

THE BOOK CLUB

BREAKFAST

PRINGLE BAY



THE BOOK CLUB



## Smoothies and bowls

R65-85

### Acai super berry

Mixed berries, banana, acai, coconut water

### Green machine with hemp

Kale, spinach, apple, banana, hemp,  
coconut milk

### Purple power

Bananas, blueberries, honey, almond butter  
and almond milk

“In the kitchen, you must become one  
with the knife. For food is not just  
food. It is poetry in motion.”

- J.M. Coetzee



## Breakfast

### Smashed avo with chili flakes on ciabatta (V) R85

Crushed avo dressed in Morgenster lemon olive oil, chilli flakes on toasted ciabatta

### Njuda spiced shakshuka R105

Smokey spicy tomato, white bean and chorizo baked in a cast iron pan, poached egg and flat bread

### Scrambled eggs & bacon R95

Scrambled eggs served with smoked bacon, slow roasted cherry tomatoes and rocket on toasted sourdough

### Mushrooms & poached egg R125

Creamy wild mushrooms with a soft poached egg on toasted sourdough with wild rocket and shaved grana padano

### Scrambled eggs & Three Streams smoked trout R130

Scrambled eggs served with Franschoek smoked trout ribbons, slow roasted cherry tomatoes and wild rocket on toasted sourdough

### Mielie brood bolognese R95

On house made corn bread with fresh parsley and parmesan with a poached egg

### American blueberry pancakes R105

Drizzled with maple syrup, blueberry compote, crispy bacon and Jenny's clotted cream

### Croque madame (please allow 20 mins) R110

Smoked hickory ham & emmental cheese sourdough with mustard béchamel, soft poached egg

### The Book Club benedict R125

Two poached eggs on toasted sourdough, hickory ham, topped with a creamy hollandaise sauce and wild rocket

### Brioche french toast R105

Thick sliced brioche soaked in a spiced custard with crispy bacon, honey and seasonal berry compote

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## Add

Crispy bacon (4 slices)	R35	Sundried tomato pesto	R18
Rocket and parmesan	R20	Feta	R18
Poached or fried egg	R10	Smoked trout ribbons	R40