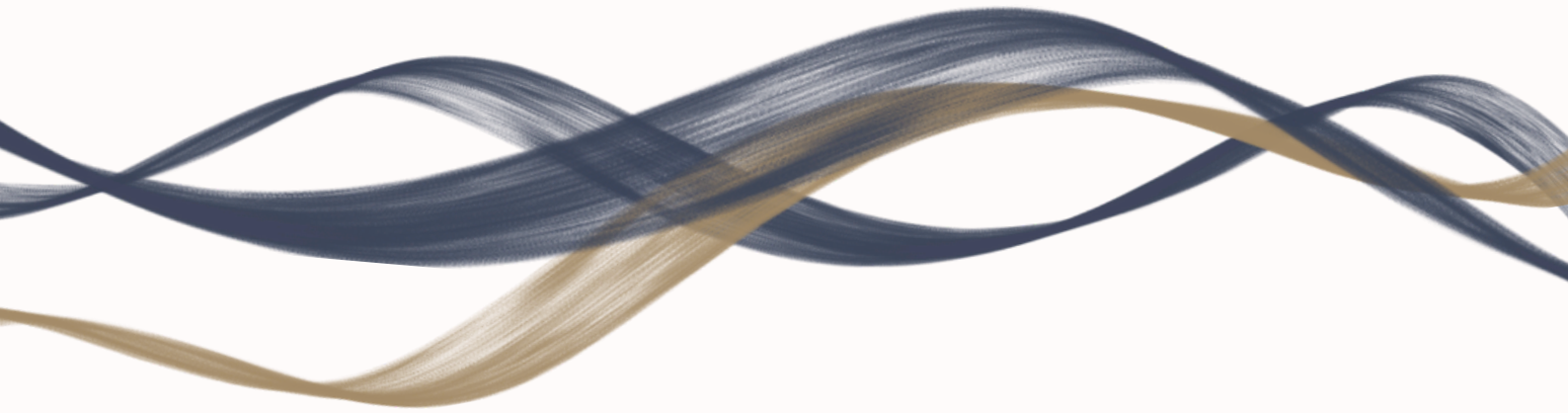


tribute

by Apogee

BREAKFAST MENU



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EGGS

Breakfast Tart - 145

Ham & wild mushroom quiche filling, puff pastry vol-au-vent, thyme honey, shaved aged cheddar.

On The Go - 125

Two eggs any style, charred vine tomato, smoked bacon, toasted ciabatta.

Breakfast Stack - 145

Soft scrambled eggs, smoked bacon, toasted ciabatta, confit cherry tomatoes, basil oil.

The Apogee - 195

Two eggs any style, smoked bacon, wild mushrooms, charred vine tomato, toasted ciabatta, hot honey peach chutney, choice of lamb, pork or cheese griller sausage.

Short Rib Barbacoa Eggs - 205

Pulled beef short rib, charred tomato salsa, fried eggs, sour cream, coriander, lime, toasted sourdough.

OMELETTES

Wild Mushroom & Gruyère - 145

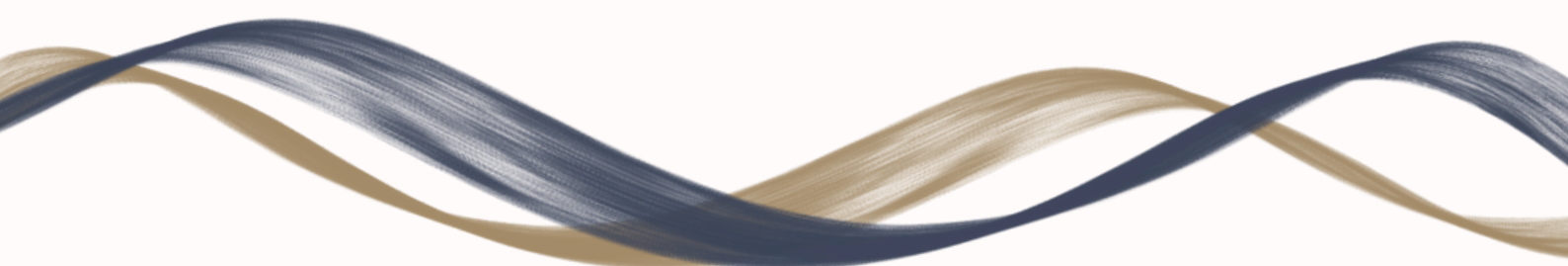
Ham & wild mushroom quiche filling, puff pastry vol-au-vent, thyme honey, shaved aged cheddar.

Smoked Salmon, Whipped Lemon Cream Cheese & Chive - 185

Finished with everything-bagel dust.

Biltong & Peppadew - 145

Cheddar omelette, filled with a blended peppadew, biltong, chive & spring onion cream cheese.



EGGS BENEDICT

Classic - 135

Poached eggs, smoked bacon, muffin, hollandaise.

Salmon & Dill - 200

Poached eggs, smoked salmon, dill hollandaise, crispy capers.

Green Benedict - 145

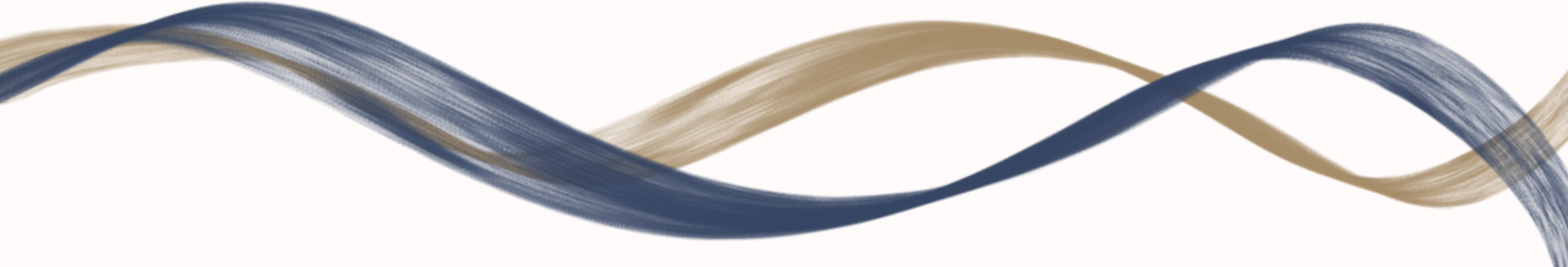
Poached eggs, baby spinach, basil pesto hollandaise, toasted pine nuts.

Peri-Peri Chicken Benedict - 145

Poached eggs, peri-peri glazed chicken thigh, rooibos-smoked hollandaise, pickled red onion.

Charred Corn & Halloumi Benedict (Vegetarian) - 150

Poached eggs, charred corn, grilled halloumi, smoked chili butter, micro coriander.



HEALTHY

Bacon & Avocado - 150

Crispy bacon, avocado, gremolata, cherry tomatoes, toasted ciabatta.

Tribute Granola - 150

Toasted oat & macadamia granola, summer berries, double cream yoghurt, burnt honey.

Biscoff Oats - 135

Creamy oats, toasted pecans, Biscoff crumble, warm maple.

Breakfast Wrap - 140

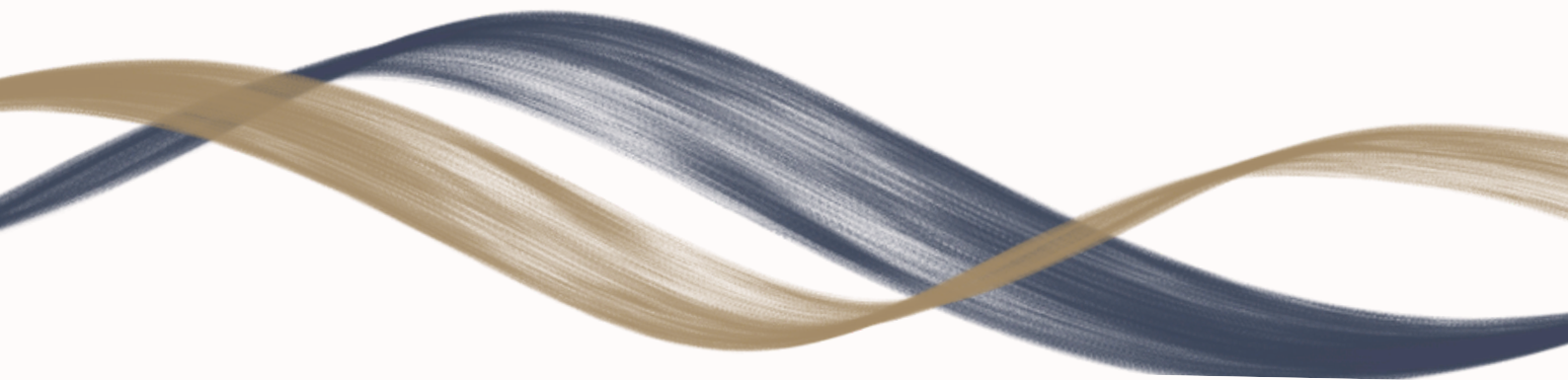
Scrambled eggs, crispy bacon, cheddar, avocado, tomato salsa, chipotle-peri mayo.

Buchu Yoghurt & Grilled Peach - 110

Whipped buchu-infused yoghurt, grilled peach, toasted seed granola, burnt honey.

Roasted Pumpkin & Chickpea Bowl - 125

Roasted pumpkin, avocado, crispy chickpeas, tahini dressing, toasted seed granola, poached egg.



BAGELS & TOAST

Pastrami & Egg Bagel - 185

Hot pastrami, fried egg, gruyère, wholegrain mustard mayo, pickled cucumber.

Smashed Avo on Sourdough - 135

Whipped feta, chili oil, crispy shallots, lemon.

SWEET

Mosbolletjie French Toast - 175

Brown butter, cardamom sugar, macerated summer berries & peach, mascarpone.

Koeksister Waffle - 135

Cardamom-syrup-soaked waffle, toasted coconut, vanilla cream.

THE APOGEE SPECIAL

Chicken Liver Shakshuka - 140

Spiced tomato & pepper braise, chicken livers, whipped feta, toasted sourdough.

Karoo Lamb Hash - 210

Slow-braised Karoo lamb shoulder, crispy potato, soft poached egg, rosemary jus, pickled red onion.

Smoked Chicken & Sweetcorn Fritters - 135

Golden corn fritters, smoked chicken, poached egg, herbed crème fraîche, chili-lime drizzle.