

ALL DAY MENU

- Gluten Free UNION Granola** R85
with Honey and Double Cream Yoghurt
(Vegan option: ButtaNutt cultured yoghurt of your choice +R40)
- Egg on Toast** R60
2 eggs prepared to your liking, on your choice of bread
Add: Bacon Strips R30/Cheddar R20/Tomato R15/Mushrooms R25
- DIY 3 XL-Eggcellent Omelette** (served with UNION Homemade Chutney) R55
Add: Back Bacon R30/Cheddar R20/Tomato R15/Mushrooms R25/ Caramelised Red onion R20/
Roasted pepper R25 /Spinach R20 / Avocado R25 /Chillis R8 /Feta R20
- Smashed Avo on Toast** served with Beet Hummus (Vegan) R60
Add: Poached egg R25
- French Toast** (chef recommends UNION Farmer's loaf) R75
Add: Bacon Strips R30
- Croissant** *freshly baked means it can take up to 25 minutes baking time* R42
Add: Scrambled egg R20, Jam&Butter R10, Bacon Strips R30, Smoked Bbos trout R50, cream cheese R20
- Toasties** with your choice of Brown or White bread R50 – R65
Egg/Bacon / Tomato-Cheese / Ham-Cheese / Chicken-Mayo / Tuna-Cheese-Melt
- Soup of the Day** R75
(served with a slice of your choice of UNION bread)
- Shakshuka** R105
Traditional Moroccan dish consisting of a tomato-based sauce with 2 eggs.
(Served with a slice of your choice of bread: GF – Farmer – Sour Dough – Rye.)
- Buddha Bowl** (Vegan – Gluten-Free) R115
(quinoa, chickpeas, tomato, carrot, lettuce, seasonal vegetables, tahini dressing)
Add: smoked Bbos salmon trout / falafel / chicken strips /vegan chicken @ R50
- Banger & Mash** (Pork sausage by Martin's Deli) R105
(Traditional Banger served on mashed potatoes with caramelised onions)

LUNCH