

CLUBHOUSE BREAKFAST

served daily from 07:00am – 11:00am

Freshly BAKED	CROISSANT butter, cheddar cheese, jam V	70
	MUFFIN butter, jam V	55
Health BOWLS	GRANOLA granola, berry compote, honey and yoghurt N/V	95
	PEANUT BUTTER OATS cooked rolled oats in almond milk, stewed apple, peanut butter, toasted nuts, banana, golden syrup N/VE	95
	FRUIT AND YOGHURT seasonal fruit salad, granola, honey, yoghurt V/N	95
	SEASONAL FRUIT SELECTION sliced fruit or fruit salad VE	95
Breakfast SELECTION	WAFFLE banana, nutella, maple syrup V/N	95
	SALMON smashed avocado, smoked salmon, poached eggs, herb cream cheese, ciabatta	185
	MINCE spicy mince, poached eggs, sautéed mushrooms, ciabatta	120
	SALMON SCRAMBLED sautéed smoked salmon, scrambled egg, chive cream cheese, health bread	185
	EASY BREAKFAST eggs, back or streaky bacon, tomato, toast	115
	GOLFERS' BREAKFAST eggs, grilled back or streaky bacon, pork or beef sausage, sautéed mushrooms, baked beans, hashbrown, grilled tomato, toast of your choice	125
	CLUBHOUSE BREAKFAST fried eggs, breakfast mince, boerewors, back or streaky bacon, baked beans, caramelised onions, hashbrown, grilled tomato, toast of your choice	125
	SKILLET BREAKFAST eggs, smoked back or streaky bacon, lardons, crispy potato hash, guacamole, sour cream	125
	EGGS BENEDICT ham, poached eggs, rocket, hollandaise, english muffin	155
	MEXICAN BENEDICT mexican mince, poached eggs, guacamole, hollandaise, english muffin	165
EGGS ROYALE smoked salmon trout, poached eggs, hollandaise, english muffin	185	
OMELETTE your choice of 3 fillings – cheddar cheese, tomato, onion, mixed peppers, chilli, mushrooms, smoked salmon trout, ham, bacon GF	165	

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

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

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	30
rooibos five roses	
RONNEFELDT TEA SELECTION TEAVELOPE	30
rooibos classic rooibos vanilla earl grey breakfast tea green angel classic green peppermint mountain herbs lemon sky camomile sweet ginger red berry	
EXTRA SWEETNESS	20
hazelnut N caramel vanilla macadamia N	

Smoothies AND JUICES

POWER GREEN SMOOTHIE	75
spinach, banana, pineapple, ginger, almond milk N	
BERRY & BANANA SMOOTHIE	75
blended with honey, full cream yoghurt	
PEANUT BUTTER SWIRL	75
peanut butter, banana, oats, almond milk, yoghurt, honey N add a scoop of protein powder	35
FRUIT JUICE	45
orange mango strawberry pineapple golden apple cranberry green juice	
SHOTS	30
ginger lemon	

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.