

### Early Bird

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Home-made Granola, Yoghurt & Poached Guavas	R55
Almond Croissant	R35
Smoked salmon, cream cheese, caper & red onion Bagel	R85

### Snacks

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Marinated Olives & Toasted Almonds	R50
Tarte Flambee – Bacon, Onion & Crème Fraîche Flatbread	R50
Portabellini, Mozzarella, Rocket & Truffle Flatbread	R85

### Mains

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Spiced Pear & Rocket Salad. Anysbos Chevre. Caramelized Bot River Pecans. Dijon, Cinnamon & Orange Dressing. Home-Made Sourdough.	R75
Bombay Toastie. Klein Rivier Gruyere. Tomato. Red Onion. Fresh Spiced Coriander Chutney. served with a Shot of Chai Tea	R80
Gruyere, Thyme & Onion Confit Tart served with Kale Salad	R85
Thai Beef & Glass Noodle Salad, Red Peppers, Mange Tout, Toasted Cashew, Cucumber, Cherry Tomatoes & Coriander	R135
Farm Style Platter – Selection of Cured Meats, Local Cheeses & Antipasti with Freshly Baked Sourdough (for 2)	R275

### Dessert

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Home-made & grown Strawberry Gelato with Crumble Topping	R60
Affogato – Espresso. Home-made Cinnamon Gelato.	R60
Passion Fruit & Elderflower Pavlova	R60
Ice Cream Sandwiches	R40
- <i>Chocolate chip cookie &amp; vanilla</i>	
- <i>Peanut butter &amp; cinnamon</i>	
- <i>Brownie &amp; vanilla</i>	

*A 10% service charge will be added for groups of 8 or more*



*Keep in Touch @zest\_catering\_*