



THE GARDEN MENU

All day, farm to fork dining

Available from 12:00 daily

MOUNT GRACE

HOTEL & SPA



Selected items also available for room service. Please refer to our room service menu.

All day, farm to fork dining

Our Mount Grace Garden menu celebrates an Afro-Mediterranean farm-style philosophy. Designed for the slow-paced country life, these dishes are best enjoyed on our sun-drenched lawns, our historic stoep, or our contemporary deck areas overlooking the Magaliesburg mountains.



Antipasti

The perfect start to a garden lunch, served with artisan, house-baked fresh ciabatta.

Marinated Artichokes & Olive Tapenade (V) | R165

Lemon-infused artichokes paired with a rich, savory black olive tapenade.

Roasted Peppers & Calamari | R205

Flame-roasted bell peppers paired with tender grilled calamari tubes.

Arancini with Napoletana Sauce (V) | R190

Crispy golden risotto balls served with a vibrant, herb-infused tomato sauce.

Scampi Fromage (S) | R235

Prawn tails baked in a delicate three-cheese mornay sauce featuring locally crafted Magaliesberg cheeses.

Garlic Mussels (S) | R235

West Coast mussels poached in a creamy garlic and white wine broth.

Platters to Share

The Mount Grace Signature Platter (P) | R420

A curated selection of local charcuterie, basil pesto, and marinated olives. Served with a selection of artisanal Magaliesberg cheeses, homemade cheese biscuits and fresh ciabatta.

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

Please note that while every effort is made to use fresh ingredients in the preparation of food and beverages served on these premises, food and beverages including dairy products, ice cream, frozen dessert, proprietary sauces, juices, preserved meats, served may contain permitted artificial colourants, flavourants and preservatives, in addition, certain foodstuffs have been packaged and prepared on premises in which nuts may be present. Non-Halaal and Non-Kosher foods are prepared and served on the premises.

Salads

Fresh, crisp, and locally sourced.

Caprese Salad (V) | R240

Vine-ripened tomatoes and locally pulled Magaliesberg mozzarella, drizzled with a balsamic reduction.

Garden Salad (V) | R175

Seasonal farm greens, cucumber, cherry tomatoes, ciabatta croutons, parmesan cheese and garden radish.

Pesto Chicken Salad (V) | R215

Grilled chicken breast tossed in creamy pesto, served over a bed of mixed garden leaves, cherry tomatoes, ciabatta croutons, parmesan cheese and garden radish.

Gourmet Sandwiches

Crafted on your selection of farm-style white, brown or rye bread, served with our signature Sumo chips and a side garden salad.

Ham & Magaliesberg Cheese (P) | R175

Country ham and matured local Magaliesberg cheese with wild rocket and tomato.

Chicken Mayo, Mozzarella & Pesto | R190

Shredded chicken in herb mayo with melted local mozzarella and basil pesto.

Parma Ham & Balsamic Onions (P) | R195

Prosciutto, fresh local mozzarella, and rocket with sweet balsamic-glazed onions.

Garden Pizzas

Authentic bases crafted with imported Neapolitan-style flour and local Magaliesberg mozzarella.

Margherita (V) | R195

Classic tomato and local mozzarella.

Pepperoni | R255

Spiced salami and wild oregano.

Quattro Stagioni (P) | R290

The “Four Seasons” classic: Ham, garlic, mushrooms, olives and artichokes.

Caesar Pizza (P) | R295

Chicken, crispy bacon, rocket and caesar dressing with anchovies.

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Artisan Pasta

Your choice of penne, fettuccine, or spaghetti. All dishes are finished with aged local cheese shavings.

Alfredo (P) | R240

A rich, cream-based sauce with country ham and pan-seared mushrooms.

Siciliana | R195

A spirited Neapolitan sauce with olives, fresh chili and grilled chicken.

Al Pollo (P) | R255

Chicken, crispy bacon, and mushrooms in a smooth garlic and herb cream sauce.

Bolognese | R220

Traditional slow-cooked beef ragù in a rich, herb-infused tomato sauce.

Baked Pasta

Lasagna al Forno | R290

Layers of rich beef lasagna served on a bed of fresh Neapolitan sauce.

Spinach & Ricotta Cannelloni (V) | R265

Pasta tubes filled with creamed local ricotta, Neapolitan sauce and garden spinach, baked with mozzarella.

Signature Dishes

Served with your choice of pasta Neapolitan, baby herbed potatoes, or Mediterranean roasted vegetables.

Pollo alla Scaloppine | R338

Tender chicken medallions pan-seared with lemon and herbs.

Country Trout | R350

Fresh local trout fillet with a citrus-butter infusion.

Fritto Misto (S) | R245

A crispy medley of tempura-style seafood and garden vegetables.

Pork Chops alla Pizzaiola (P) | R290

Grilled chops topped with a robust garlic, tomato and oregano sauce.

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Desserts

Tiramisu alla Mamma | R165

The Italian classic: coffee-soaked ladyfingers with layers of whipped mascarpone.

Polenta Cake | R135

Zesty citrus polenta cake served with premium Bambini vanilla bean ice cream.

Italian Kisses | R95

From our friends at Bambini, a trio of Italian Kisses to end a perfect Garden dining event.



Espresso Bar

Our premium coffee is locally roasted and prepared by our skilled baristas.

Espresso | Single R36 | Double R44

The classic intense shot of concentrated coffee.

Americano | R46

Double espresso topped with hot water for a smooth, bold finish.

Cappuccino | R46

Espresso balanced with steamed milk and a dense layer of micro-foam.

Caffè Latte | R46

A silky combination of espresso and steamed milk with a thin layer of foam.

Flat White | R46

Double espresso with a thin, velvety layer of flat steamed milk.

Cortado | R42

Equal parts espresso and warm milk to cut the acidity.

Caffè Mocha | R55

Rich espresso blended with dark cocoa and velvety steamed milk.

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