The Breakfast Bowl

Double cream yoghurt, muesli, seasonal berries, nuts drizzled with honey.

Or

The Gentle

Scrambled eggs, thyme roasted tomatoes and rye toast. *Or*

The Gardener

Rashes of bacon, frilled tomato and a sunny side up fried egg with rye toast.

Or

Basil & Tomato Omelette

additional charge of R20





THE DELUXE

R320

Mimosas and jugs of sexy water on arrival to welcome you.

FIRST COURSE

Double cream yoghurt, muesli, seasonal berries, nuts and hone

MAINS

a choice of

FRENCH TOAST – Toasted banana bread with bacon, strawberries and maple syrup.

CLASSIC BENEDICT – poached eggs, salmon, spinach and hollandaise
salmon can be replaced with bacon or mushrooms

FULL BREAKFAST – Boerewors, bacon, tomato, mushrooms, hash browns, baked beans, 2 eggs sunny side up and toast.

Coffee or tea to end off with.
Company's Garden Restaurant



BRUNCH TO LUNCH

R275

Jugs of sexy water on the tables

Cape Country Soup with crusty bread on arrival with dhaltjies and sambals

Sandwich selection – served on boards down the center family style

Rare roast beef with horseradish crème fraiche and onion jam

Grilled Filled mushrooms with goats cheese, grilled asparagus* & sprouts

Smoked salmon, cream cheese, red onion & capers with a lemongrass, ginger & coriander dressing.

Grilled chicken with mayo and red onion

Flat whites and shortbread to finish off

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HIGH TEA

R310

A minimum of 15 people required
A glass of red or white wine per person

PLATTERS & BOARDS TOPPED WITH

Mini chicken wraps

Cucumber finger sandwiches

Bruschetta brushed with basil pesto with tomato mozzarella and balsamic
reduction

Open rare roast beef topped with horseradish crème fraiche & onion jam

Bobotie spring rolls with chutney

Crust-less smoked salmon sandwiches with dill creamed cheese and
cucumber

Bruschetta with grilled chicken, mayo and red onion

A selection of scones & cakes to satisfy the sweet tooth afterwards



Tea or coffee to accompany this

CHOICE SELECTION

R430

Enjoy a selection served down the middle of the table to start

Mini Soups – changes daily (v)

Dhaltjies with sambals

Fish cakes with rocket

Beer battered camembert

Greek Salads

TO FOLLOW a

choice of

Ravioli Del giorno (V)

Grilled Sirloin - Served as a special of the day.

Cape Seafood Linguine - Prawns, mussels, calamari tossed with garlic chilli, pomodoro & white wine.

Market Fish - Served as a special of the day.

TO END OFF

Baked Cheesecake **Milk Tart** served with lemon and cream

Company's Garden Restaurant

