

COUNTRY MENU

STARTERS

GARDEN GREEK SALAD | R95

Baby lettuce, olives, feta, cucumber, red onion, cherry tomato and a yoghurt dressing

CHICKEN CAESAR SALAD | R105

Cos lettuce, chicken breast, anchovies, parmesan cheese, panko crusted poached egg and a creamy Caesar dressing

SMOKED SALMON SALAD | R135

Smoked salmon trout, avocado, soft boiled egg, tempura capers and a soy dressing

ARTISAN CHARCUTERIE PLATTER | R165

Selection of sliced cold meats, chicken liver parfait, 3 local cheeses, flat bread, mustard, pickles and marinated olives **(P)(N)**

TOASTED SANDWICHES

Choice of white, brown, whole wheat, rye, ciabatta or gluten free bread served with chunky French fries

CHEESE & TOMATO | R95

Melted cheddar cheese and sliced plum tomato

HAM & CHEESE | R95

Smoked gypsy ham and cheddar cheese

CHICKEN MAYO | R95

Grilled chicken breast, garlic and siracha mayo

COUNTRY CLUB | R120

Bacon, medium fried egg, cheddar cheese, chicken mayo and plum tomato

STEAK | R140

150g Sirloin, dill cucumber, caramelized onion, wholegrain mustard and Emmental cheese

(S) Shellfish | (P) Pork | (PN) Peanuts | (TN) Tree Nuts | (V) Suitable for Vegetarians

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BURGERS

All burgers served with a choice of chunky French fries or garden salad

MOUNT GRACE BURGER | R145

Choice of beef or chicken patty, caramelized onion, dill cucumber and BBQ sauce
Add cheese R10

VEGAN BURGER | R120

Home-made spicy pulse patty, avocado, grilled mushroom, hummus and grilled tofu

PASTA

NAPOLITANA | R135

Tomato, basil, pesto and parmesan cheese **(V)**
Add chicken R20

EXOTIC MUSHROOM | R135

Exotic mushrooms served in a creamy mushroom sauce, parsley and parmesan cheese **(V)**
Add chicken or bacon R20

PIZZA

MARGHERITA | R110

Mozzarella cheese, tomato and herbs **(V)**

SPANAKOPITA | R130

Sautéed spinach, mushroom and feta cheese **(V)**

BUTTER CHICKEN | R140

Butter chicken, mozzarella, tomato and cucumber salsa

PEPPERONI | R145

Salami, roasted pepper, basil and sliced jalapeno

MEXICANA | R145

Spicy beef mince, guacamole, jalapeno and sour cream

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MAINS

CHICKEN WINGS | R105

BBQ or crumbed spicy chicken wings served with chunky French fries

FISH & CHIPS | R145

Battered hake and rustic coleslaw served with chunky French fries

PORK RIBS | R160

300g sticky pork ribs served with chunky French fries **(P)**

AROMATIC CURRY | R190

Curry of the day (ask server) basmati rice and traditional condiments

RUMP STEAK | R215

300g beef rump, grilled to your preference, served with a side dish and sauce of your choice

HOT SNACK PLATTER | R205

Sticky pork ribs, jalapeno rissoles and chicken wings served with chunky French fries **(P)**

BEEF OXTAIL | R235

Braised beef oxtail, root vegetables, served with a choice of mash potato or dumpling

MEATY PLATTER | R550

300g rump steak, 200g traditional boerewors, 200g pork ribs, and 4 chicken wings

Served with a choice of 3 sides **(P)**

SIDES | R45

Crispy potato wedges

French fries

Seasonal vegetables

Parmesan mashed potato

Creamed spinach

Greek salad

SAUCES | R45

Black peppercorn

Mushroom

Peri peri

Cheese

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DESSERTS

CHOCOLATE BROWNIE | R85

Warm chocolate brownie, mixed berry compote served with fresh cream

MALVA PUDDING | R85

Freshly baked pudding, orange segments served with home made custard or vanilla ice cream

CRÈME BRÛLÉE | R90

Flavored with Amarula, seasonal strawberries and shortbread

LEMON MERINGUE TART | R90

Deconstructed lemon meringue

TRADITIONAL CHEESECAKE | R95

Baked cheesecake with seasonal berries served with lemon sorbet

PECAN NUT TART | R95

Coconut gel, coffee panna cotta and mascarpone cream (TN)

KIDS MENU

FISH & CHIPS | R80

Battered hake goujons and coleslaw served with chunky French fries

CRUMBED CHICKEN | R80

Chicken strips served with chunky French fries or vegetables

MACARONI & CHEESE | R80

Penne in a cream sauce topped with cheddar

SPAGHETTI BOLOGNAISE | R90

Classic ground beef mince in light tomato sauce with parmesan cheese

BURGER | R95

Beef or chicken served with chunky French fries

ICE CREAM | R45

Vanilla, strawberry or chocolate served with chocolate sauce

MILK SHAKE | R45

Chocolate, strawberry, banana or vanilla

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