

Desserts



Homemade Cakes



Chocolate Hazelnut Fondant

9
€

SIDES



Twice Cooked Hand Cut Fries

5
€

American Food



Eggs Benedict

9

Büffet



Gourmet Cheese Charcuterie Board

Beverages



Specialty Barista Coffee



Organic Teas From Niks Tea



Bottomless Organic Mimosas

Light Bites



Wren's Salad

11
€



Orange Chili Silver Hill Duck Wings

10
€



Irish Atlantic Chowder

10
€



Homemade Wonky Veg Soup

8
€

Sweet treats



Lemon Meringue Nest

9
€

By Sea



Fish 'n Chips

19
€

Big Bites



Cape Malay Chicken Curry

20
€



10 Oz Black Angus Strip Loin

32
€



ALT Clubber on Sourdough

17
€

Salads and Appetizers



Artisanal Cheese Board

13
€

Sunday Brunch Menu



Freshly Baked Pastries

Brunch Favourites



Caramelized Crusted French Toast



Scrambled Tofu with White Masau Peanut Rayu

Ingredient Choices



Green Olives

7
€

Plant Based Choices



Plant Based Choices

Uncategorized



Roast Beetroot Risotto

19
€



Seasonal Fruit Selection