

5 top Cape Town summer brunch spots

Does the combination of breakfast and lunch sound like what dreams are made of to you? Do the words alone make up your favourite portmanteau: brunch?

If you don't already know, according to Wikipedia, brunch is "a combination of breakfast and lunch eaten usually during the late morning to early afternoon," regularly accompanied by "some form of alcoholic drink." Basically, if you need any more persuasion, two daily meals become one glorious feast that you can take your sweet time over.

You might think this trend is just enjoyed by cool, stylish New Yorkers. But, in fact, Cape Town has a huge variety of delicious brunch menus and buffets on offer across the city.



These long, lazy brunches are typically enjoyed over the weekend. And end-of-year holidays and summer sunshine provide the perfect excuse to indulge in this delicious pastime. What could be more festive than breakfast foods and bubbles, anyway?

Here are five spots to try out this summer for an experience, and not just your average all-day breakfast. Just remember that the December holidays in Cape Town are peak busy season. So, wherever you go, be sure to book in advance to avoid disappointment.

Mulberry & Prince

If you've only ever seen brunching done New-York style in the movies, then this stylish "New American" eatery could be the perfect place to start in the Mother City.

You'll find it in the city centre on Pepper Street. The restaurant is open strictly for brunch on Sundays from 10am to 2pm.

Think cheddar-chive biscuits and gravy, pork belly hash, jalapeno cheddar grits, or chicken and waffles. Or, for those with a sweet tooth, caramelised banana french toast or the birthday cake pancake stack. Try as many dishes as you can stomach, washed down with a few grapefruit mimosas or spicy Bloody Marys.



Groot Phesantekraal

This venue serves up a Saturday brunch, should you wish to dedicate an entire weekend to this now favourite holiday pastime.

This working farm just outside of Durbanville "offers wine lovers and food enthusiasts a peaceful refuge to relax." The kitchen is open from 9am to 2.30pm on Saturdays, serving up a wide variety of dishes to satisfy every appetite. So, this is a great choice for people who aren't that into the average eggs and bacon brekkie.

Try the meat and cheese platter with ciabatta, egg fried brioche bread (with chocolate nut spread, bacon and seasonal fruit), salmon trout bagel (with cream cheese, red onion, pickled cucumber and chives) or lunchier offerings such as basil

gnocchi (with truffled mushrooms, pea mint puree and mange tout), open sandwiches, or a pork belly rosti.



Tobago's Restaurant, Bar and Terrace

A newcomer on the Cape Town brunch scene Radisson Blu Hotel Waterfront will also be serving up a Saturday brunch feast at Tobago's Restaurant, Bar and Terrace.

The Dubai-style "Breaker's Brunch" sessions launches on 10 November on Saturdays from 12.30pm. The restaurant is located right on the water's edge and offers incredible Atlantic Ocean views, making for a memorable brunching experience.

In fact, with a sushi station, fresh oysters, and a chocolate fountain on offer, "brunch will never be the same." Owing to the location, this particular brunch is weather dependent so check the weather forecast and book for a gloriously sunny Saturday.

A charge of R550 a head includes brunch, with your choice of house wines, local beers and soft drinks accompanied by live music. Or for R695 per person, you get all of that as well as cocktails, mocktails and prosecco. As a bonus, parking is free to Tobago's guests – though you might want to take a taxi if you're partaking in the latter.



The Pot Luck Club

One of Luke Dale-Roberts' award-winning restaurants, The Pot Luck Club's Sunday Brunch experience pays tribute to the top chef's days in Singapore.

Located on the top floor of the Silo of the Old Biscuit Mill, you'll be treated to beautiful views and even better food. It offers one of the most popular Sunday brunch choices in the city, so you'll want to be sure to book early. The set menu made up of platters ensuring each guest can try every dish on offer costs R450 per person or R250 extra for bottomless (and they really do mean bottomless) bubbles.

Dishes range through salty, sweet, umami and sweet ending. Specialities include the pork belly sliders and Pot Luck Club fish tacos.



Winchester Mansions

This Sea Point institution is famous for its Sunday Jazz Brunch, taking place every week from 11am to 2pm.

They are so confident in their brunch offering, in fact, that they dare say it is “one of the best brunch experiences in Cape Town.” And it is certainly highly rated by locals and jazz aficionados.

Listen to a live jazz band while enjoying bubbles on arrival, feasting on a wide variety of culinary delicacies (pastries, cheeses, traditional breakfasts, sushi, salads, desserts, and more) and poring over a complimentary newspaper.

The cost is R345 per person for regular events or R395 per person for special events. The musical lineup changes weekly and can be found on the Winchester Mansions website.



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