



EARLY BIRD (served until 11h00)

* Gluten Free bread available on request

HEALTH BOWL – Homemade Granola, Vegan Yogurt, Seasonal Fresh Fruit (VG)	110
ENGLISH MUFFIN – Poached Eggs, Bacon, Sundried Tomato, Spinach, Feta and Colby Cheddar Cream	150
PAP & WORS – Maize Meal, Sausage, Mediterranean Veg, Shakshuka Sauce, Poached Egg & Rocket	150
CROISSANT FRENCH TOAST – Bacon, Brie, Preserved Figs, Toasted Nuts & Honey	155
FARM BREAKFAST- Two Eggs, Bacon, Mushrooms, Tomatoes, Sausage with Farm Toast	155
SOURDOUGH WAFFLE – Oak Smoked Trout, Cream Cheese & Chives Scrambled Eggs, Avocado, Pickled Onions & Crispy Capers	170

Add-On:

Egg	10	Bacon	30	Sausage	30
Mushrooms	25	Tomato	15	Farm Toast, Butter & Jam	40

LITTLE ONES BREAKFAST

English Muffin, Bacon, Fried Egg and Homemade Mayo	70
Croissant French Toast, Bacon & Honey	70



LUNCH (11h30 – 15h00)

SALADS & SANDWICHES

(Gluten free bread on request)

Tomato, Bean & Olive Salad with Cucumber, Red Onions, Pickled Shallots, Fresh Basil, Croutons & Apple Cider Vinaigrette (VG)	110
Roasted Pumpkin & Pecan Nut Salad with Cranberries, Sage & Maple Dijon Dressing (V)	110
Mexican Chicken Roosterkoek with Guacamole, Roast Red Peppers, Black Beans, Corn, Tomato, Red Onion, Jalapenos, Coriander & Lime Dressing	170

HOT

Spiced Chicken Burger with Harissa Mayo, Tomato, Chili, Pickled Onion & Coriander with Hand Cut Fries	170
Vegan Pasta with Chimichurri, Fresh Tomato & Macadamia Nuts and Balsamic Dressing (VG) (GF)	170
Koftas on Za'atar Spice Flat Bread, Cucumber Riata, Hummus with Tomato, Feta and Onion Salad	185

PIZZA

Brinjal, Baby Marrow, Sundried Tomatoes, Red Onions, Olive, Fresh Basil & Balsamic Reduction with Vegan Mozzarella (VG)	200
Biltong & Coriander Spice with Cream Cheese & Avo	200
Bacon & Mushroom with Feta, Peppadew & Rocket	200
Prosciutto with Caramelized Onions, Brie & Rocket	225

SOMETHING SWEET

Croissant	30
Almond Croissant	40
Choc Nut Brownie	55
Coconut Marshmallows	15
Wasabi Marshmallows	15
Rocky Road	55
Homemade Scone with Jam & Fresh Cream	70
Chocolate & Salted Caramel Tart (VG)	75
Ginger & Lime Cake	80
Chocolate Cake with Caramel & Chocolate Mousse	85
Orange & Polenta Cheesecake with Orange, Cardamom Glaze & Whipped Cream (GF)	90
Miso Caramel & Macadamia Waffle with Miso Chantilly & Vanilla Ice Cream	90

SHAKES & FREEZOS

Vanilla, Strawberry, Chocolate, Bubblegum	50
Turkish Delight, Marshmallow & Chantilly Cream	95
Lemon Meringue and Burnt Marshmallows	95
Banoffee with Whipped Cream, Caramel & Cinnamon	95
Coffee with Short Bread Crumb, Chantilly Cream & Chocolate Sauce	95
BOSJES Coffee Freezo	65
Add Hazelnut Syrup R15	

SMOOTHIES

Strawberry Matcha with Almond Milk, Banana, Spinach & Vanilla (VG)(GF)	80
Strawberry, Oats, Banana, Oat Milk, Chia Seeds, Vanilla, Maple Syrup & Lemon	80

JUICE & LEMONADE

Homemade Sparkling Lemonade	35
Orange – Carrot, Orange & Ginger	60
Red – Beetroot, Apple, Ginger & Lemon	60
Green – Cucumber, Pineapple, Spinach & Apple	60