

(TOP OF THE MORNING)

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POTATO ROSTI (H / +l)

Eggs your way w/ braaied sausage, Bergdale bacon, mushrooms, blush tomatoes, baked beans and grilled halloumi

GIGI'S TOFU 'FRY-UP' (Vg)

Grilled marinated firm tofu, grains w/ greens, tomato 'smoor', avocado, roast sweet potato, silken tofu "egg scram", rye toast (vegan)

OUR EGG FLORENTINE (l / +g)

Smoked Franschoek trout, wild rosemary-Hollandaise (l), two poached eggs your way & wilted baby spinach * on toasted brioche

AVOCADO TOAST (+g / H)

Toasted sourdough with olive oil sourced from noordhoek, micro greens * add two poached eggs or crispy Bergdale bacon

FLUFFY AMERICAN STYLED PANCAKES (l / +g)

Blueberries, strawberries w/ vanilla chantilly cream

BERRY HEALTHY BOWL (+n / vg)

Berry smoothie base, house-roasted oat granola, seasonal fruit and berries, sprinkled chai seeds and coconut shavings w/ goji berries

CROQUE MADAME (l)

Sourdough, mustard and buttermilk béchamel, ham and a poached egg

BLACK RICE & COCONUT PUDDING (+n / vg)

Papaya, passionfruit & caramelised hazelnuts * served warm

SMOOTHIES

Green Immune Booster

Spinach, kale, lemon, winter melon, soy milk and ginger

I'm nuts about you (+n)

Banana, chai seeds, hemp, cashew cream, roasted mixed nuts, oats, collagen, oat milk and blueberry

Blazin Berry (H)

Mixed berries, soy milk, goji berries, honey and banana

Laissez - Faire (+l)

Passionfruit, yogurt, soy milk, cardamom and cinnamon

FRESH PRESSED JUICES

Beet 'n berry

Beetroot, seasonal berries and apple

Orange you glad

Citrus, carrot and pineapple

Green supreme

Celery, apple, cucumber and ginger

HOT BEVERAGES

Espresso

Americano

Cappuccino

Mochaccino

Macchiato

Cortado

Latte

Hot Dark Chocolate (+ w)

Nigiro Select Teas

Moringa Matcha Green Tea

African Breakfast Blend

Chamomile Lemongrass Apple

Marula Peach Fruit Infusion

Pure Rooibos

Strawberry Vanilla Rooibos

Zesty Chai Honeybush

(H house favourite) (+g contains gluten) (+l contains lactose) (+n contains nuts) (+w contains whey) (sf shellfish) (vg vegan)

We work closely with our passionate suppliers, striving to incorporate seasonal organic fruit + vegetables, traceable free-range meat + eggs and sustainable local line-caught fish into our menu. dietary requirements? let's talk about it!