LANZERAC
1692

Brunch

Menu

seasonal sliced fruits, rooibos stewed fruit & berry bowls
tonka spiced yoghurt pannacotta with smashed strawberries & pistachio
citrus & banana chia glasses
peanut butter berry bliss smoothies
seeded cocoa date balls

freshly baked muffins, multi-seed loaf, rye & rosemary crackers
banana bread, bagels & mini scones

West Coast oysters on ice with condiments
selection of local artisan cheeses & cured meat, smoked & cured salmon
flavoured cream cheese, pâtés, preserves, pickles
rare roast beef, chimichurri, mustard seeds aioli & rocket salad

potato, spinach & cheddar mini quiche with mustard cream cheese
asparagus wrapped in prosciutto with bearnaise mayo
marinated tomato salad with fior de latte, basil, balsamic glaze, seed granola
prawn & avocado with lemon aioli & salmon roe on mini brioche buns
baked marmite cheese tart, aperol spritz mousse, salmon roe
beetroot cured salmon on rosemary cracker, feta mousse, caperberry, cured lemon rind, dill
korean style crispy chicken & wagyu beef patty sliders

mini baked cheesecake, strawberry gel & pearls, fresh mint
white chocolate & raspberry blondies
dark chocolate brownies with salted caramel mousse & hazelnut
selection of cupcakes with luxury toppings
pinotage macaroons, marshmallows & Turkish delight