



## Brunch Menu Options

### The Full Monty Lazy Brunch

A selection of local and international cheeses with biscuits and a variety of preserves

Cold meat platter comprising of Italian salami, country ham and herbed chicken roll

Seasonal fresh fruit salad cups drizzled with rose water

An array of Danish pastries

Croissant and muffin basket with preserves

Norwegian smoked salmon with cream cheese, lemon wedges and melba toast

Roasted tomato, basil and feta quiche

Bagel basket with condiments

Pesto and cream gnocchi topped with Parmesan shavings and fresh basil

Chourizo, chickpea and pomodoro delight

Lemon and herb grilled chicken thighs

Lemon butter king prawns done on the braai

The village salad

Venetian pasta rice salad

Mixed dressed greens with our secret dressing

Mini milk tarts

Lamingtons

## **Grazing Table & Plated Brunch**

### **Light grazing table**

International and local cheese platter, continental deli meats, fresh fruit, smoked salmon with crackers and selection of homemade breads, farm butter

### **Sit down, served, plated breakfast**

Eggs any way

Fried mushrooms

Sage chipolatas

Fried herbed mushrooms

Roasted vine tomatoes

Grilled homemade hashbrowns

Grilled organic smoked bacon

Wilted organic greens

Hot smoked salmon

Granadilla Pavlova filled with vanilla mascarpone and topped with a medley of berries

## **Corporate Executive Brunch**

A selection of local and international cheeses with and a variety of preserves

Cold meat platter comprising Italian salami, country ham and herbed chicken roll

Seasonal fresh fruit skewers drizzled with rose water

Croissant and muffin basket with preserves

Swiss Bircher Muesli

Norwegian smoked salmon with cream cheese, lemon wedges and melba toast

Selection of mini quiches

Bagel basket

Pasteis de nata

Homemade Lamingtons