



# BRUNCH

summer

10:00 – 16:00 Sat & Sun

## — EGGS —

### Benedict – 75

english muffin - bacon - hollandaise (G/D)

### Royale – 85

english muffin - smoked salmon - hollandaise (G/D)

### Florentine – 70

english muffin - spinach - hollandaise (G/V/D)

### Egg White Omelette – 70

free range egg whites - chives - feta - capers (D/V)

### Truffled Scrambled Eggs – 95

salmon - crème fraîche

### The English – 85

eggs of your choice - sausage - bacon - tomato - mushrooms  
baked beans - hash brown (G)

### Mushrooms on Toast – 70

goats cheese - rocket (G)

### Fluffy American Style Pancakes – 77

bacon - maple syrup - mascarpone - blueberries (G/D)

### French Toast – 60

brioche - cinnamon sugar - crème fraîche (G/V/D)  
add bacon or banana – 15    add smoked salmon – 20

### Omlette Arnold Bennett – 75

hot smoked local fish - free range eggs - spinach - feta

### 3 Oysters & a glass of Bubbles

Moët & Chandon . . . . . 260    Laborie Brut . . . . . 130

## — STARTERS —

### Fresh Oysters – 26

1/2 dozen – 156    dozen – 286  
vinaigrette

### Seafood Ceviche – 85

fresh sweetcorn salsa - crisp taco (D)

### Mussels – 115

garlic - lemongrass - ginger - corriander - crusty loaf (G)

### Mondiall's Signature Fish Tacos – 80 / 160

chipotle mayo - pico de gallo - coriander (G)

### Mediterranean Vegetable Moussaka – 90

mediterranean vegetables - pangrattato - parmesan - smoked tomato (V)

### Steak Tartare – small 80 / large (with salad and hand cut fries) – 160

croutes - micro herbs - parsley emulsion (G)

## — SALADS —

### Caprese Salad – 85

mozzarella - balsamic - basil - tomato (V)

### Caesar Salad – 85

crispy bacon - silver anchovies - parmesan cheese  
crumbed free range hens egg (G/D)  
add chicken – 22

### Spring Vegetable Salad – 75

grilled seasonal vegetables - slow-cooked free range egg (V)

## — MAINS —

### Spice Crusted Seared Tuna – 215

romesco sauce - crushed new potatoes - gremolata (D)

### Grilled Prawns – 285

peri-peri or lemon butter sauce - side salad

### Seafood Platter (serves 2) – 950

fresh linefish - prawns - mussels - crayfish  
fragrant rice - side salad - peri-peri & lemon butter sauces

### Chef's Pasta / Risotto of the Day – 165

Free Range BBQ Baby Chicken – half 95 / full 190  
potatoes aioli - fresh coleslaw (D)

### Pasture Reared Aged Sirloin – 215

sautéd mushrooms - red wine butter - air dried tomatoes (D)

### Mondiall's Famous 100% Wagyu Cheeseburger – 140

cheddar - gherkins - umami ketchup - hand cut fries (G)

## — HANGOVER DRINKS —

### Mondiall Mary – 70

Belvedere - spicy tomato mix - tobasco - lemon juice

### Bucks Fizz – 70

brut & freshly squeezed OJ

### Breakfast Martini – 65

Hendricks - orange marmalade - fresh grapefruit juice

## — PUDDINGS —

### Peppermint Crisp Parfait – 65

shortbread crumb - peppermint crisp - (D/G)

### Nutella Cheesecake – 75

honeycomb - berries (D/G/N)

### Brownies & Berries – 75

dark / milk / white chocolate (D/G/N)

## — CHEESE —

### Cheese Board for 2 – 195 (D/G)

locally sourced cheeses - preserves - homemade crackers

add a glass KWV Cape Tawny Port

or glass of pudding wine Pineau de Laborie – 35

## — SIDES —

honey roast sweet potatoes – 35

hand cut parmesan truffle fries – 35

seasonal vegetables – 25

creamed spinach – 25

side salad – 28

toast board white or brown – 15

brioche – 25

Some of our menu items may change depending on fresh and seasonal availability within the local market place  
Every effort will be made to accommodate food allergies or individual needs. Prices include VAT. A discretionary 12% gratuity will be added to tables of 8 or more.