

SEVEN SISTERS VINEYARDS

BRUNCH MENU



Our brunch menu blends fresh, wholesome favourites with authentic South African touches, offering a relaxed mid-morning experience in a vineyard setting. Enjoy a vibrant buffet of seasonal fruits, roosterkoek, eggs, and savoury bites, or a selection of plated dishes such as quiche, smoked salmon, roasted vegetables, and hearty brunch classics.

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BRUNCH MENU

- BUFFET -

Cold selection served at table (family style) and hot selection served buffet.

COLD

Granola & Yoghurt Cups
Fresh Fruit
Roosterkoek (Bread)
Avocado
Caprese Salad
Preserves

HOT

Eggs (Boiled, Scrambled or Fried)
Spicy Chicken Livers
Sausage (Beef or Chicken)
Sautéed Mushrooms
Baked Beans & Tomato relish

BEVERAGES

Mimosas (served from 11am)
Filter Coffee & Tea
Infused-Water Canister
Juice

- PLATED -

One option per 10 guests | Two options per 10< guests

QUICHE (V)

Spinach, feta & sundried tomato

Served with rocket Caprese salad, balsamic reduction and sauteed mushrooms

SMOKED SALMON ROOSTERKOEK

Cream cheese, capers and dill with Scrambled egg, or Avocado

Served with rocket and pomegranate salad

ROASTED VEGETABLE PLATE (VG)

Grilled mushrooms, peppers, beetroot & carrots

Served with creamy humus & Roosterkoek

CHICKEN SLIDER

Honey & mustard with slaw and greens

Served with crispy garlic potatoes, truffle-mayo & sauteed mushrooms

EGG & STEAK

Crispy fried egg with steak cutlets & green sauce

Served with Roosterkoek and broccolini