



# 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 Flenterskloof fig jam, toast & fresh baguette	✓ R 95
Klein Joostenberg: 1 fried free range egg, streaky bacon, roast tomato, homemade salsiccia pork sausages and toast	R 70
Farmhouse: 2 fried free range eggs, streaky bacon, roast tomato, homemade salsiccia pork sausages, mushrooms and toast	R 90
Open free range egg omelette: creamy button mushroom sauce, baby spinach, Klein River gruyère and toast	✓ R 85
Flenterskloof fig salad with goat's cheese, toasted walnuts and a balsamic dressing	✓ 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