

# GUILD BREAKFAST served daily from 06:30am – 11:00am

bread selection-  
white, brown,  
ciabatta, seedloaf  
or rye bread

<b>Muesli and Yoghurt</b>	110
toasted saxon granola, greek yoghurt, berry compote GF/N/V	
<b>Seasonal Fruit Selection</b>	95
sliced fruit or fruit salad VE	
<b>Breakfast Seacuterie</b>	210
smoked salmon trout, peppered mackerel, two west coast oysters, smoked snoek pâté, seedloaf	
<b>Cheese and Charcuterie</b>	210
local cheeses, cold meats, crackers, pickles, mustard, preserves	
<b>Summer Chia Pudding</b>	125
strawberry, mango, kiwi fruit, mint VE	
<b>Guild Breakfast</b>	190
eggs – poached, fried or scrambled, beef or pork sausage, streaky or back bacon, grilled tomato, baked beans, sautéed mushrooms, potato rösti GF	
<b>Three Egg Omelette</b>	185
your choice of – cheddar cheese, tomato, onion, mixed peppers, chili, mushrooms, smoked salmon trout, ham, bacon GF	
<b>Vegan Omelette</b>	165
chickpea omelette, sautéed spinach, mushrooms, tofu, tomato salsa, garden salad VE	
<b>Sweet Waffle</b>	165
strawberry, banana, hazelnut chocolate sauce, whipped cream V/N	
<b>Potato and Zucchini Waffle</b>	185
poached eggs, shredded gammon, bacon jam, chili cheese sauce GF	
<b>Salmon Scramble</b>	200
smoked salmon trout, scrambled egg, chive cream cheese, toasted seedloaf	
<b>Eggs Benedict Croissant</b>	210
poached eggs, hollandaise sauce, croissant with your choice of – gammon, smoked salmon trout or sautéed spinach V	
<b>Open Breakfast Toasties</b>	
lemon ricotta, smashed avocado V	130
whipped feta, semi-dried tomatoes, basil pesto V	130
smoked snoek pâté, cucumbers	130
streaky bacon, buffalo mozzarella	140
<b>Extra's</b>	
smoked salmon trout	115
house fries	60
beef or pork sausage	75
sautéed mushrooms	55
two eggs	55
bacon	75
avocado	55
west coast oyster	55

served with a  
poached egg and  
your choice of –  
white, brown,  
ciabatta, seedloaf  
or rye bread

GF-GLUTEN FREE DF-DAIRY FREE N-NUTS  
V-VEGETARIAN VE-VEGAN

*A discretionary gratuity of 12.5% will be added to your final bill*

# GUILD BEVERAGES

Chilled Beverages	Locally Sourced Mineral Water	
	250ml still or sparkling water	45
	750ml still or sparkling water	85
	Soft Drinks	40
	coke   coke light   coke zero   sprite   sprite zero   tonic   soda water   lemonade   ginger ale   appletiser   grapetiser	
	Rubro Iced Tea Assorted	40
	peach   lemon   Berry	
	Fruit Juice	45
	orange   mango   strawberry   pineapple   golden apple   cranberry	
	Guildshakes	75
vanilla   chocolate   strawberry   peanut butter		
Freezos	65	
cinnamon   hazelnut N   chocolate   caramel   mango   berry   watermelon		
Mimosa	130	
cap classique, orange juice		
Bloody Mary	95	
vodka, tomato juice, celery, lemon		
Keeping Warm	espresso	30
	double espresso	38
	espresso macchiato	45
	americano	40
	café latte	45
	chai latte	50
	cappuccino	40
	rooibos cappuccino	45
	hot chocolate	45
	white hot chocolate	48
	milo	45
	Spice Up Your Drink	20
	hazelnut N   caramel   vanilla   macadamia N	
	Familiar Favourite Tea	40
rooibos   five roses		
Ronnefeldt Tea Selection	40	
vanilla rooibos   very earl grey   natural english breakfast   green dream   fruits of joy   charming camomile   mindful mint		
Smoothie Delights	Cinnamon Spice	80
	apple and cinnamon	
	PB&B Classic	80
	peanut butter and banana N	
	Berry Oat-Standing	80
berry and oats		
The 'Could-Be Piña Colada'	80	
pineapple and coconut		
Rooibos Rhapsody	80	
peach and rooibos		

*Our kitchen sources sustainable items for inclusion in our menu across the hotel. We source local, quality ingredients, supplied by farmers, herders, fishers, butchers, and artisans. All imported items are selected with the most stringent care from partners who share our sustainability ethos. Our premium range of teas and coffees are sustainably sourced.*

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