

NINETEEN BREAKFAST

served daily from 07:00am - 11:00am

Breakfast BOWLS

CROISSANT	65	MUFFIN	45
butter, cheddar cheese, jam		butter, jam	
HEALTH BOWL			95
greek yoghurt, granola, banana, strawberries, toasted coconut, toasted nuts, honey drizzle	N/V		
PEANUT BUTTER OATS			85
cooked rolled oats in almond milk, peanut butter, toasted nuts, banana, honey drizzle, cream served separately	N/V		
SALMON BOWL			195
smoked salmon trout, sautéed mushrooms, poached eggs, half sliced avocado, garlic grilled tomatoes, sautéed baby spinach, seedloaf, chive cream cheese spread			
SEASONAL FRUIT SELECTION			95
sliced fruit or fruit salad	VE		

Egg BENEDICTS

CLASSIC EGGS BENEDICT	135
english muffin, rocket, gypsy ham, poached eggs, hollandaise, grated parmesan	
EGGS ROYALE	165
english muffin, rocket, smoked salmon trout, poached eggs, hollandaise	
HALLOUMI BENEDICT	145
hummus, ciabatta toast, rocket, tomatoes, halloumi, poached eggs, hollandaise	V

Traditional

BREAKFAST
bread selection-
white, brown,
ciabatta, seedloaf,
sourdough, gluten
free or rye bread

THREE EGG OMELETTE	165
your choice of three fillings - cheddar cheese, tomatoes, onion, mixed peppers, chili, mushrooms, smoked salmon trout, ham, bacon, toast of your choice	
CLUBHOUSE BREAKFAST	165
corn fritter, caramelised onions, grilled tomato, boerewors, grilled bacon, breakfast mince, fried eggs, baked beans, toast of your choice	
GOLFERS' BREAKFAST	155
fried eggs, grilled bacon, pork or beef sausage, sautéed mushrooms, baked beans, hashbrown, grilled tomato, toast of your choice	
CINNAMON AND APPLE FLAPJACK	125
cinnamon flapjacks, caramel sauce, pecan nuts, whipped cream	N/V
MAGWENYA AND MINCE	95
magwenyas, savoury mince, fried eggs	
GOLFERS' ROLL	75
brioche bun, grilled bacon, cheddar cheese	
PAR 3	65
fried eggs on toast, grilled bacon	

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

A discretionary gratuity of 10% will be added to your final bill

On TOAST	BACON CAPRESE ON TOAST grilled bacon, grilled balsamic tomatoes, buffalo style mozzarella, basil pesto, basil oil, poached eggs N	155
	SLICED AVOCADO & POACHED EGG avocado, cherry tomatoes, poached eggs, rocket, microgreens	135
	MINCE ON TOAST savoury mince, grated cheddar, pickled jalapeño, fried eggs	115
	bread selection- white, brown, ciabatta, seedloaf, sourdough, gluten free or rye bread	
Freshly BREWED	espresso	25
	double espresso	35
	espresso macchiato americano	30
	café latte	40
	chai latte	45
	cappuccino rooibos cappuccino	40
	hot chocolate white hot chocolate milo	40
	FAVOURITE TEA rooibos five roses	30
	RONNEFELDT TEA SELECTION TEAVELOPE rooibos classic rooibos vanilla earl grey breakfast tea green angel classic green peppermint mountain herbs lemon sky camomile sweet ginger red berry	30
	EXTRA SWEETNESS hazelnut N caramel vanilla macadamia N	20
Smoothies AND JUICES	FRUIT JUICE orange mango strawberry pineapple golden apple cranberry green juice	45
	SHOTS ginger lemon	30
	POWER GREEN SMOOTHIE spinach, banana, pineapple, ginger, almond milk N	75
	BERRY & BANANA SMOOTHIE blended with honey, full cream yoghurt	75
	PEANUT BUTTER SWIRL peanut butter, banana, oats, almond milk, yoghurt, honey N <i>add a scoop of protein powder</i>	75
	MINI FLAPJACKS with banana, honey, whipped cream	95
	SCRAMBLED EGG AND CHEESE SOLDIERS soft scrambled eggs, buttery toast fingers, cheddar	75
Kids BREAKFAST		

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.

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

A discretionary gratuity of 10% will be added to your final bill