

BREAKFAST MENU

FROM THE bakery

freshly baked
daily breads
low GI, sourdough,
seedloaf, gluten free
- fresh or toasted

freshly squeezed orange juice, cold-pressed green juice, cold-pressed ginger shot **VE**

cereal selection, please select from - weet-bix, cornflakes, rice krispies, all-bran flakes

warm porridge, please select from – cornmeal, oats served with cinnamon and almond

seasonal fruits selection - sliced or fruit salad **V**

smoked scottish salmon, cream cheese, red onion, capers, lemon

toasted saxon granola, greek yoghurt, berry compote **GF/N**

local cheeses, crackers, preserves, fresh grapes

local charcuterie, pickles, mustard **GF/DF**

half dozen west coast oysters, onion vinaigrette **GF/DF**

*Our kitchen sources sustainable items for inclusion in our menus across the hotel.
We source from local suppliers, use local quality ingredients supplied by farmers,
herders, fishers, butchers, and artisans. All imported items are selected with the most
stringent care from partners who share our sustainability ethos. Our premium range
of teas and coffees are sustainably sourced.*

**GF-GLUTEN FREE DF-DAIRY FREE N-NUTS
V-VEGETARIAN VE-VEGAN**

A discretionary gratuity of 12.5% will be added to your final bill

HOT breakfast

breakfasts served
with your choice of
white, brown, low GI,
sourdough, seedloaf,
gluten free
- fresh or toasted

Saxon Breakfast

eggs – poached, fried or scrambled, mushrooms, beef or pork sausages,
back or streaky bacon, potato and chive rösti, grilled plum tomato, baked beans GF

Mixed Grill

eggs – poached, fried or scrambled, chargrilled lamb cutlet, beef fillet,
boerewors, back or streaky bacon, grilled plum tomato, chakalaka GF

Three-Egg Omelette

whole egg or egg white, with your choice of – cheddar cheese, tomato, onion,
mixed peppers, chilli, mushrooms, ham, bacon, smoked scottish salmon GF

Vegan Omelette

chickpea omelette, curried lentils, sweet potato, spinach, tomato salsa VE/N

Eggs Benedict

poached eggs, english muffin, gypsy ham, hollandaise sauce
or your choice of - smoked scottish salmon or sautéed spinach V

Smashed Avocado

avocado, poached eggs, feta, semi-dried tomatoes, toasted sourdough V

Haddock

traditional smoked haddock, corn chowder, poached egg GF

Salmon Scrambled

smoked scottish salmon, toasted seedloaf, scrambled egg, chive cream cheese N

French Toast

custard-soaked brioche, camembert, crispy bacon, whiskey caramel cream, maple syrup

Waffle

berry compote, caramel banana, whipped cream, macadamia nuts, maple syrup N/V

GF-GLUTEN FREE DF-DAIRY FREE N-NUTS
V-VEGETARIAN VE-VEGAN

A discretionary gratuity of 12.5% will be added to your final bill