



Available from 12:00 daily

MOUNT GRACE

HOTEL & SPA



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

Mount Grace Hotel & Spa welcomes you to 1852

Named for the year this land was first registered as the farm Commando Nek, this space is where the storied soul of the Magaliesberg meets the art of the escape.

For over a century, these hills stood as a place of quiet industry, until 1984, when the estate transitioned from its rustic farmstead roots into the contemporary retreat of Mount Grace.

Today, 1852 is your sanctuary for a well-earned break. Our food reflects that “Old Town” contemporary vibe – relaxed, classy, and unpretentious. This isn’t fine dining; it’s a smart, warm collection of chef-curated flavours designed to be shared while you slow down and soak in the heritage of the estate.

TAPAS & SMALL PLATES

Curate your experience - select 2 to 3 items to build a signature heritage platter.

Karoo Wagyu Sliders | R165

Twin certified Karoo Wagyu patties on toasted brioche, finished with a rich truffle-infused aioli.

Oxtail Bitterballen | R225

Slow-braised oxtail croquettes served with a tangy mustard custard and zesty orange gremolata.

Karoo Lamb Tails | R255

A traditional Karoo delicacy, grilled in our signature soy and honey dressing and tossed in a savoury truffle popcorn dust.

Trout Fish Cake | R155

Local trout cake paired with orange gremolata and a whipped hot honey cream cheese mousse.

Petit Lamb Curry ‘Bunnies’ | R140

Miniature artisanal loaves filled with aromatic lamb curry and topped with a refreshing spekboom salsa.

Beef Short Rib Amagwinya | R140

Traditional vetkoek stuffed with slow-cooked short rib and a piquant spicy pineapple coleslaw.

Skilpadtjie Benedict | R215

A potato hash basket cradling a traditional skilpadtjie, topped with labneh, spekboom salsa and velvet Hollandaise.

Chicken Lollipops | R225

Flame-grilled chicken drumettes served with whipped labneh, chakalaka-infused mayo and pickled cucumber.

Sumo Chips (V) | R85

Hand-cut triple-cooked thick chips dusted with aged Parmesan and served with truffle aioli.

(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.

BURGERS

Served on toasted artisanal buns with a side of Sumo chips.

The 1852 Wagyu Burger | R285

A premier 200g certified Karoo Wagyu patty, mature cheddar and signature heritage trimmings.

The Mount Grace Beef Burger (P) | R255

Flame-grilled grain-fed beef patty basted in our house BBQ sauce with local Van Gaalen cheese, streaky bacon, pickles and crisp lettuce.

Southern Buttermilk Chicken | R195

Crispy fried buttermilk chicken breast with a spicy herb coating, local Van Gaalen cheese, pineapple coleslaw and zesty ranch dressing.

LIGHT MEALS

'Marry Me' Chicken | R265

Tender chicken breast in a creamy sundried tomato and Parmesan sauce, served with basil pesto roasted baby potatoes.

Honey-Soy Pork Belly Kebabs (P) | R285

Glazed pork belly and crispy crackling served with labneh, grilled pineapple, silky mashed potatoes and crispy leeks.

Heritage Bangers & Mash | R220

Premium homemade pork bangers smothered in a rich brown onion gravy, served over silky mashed potatoes with crispy leeks.

Traditional Fish & Chips | R235

Fresh hake in a crisp golden batter, served with Sumo Chips, mushy peas, and chunky tartare sauce.

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1852 HERITAGE GRILLS

Our steaks are aged for 21 days and flame-seared. Includes one signature side.

Karoo Lamb Rack | R495

Free-Range T-Bone (500g) | R475

Brandy BBQ or garlic and herb crusted.

Black Angus Ribey (200g) | R370

Brandy BBQ or garlic and herb crusted.

Certified Karoo Wagyu Fillet MS 4/5 (250g) | R785

Brandy BBQ or garlic and herb crusted.

Maputo Piri-Piri Baby Chicken | R285

Signature Sides (Additional side | R72)

Velvety mash | Buttery umngqusho (samp and beans) | Sumo chips | Harvest salad | Pumpkin fritters with ginger caramel | Wilted morogo with feta

VEGAN

Pap & Vleis (V) | R245

Our vegan version of a true classic, tofu and black mushroom kebabs served on a bed of silky polenta smothered with a spicy Sheba (tomato gravy).

Cauliflower Schnitzel (V) | R265

Cauliflower schnitzels with a creamy coconut basil mushroom sauce, creamy mashed potatoes and crispy leeks finished with basil oil.

HERITAGE CLASSICS

Slow-Braised Oxtail | R395

A South African staple, slow-cooked for 6 hours and served with a traditional steamed dumpling and buttery Umngqusho.

Red Wine Short Rib | R365

Fall-off-the-bone beef short rib on a bed of velvety mashed potatoes, finished with red wine jus, crispy leeks and orange gremolata.

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ACCOMPANIMENTS & SAUCES

Individually Prepared | R65

Béarnaise

Mushroom and red wine

Fromage sauce

Green peppercorn

Thermidor

1852 DESSERTS

The Braai S'more | R140

A decadent warmed chocolate pudding paired with chocolate custard, toasted meringue and Bambini vanilla ice cream.

Salted Caramel Cheesecake | R145

Velvety baked cheesecake drizzled with house-made caramel sauce and topped with a crunchy popcorn brittle.

Amarula Affogato | R135

Premium Bambini vanilla ice cream drowned in a rich Amarula-infused macchiato.

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