



BRUNCH

summer

10:00 – 16:00 Sat & Sun

— EGGS —

Benedict – 75

english muffin - bacon - hollandaise (G/D)

Royale – 85

english muffin - cured 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 - 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

— HANGOVER DRINKS —

Mondiall Mary – 70

vodka, spicy tomato mix, tobasco, lemon juice

Bucks Fizz – 70

brut & freshly squeezed OJ

Breakfast Martini – 65

gin, orange marmalade & fresh grapefruit juice

— 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

— STARTERS —

Fresh Oysters – 26

1/2 dozen – 156 dozen – 286

vinaigrette

Mussels – 115

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

Mondiall's Signature Fish Tacos – 80 / 160

chipotle mayo - pico de gallo - coriander (G)

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

croutons - micro herbs - parsley oil (G)

Seafood Ceviche – 85

fresh sweetcorn salsa - crisp taco (D)

Mediterranean Vegetable Moussaka – 90

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

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

Aged Grilled Sirloin – 215

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

Mondiall's Famous 100% Wagyu Cheeseburger – 140

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

BBQ Baby Chicken – half 95 / full 190

potatoes aioli - fresh coleslaw (D)

— PUDDINGS —

Peppermint Crisp Parfait – 65

shortbread crumb - peppermint crisp - (D/G)

Nutella Cheesecake – 75

honeycomb - berries (D/G/N)

Trio of Brownies – 75

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

D - contains dairy N - contains nuts V - vegetarian
G - contains gluten

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. No cheques. A discretionary 12% gratuity will be added to tables of 8 or more. No flash or intrusive photography please.