
Breakfast
+ Brunch

FOOD

OMELETTES 75

Choose up to 4 fillings:

Ham	Tomato
Bacon	Onion
Cheddar	Mushrooms
Peppers	Feta

EGGS FLORENTINE 75

Poached eggs, baby spinach, mushrooms, potato rosti with hollandaise sauce.

VEGAN 75

Potato rosti, beetroot, baby spinach, tomato, mushroom, pumpkin seeds and homemade achar served with a side of baked beans.

OPEN AVO (SEASONAL)

Half: *One piece of toast topped with smashed avocado, olive oil, cracked black pepper, micro herbs, peppadews, feta and fresh lemon.* 55

Served with relish on the side.

Full: *Double the size and double the goodness! Two pieces of toast topped with all of the above.* 85

FRENCH TOAST 85

French toast with a choice of either:

Mushrooms and Cream Cheese.

Crispy Bacon and Maple Syrup.

VEGETARIAN 85

Served with two eggs, grilled tomato, mushrooms, potato rosti, baby spinach and feta.

EGGS BENEDICT 95

Hickory ham, poached eggs and potato rosti with hollandaise sauce.

EGGS ROYALE 110

Poached eggs, baby spinach, smoked salmon, potato rosti, and more of that hollandaise.

CONTINENTAL 130

Muesli, fruit salad, yoghurt, pastries, cold meats and cheese.

ENGLISH BREAKFAST

Half: *One egg, one rasher of bacon, a chipolata sausage, mushrooms, potato rosti & grilled tomato.* 80

Full: *Two eggs, two rashers of bacon, two chipolata sausages, grilled tomato, mushrooms, potato rosti and baked beans.* 145

SIDE ORDERS / BUILD YOUR OWN

Grilled Tomato	5	Potato Rosti	15
Toast	5	Avocado	15
Mushrooms	10	Chicken or Beef Chipolata Sausage	20
Egg	10	Croissant	20
Bakes Beans	10	Bacon	30
Cheese	10	Salmon	35

BEVERAGES

SANCTUARY POWER SMOOTHIES

55

Health Smoothie: *Green fruits, yoghurt and honey.*

Power Smoothie: *Muesli, banana, mixed berries, almond milk, yoghurt, vanilla and honey.*

HOT BEVERAGES/COFFEE BAR

Espresso: Single or Double	25/30	Red or Chai Cappuccino	35
Speciality Teas	30	Red or Chai Café Latte	40
Americano	35	Dirty Chai	40
Decaf Coffee	35	Dark or White Hot Chocolate	40
Flat White	35	Liqueur Coffee	70
Cappuccino	35		

MIMOSA

55

The perfect pairing of local Méthode Cap Classique & orange juice to start your day off right.

STEEL WORKS

55

A refreshing South African classic made with cola tonic, bitters, ginger ale, soda water & rounded off with a lemon wedge. Add a shot of brandy or rum to put the steel in steelworks (extra).

BLOODY MARY

70

Our take on this brunch classic: vodka, tomato juice, lemon, Worcestershire sauce, Tabasco sauce and black pepper.