



## Signature Brunch Menu

11h00- 15h00

ZAR695pp

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\*For your dietary restrictions, please contact the restaurant

\*Kids aged 6 to 12 years old will be charged at R 395pp

\*Buffet will be cleared at 15h30

VG for Vegan, V for Vegetarian, G for Gluten, D for Dairy,  
GF for Gluten Free, P for Pork, N for Nuts, A for Alcohol, S  
for Shellfish

### Cold Buffet Selection

Selection of breads, pastries, muffins and Danishes (D)(V)(G)

Cereal selection (G)(V)

A selection of Red Farm Dairy yoghurt (D)(V)

Seasonal fruits selection (VG)(GF)

Fruit salad with lemon syrup (VG)(GF)

Breakfast tortillas with egg, feta, tomato, fig, avocado mousseline  
(D)(V)

Smoked Mackerel fishcakes topped with brandade (D)

Spinach, preserved lemon and goat's cheese phyllo squares (V)(D)

Stacked Alsatian onion tart with Quark and Prosciutto crisp (P)(D)

### Salads

Rainbow Salad with red cabbage, carrots, cucumber, corn,  
pomegranate, edamame beans, chickpeas, sesame (VG)

Shredded Brussel sprouts, parmesan, pine nuts, lemon and  
cranberries salad (D)(N)(V)

Roasted beetroot salad with orange segments, blue cheese, raisins,  
micro herb, radicchio and lemon vinaigrette (V)(D) (GF)

Harissa marinated pumpkin salad with seeds and arugula (GF)(VG)

Sticky prawn glass noodle salad with apple, kale, ginger, spring  
onion, chili, coriander (G)

Zucchini noodle salad with ponzu, carrots, peppers, cashews,  
sesame seeds and Asian dressing (N)(VG)

Tuna Niçoise salad with new potatoes, green beans, olives (D)

Peach Caprese with tomato, Bocconcini, basil. Balsamic (V)(N)(D)

#### **Served with traditional condiments**

Sundried Tomato Pesto | Tahini Yoghurt | Vegetable Crisps | Hummus  
Flat Bread (V)(D)(N)

### Charcuterie Selection

Served with artisanal breads (G)

Salami (P) | Chicken Pastrami | Spanish Chorizo (P) | Roast Beef

Cranberries, Pears, Dates, Dried Apricots

Crackers, Lavash (D)(V)(G)

### Live Sushi selection

Wasabi and Tuna Parcels (G)

Salmon and Avocado Rainbow Rolls (GF)

Vegetarian California rolls (VG)

Deluxe Vegetable Inari (VG)(GF)

**Served with your tradition condiments**

Pickled Ginger, Wasabi, Soy Sauce



### Live Pizza Bar

A Selection Of seasonal chef choice Roman style pizzas  
Served Thin and Crispy including pizza Blanc and Originale (D)(G)

### Hot Dishes From The Show Kitchen

#### **Eggs Benedict (D)(G)(P)**

Poached eggs served on a gammon and potato hash, garlic spinach  
and apple hollandaise

#### **“Grilled Cheese” Pancakes (D)(G)(V)**

Mature white cheddar, mozzarella, mayonnaise, maple syrup and a  
sunny-side fried egg

#### **Braaied Beef Fillet with Béarnaise (D)(G)**

Beef croquettes, tenderstem, smoked onion and truffled potato

#### **Butter Chicken (D)**

Served with fragrant rice, raita, sambals, cashew nuts

#### **Braised Oxtail (D)(A)**

Served with gratinated polenta cake, braised baby leeks, onion cups  
and chili gremolata

#### **Kingklip (D)(S)**

Saffron risotto, bok choy, asparagus, mussels and shellfish velouté

#### **Potato Cannelloni with Spinach (VG)(GF)(N)**

Spinach, tofu ricotta, potato, marinara sauce, sundried tomato, basil  
pesto, pine nuts and vegan parmesan

**\*More vegetarian options available on request**

### From-Aged Milk

### South African Cheese Selection (D)(N)

Ganzvlei Blue Moon | Klein River Overberg  
Dalewood Brie | Foxenburg Chabris | Karoo Blue  
Camembert | Cumin Boerenkaas

#### **Served With**

Artisanal Bread | Water Crackers | Sesame Crisps | Rice Crisps  
Seasonal Preserve | Allesverloren Port Chutney | Grapes | Raw  
Fynbos Honey tray | Roasted Nuts



### Desserts

Tiramisu Jars (G)(D)

Dark Chocolate Torte (G)(N)(D)(V)

Peach Raspberry Mousse (D)(V)

Vanilla Brulee (G)(D)(V)

Orange Panna Cotta (D)(V)

Selection of Cupcakes – Chocolate, Red Velvet, Blueberry (D)(V)

Baked Chocolate Tartlets (G)(D)(V)

Lemon Curd (G)(D)(V)

### Live Waffle and Popcorn Station

Served with assorted toppings, sauces and house made ice cream.

### **As an Extra**

### Caviar Selection

Russian Cru Royal Sturgeon Caviar 15g	1350
Russian Cru Asetra Sturgeon Caviar 15g	1950
Russian Cru Beluga Sturgeon Caviar 15g	3950

**Served with a traditional garnish of**

Blinis | Red onion | Chives | Egg yolk

Egg white | Unsalted butter | Crème Fraiche

### Special Beverage Selection

(Applicable during Brunch hours only)

<b>Inverroche G&amp;T experience</b>	<b>85</b>
Classic, Verdant, Amber, Coco Capensis	
<b>GH Mumm, Grand Cordon Brut</b>	<b>190/950</b>
<b>GH Mumm, Olympe Demi-Sec</b>	<b>1 600</b>
<b>GH Mumm Olympe Rosé</b>	<b>1 600</b>