

tribute

by Apogee

INTERNAL BREAKFAST

Good Morning, dear Guest!

Please make your choice from one of the following hot breakfast options.

**All hot breakfasts are served with your choice of white, brown, seed, or rye loaf, juice and Brucestar* Arabica coffee or single origin locally sourced tea*

The Tribute...

Wood smoked streaky bacon, free range eggs to order, pork or lamb chipolata, charred vine tomatoes, sautéed field mushrooms, maize fritters with homemade chakalaka

The French Madame...

3 egg omelette filled with a base of matured cheddar and fine herbs

*Please add 2 additional fillings from the list below:

Onion, peppers, olives, bacon, smoked salmon trout, tomato, zucchini, feta, baby spinach

Lucky fish(P)...

Poached haddock, set on a homemade hash brown and served with soft poached egg, sauteed baby spinach and a thyme milk foam

All hail the Benedict's...

Soft poached free-range eggs nestled on a toasted English muffin, and finished with a generous dollop of Hollandaise sauce

Eggs Benedict - oak smoked ham

Eggs Onassis (P) - smoked salmon trout

Eggs Florentine (V) - sautéed baby spinach

The "Tripple B" French Toast...

Crispy wood smoked streaky Bacon, Banana and Buchu honey layered with golden egg fried bread.

Sweet French Toast(V)

Golden egg fried bread topped with wild berry compôte, sweetened cream cheese and finished with a drizzle of maple syrup and toasted almond flakes

(V) Vegetarian / (P) Pescatarian/ (Ve) Vegan

**Please note that we are committed to supporting local farmers and suppliers in the goal to supporting sustainable dining.*

#tributesustainability #tributecares #tributesupportslocal #fairkitchens