



ONTBYT BRUNCH

LIGHT FARE

handmade from scratch



BOBOTIE

BEEF Curried Beef • Carrot Bredie • Flaky Pie Crust • Mango Chutney • 12

VEGETABLE Curried Lentils & Mushrooms • Carrot Bredie • Flaky Pie Crust • Mango Chutney • 12



SODWANA BAY CRAB CAKES

NEW • Kingklip • Crab • Peppadew Remoulade • 16

SHORT RIB BANIA CHOW

NEW • Braised Short Rib • Cabbage • Herbed Crème Fraîche • Toasted Bread Bowl • 18

KINGKLIP STUFFED MUSHROOMS

Kingklip • Parmesan • Scampi • 14

LAMB SAMOSA

NEW • Curried Lamb • Green Mamba Sauce • Mango Chutney • 12

CAPE TOWN CALAMARI

CRISPY Light Breading • Lemon Zest • Fresh Cracked Pepper • Peppadew Remoulade • 14

SAUTÉÉD Peri Peri Butter • Bell Peppers • Red Onions • Cilantro • 14

SAVORY FLATBREAD

Parmesan • Garlic Butter • Peli Herb Blend • 7

PELI PELI WINGS

Peri Peri Orange Glaze • Spicy Kudu Seasoning • Fresh Carrots & Celery with Bleu Cheese or Ranch • 14



FLATBREAD MOZAMBIQUE

NEW • Biltong • Caramelized Onions • Peri Peri Goat Cheese • Peppadews • Peppadew Coulis • Local Microgreens • 12



SOUTH AFRICAN SAMPLER

Lamb Samosa • Bobotie • Boerewors Sausage • Biltong • 20

LARGE FARE

hearty and homemade

STICKY TOFFEE FRENCH TOAST

NEW • Warm Challah Bread • Sticky Toffee • 14



CHICKEN SCHNITZEL AND WAFFLES

Crisp Bacon • Sticky Toffee • Sunny Side Up Egg • 16

CURRY CHICKEN HASH

NEW • Curry Chicken • Two Poached Eggs • Mango Chutney • 16

SOUTH AFRICAN FRITTATA

NEW • Peppadew Coulis • Caramelized Onions • Mild Cheddar • Monterey Jack • Heirloom Tomatoes
Fresh Jalapeño Slices • Mushrooms • Local Microgreens • Roasties • 14



SODWANA BAY BENEDICT

NEW • Kingklip & Crab Cakes • Two Poached Eggs • Hollandaise • Peppadews • Roasties • 23



ESPETADA BENEDICT

Filet Medallion Skewer • Two Poached Eggs • English Muffins • Hollandaise • Roasties • 24

Signature

Gluten-Free

Vegetarian

Halal

Vegan

PELI • PELI
SOUTH AFRICAN FLAVORS • SOUTHERN HOSPITALITY

THE WOODLANDS • VINTAGE PARK •
CINCO RANCH • THE GALLERIA •
PELI PELI CATERING •

HAPPY HOUR

Every Monday
through Friday

2pm to 7pm



ONTBYT BRUNCH

SOUP AND SALAD

CARROT GINGER SOUP

Ginger Root • Orange • Crème • Spiced Pumpkin Seeds • 6

CHICKEN AND BOEREWORS SAUSAGE GUMBO

NEW • Chicken • Boerewors Sausage • Okra • Spices • 8

CAESAR SALAD

Romaine Lettuce • Parmesan Crisp • Toast Point • Lemon • Caesar Dressing • 8

RAINBOW KALE SALAD

Rainbow Kale • Caramelized Onions • Heirloom Tomatoes • Goat Cheese • Peppadews
Spiced Pumpkin Seeds • Dried Cranberries • Lemon & Thyme Vinaigrette • 8

GREEK SALAD

Spring Mix • Tomatoes • Cucumber • Red Onion • Bell Pepper • Capers
Kalamata Olives • Feta Crumbles • Peli Herb Blend • Feta Vinaigrette • 8

COCKTAILS

APEROL SPRITZ

Aperol • Polkadraai Pinot Noir Sparkling Rosé • 12

GRAPEFRUIT SWIZZLE

Seersucker Southern Style Grapefruit Gin • Fever-Tree Elderflower Tonic • 10

BILTONG BLOODY MARY

Smirnoff Citrus Vodka • Peli Peli Bloody Mary Mix
Garnish: Pickled Green Bean • Peppadew • Biltong • 10

PELIMOSA

House Champagne • Choice of Juice:
Orange • Strawberry • Cranberry • Pineapple

GLASS • 7

CARAFE • 15

DESSERT

STICKY TOFFEE PUDDING

Warm Spice Cake • Vanilla Bean Ice Cream • Sticky Toffee • 10

BOLO CHOCOLAT

NEW • Devil's Food Cake • Chocolate Ganache • Raspberry Gelée
Toasted Pumpkin Seed Brittle • 10

SUN CITY MERINGUE

NEW • Lime-infused Meringue • Toasted Coconut
Vanilla Bean Ice Cream • Sticky Toffee • Honeycomb • 10

STICKY TOFFEE CHEESECAKE

Sticky Toffee Morsels • Housemade Graham Cracker Crust • 10

MELKTERT

Housemade Graham Cracker Crust • Nutmeg Vanilla Custard
Sticky Toffee • Honeycomb • 10

ADD-ONS

Chicken Thigh • 7
Chicken Breast • 8
Sautéed Shrimp • 9

SIDES

\$5
Carrot Bredie
South African Wild Rice
Roasties
Peli Fries
Peppadew Coleslaw
Drakensberg Legumes

\$7
Braised Kale
Brussels Sprouts
Cauliflower Au Gratin

SIGNATURE SAUCES

HUGUENOT
Bleu Cheese • Bacon Crumbles • Raspberry Chipotle

GARLIC BUTTER
Parsley • Green Onion

PORTOBELLO RED WINE REDUCTION
 Mushrooms • Cabernet • Leeks • Butter

PELICHURRI
Lemon • Herbs • Jalapeños • Oil • Peppadews

TRINCHADO
Chardonnay • Crème • Garlic

SCAMPI
Peri Peri • Garlic • Butter • Crème

We will gladly split checks evenly among all guests; however, in order to provide efficient service, we do not offer itemized checks.
18% gratuity added to parties of 6 or more.

PELI • PELI
SOUTH AFRICAN FLAVORS • SOUTHERN HOSPITALITY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
Please notify your server of any allergies.