



BREAKFAST

Served 08h00-11h30

- 3 West Coast oysters with red wine vinegar dressing and lemon R 65
- Traditional croque monsieur: sliced farm bread grilled with home cured ham, Ladismith cheddar, Dalewood Huguenot cheese and Dijon mustard R 65
- Joostenberg charcuterie: pork terrine, chicken liver parfait, pork rilette, home cured coppa & ham, pork pie, brawn, homemade pickles with toast and fresh baguette R 95
- Artisan cheese board: Dalewood Huguenot, Dalewood Lanquedoc, Cremalat Gorgonzola, Klein River Colby, garlic & herb cottage cheese with tomato jam, toast & fresh baguette ✓ R 95
- Klein Joostenberg: 1 fried free range egg, streaky bacon, roast tomato, vark boerewors and toast R 70
- Farmhouse: 2 fried free range eggs, streaky bacon, roast tomato, vark boerewors, mushrooms and toast R 90
- Open free range egg omelette: creamy button mushroom sauce, baby spinach, Klein River gruyère and toast ✓ R 85
- Chilled watermelon and coppa ham with mint, basil and toasted pine nuts R 75
- Homemade toasted muesli, Dalewood yoghurt and fresh fruit ✓ R 60
- Smoked Franschoek trout with 2 scrambled free range eggs and toast R120
- French toast: 2 slices of farm bread, fynbos honey, streaky bacon R 85
- Toasted sourdough with pesto, Zandam fior di latte, tomato and baby spinach ✓ R 85
- Croissant served with homemade jam and butter ✓ R 40
- Little chicks breakfast: scrambled eggs and toast with bacon **OR** sausages R 55