

## GOURMET BREAKFAST BUFFET MENU

### MINIMUM GUEST 30PAX

### R325

#### ON THE TABLE

Freshly brewed coffee and teas  
Two freshly squeezed fruit juices  
Freshly baked pastries including croissants, danish and muffins

#### CONTINENTAL SELECTION

Selection of fresh breads served with butter and preserves  
Freshly cut seasonal fruits  
Seasonal fruit salad  
Spiced berry compote  
Plain greek and fruit flavoured yoghurts  
Bircher muesli  
Cereal bar with hot and cold milk  
Local cheese board selection, preserves, berries, nuts, biscuits, cream and cottage cheese  
Charcuterie board and pickles  
Smoked salmon trout ribbons with cream cheese, capers and sliced red onions

#### HOT SELECTION

Creamy scrambled eggs with fresh chive  
Crispy streaky bacon  
Organic chicken sausage  
Grilled minute beef sirloin steaks and sautéed onions  
Crisp potato rosti with tomato and avocado salsa  
Sautéed button mushrooms  
Parmesan and pesto crusted grilled tomatoes  
Flapjacks and waffles with syrup and Irene cream

#### IMPORTANT NOTICE

Please note that while every effort is made to use fresh ingredients in the preparation of food and beverages served on these premises, food and beverages including dairy products, ice cream, frozen desserts, proprietary sauces, juices, preserves, jams and preserved meats, served may contain permitted artificial colourants, flavourants and preservatives. In addition, certain foodstuffs have been packaged and prepared on premises in which nuts may be present. Non-Halaal and non-Kosher foods are also prepared and served on the premises.