

GUILD BREAKFAST

served daily from 06:30am – 11:00am

bread selection-
white, brown,
ciabatta, seedloaf
or rye bread

Muesli and Yoghurt	120
toasted saxon granola, greek yoghurt, berry compote GF/N/V	
Seasonal Fruit Selection	115
sliced fruit or fruit salad VE	
Breakfast Seacuterie	250
smoked salmon trout, peppered mackerel, two west coast oysters, smoked snoek pâté, seedloaf	
Cheese and Charcuterie	230
local cheeses, cold meats, crackers, pickles, mustard, preserves	
Banana and Peanut Butter Chia Pudding	130
coconut milk, whipped peanut butter, banana, dark chocolate VE	
Guild Breakfast	210
eggs – poached, fried or scrambled, beef or pork sausage, streaky or back bacon, grilled tomato, baked beans, sautéed mushrooms, potato rösti GF	
Three Egg Omelette	195
your choice of – cheddar cheese, tomato, onion, mixed peppers, chili, mushrooms, smoked salmon trout, ham, bacon GF	
Vegan Stack	195
masa harina crumpets, sautéed spinach, mushrooms, tofu, sweet potato, avocado, beans, spicy tomato relish, sweet corn salsa VE	
Sweet Waffle	195
strawberry, banana, hazelnut chocolate sauce, whipped cream V/N	
Potato and Zucchini Waffle	210
poached eggs, shredded gammon, bacon jam, chili cheese sauce GF	
Salmon Scramble	225
smoked salmon trout, scrambled egg, chive cream cheese, toasted seedloaf	
Eggs Benedict Croissant	220
poached eggs, hollandaise sauce, croissant with your choice of – gammon, smoked salmon trout or sautéed spinach V	
Open Breakfast Toasties	
lemon ricotta, smashed avocado V	150
smoked snoek pâté, cucumbers	150
streaky bacon, buffalo mozzarella	160
chilli con carne, cheddar	190
Extra's	
smoked salmon trout	120
house fries	60
beef or pork sausage	75
sautéed mushrooms	65
two eggs	65
bacon	75
avocado	65
3 west coast oyster	150

served with a
poached egg and
your choice of –
white, brown,
ciabatta, seedloaf
or rye bread

GF-GLUTEN FREE DF-DAIRY FREE N-NUTS
V-VEGETARIAN VE-VEGAN

A discretionary gratuity of 12.5% will be added to your final bill

GUILD BEVERAGES

Chilled Beverages	Locally Sourced Mineral Water	
	250ml still or sparkling water	50
	750ml still or sparkling water	90
	Soft Drinks	45
	coke coke light coke zero sprite sprite zero tonic soda water lemonade ginger ale appletiser grapetiser	
	Iced Tea Rubro Assorted	45
	peach lemon berry	
	Fruit Juice	50
	orange mango strawberry pineapple golden apple cranberry	
	Guildshakes	80
Keeping Warm	vanilla chocolate strawberry peanut butter N	80
	Freezos	80
	milky bar caramel fudge coffee peppermint aero mango	
	Mimosa	135
	cap classique, orange juice	
	Bloody Mary	100
	vodka, tomato juice, celery, lemon	
	espresso	35
	double espresso	40
	espresso macchiato	45
Smoothie Delights	americano	45
	café latte	50
	chai latte	55
	cappuccino	45
	rooibos cappuccino	45
	hot chocolate	50
	white hot chocolate	50
	miló	50
	Spice Up Your Drink	25
	hazelnut N caramel vanilla macadamia N	
	Familiar Favourite Tea	45
	rooibos five roses	
	Ronnefeldt Tea Selection served hot	45
	vanilla rooibos very earl grey natural english breakfast green dream fruits of joy charming camomile mindful mint	
	Cinnamon Spice	85
	apple and cinnamon	
	PB&B Classic	85
	peanut butter and banana N	
	Berry Oat-Sharing	85
	berry and oats	
	The 'Could-Be Piña Colada'	85
	pineapple and coconut	
	Rooibos Rhapsody	85
	peach and rooibos	

Our kitchen sources sustainable items for inclusion in our menu across the hotel. We source local, quality ingredients, supplied by farmers, herders, fishers, butchers, and artisans. All imported items are selected with the most stringent care from partners who share our sustainability ethos. Our premium range of teas and coffees are sustainably sourced.

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