ROOM SERVICE MENU

Available from 11h00 - 22h00

TAPAS & SMALL PLATES

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

CHICKEN LOLLIPOPS | R225

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

SUMO CHIPS | R85

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

PLATTERS TO SHARE

THE MOUNT GRACE SIGNATURE PLATTER | 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. **(P)**

SALADS

Fresh, crisp, and locally sourced.

CAPRESE SALAD | R240

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

GARDEN SALAD | R 175

Seasonal farm greens, cucumber, cherry tomatoes, ciabatta croutons, parmesan cheese and garden radish. **(V)**

PESTO CHICKEN SALAD | 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.

(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.

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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 | R175
Country ham and matured local Magaliesberg cheese with wild rocket and tomato. **(P)**

CHICKEN MAYO, MOZZARELLA & PESTO | R190
Shredded chicken in herb mayo with melted local mozzarella and basil pesto.

PARMA HAM & BALSAMIC ONIONS | R195
Prosciutto, fresh local mozzarella and rocket with sweet balsamic-glazed onions. **(P)**

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 | R255
Flame-grilled grain-fed beef patty basted in our house BBQ sauce with local Van Gaalen cheese,
streaky bacon, pickles and crisp lettuce. **(P)**

SOUTHERN BUTTERMILK CHICKEN | R195
Crispy fried buttermilk chicken breast with a spicy herb coating, local Van Gaalen cheese,
pineapple coleslaw and zesty ranch dressing.

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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 | R285

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

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.

GARDEN PIZZAS

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

MARGHERITA | R195

Classic tomato and local mozzarella. **(V)**

PEPPERONI | R255

Spiced salami and wild oregano. **(P)**

QUATTRO STAGIONI | R290

The "Four Seasons" classic: Ham, garlic, mushrooms, olives and artichokes. **(P)**

CAESAR PIZZA | R295

Chicken, crispy bacon, rocket and Caesar dressing with anchovies. **(P)**

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ARTISAN PASTA

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

ALFREDO | R240
A rich, cream-based sauce with country ham and pan-seared mushrooms. **(P)**

SICILIANA | R195
A spirited Napoletana sauce with olives, fresh chili and grilled chicken.

AL POLLO | R255
Chicken, crispy bacon and mushrooms in a smooth garlic and herb cream sauce. **(P)**

BOLOGNESE | R220
Traditional slow-cooked beef ragù in a rich, herb-infused tomato sauce.

VEGAN

PAP & VLEIS | R245
Our vegan version of a true classic, tofu & black mushroom kebabs served on a bed of silky polenta smothered with a spicy sheba (tomato gravy). **(V)**

CAULIFLOWER SCHNITZEL | R265
Cauliflower schnitzels with a creamy coconut basil mushroom sauce, creamy mashed potatoes and crispy leeks finished with basil oil. **(V)**

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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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.

MAPUTO PIRI-PIRI BABY CHICKEN | R285

SIGNATURE SIDES (ADDITIONAL SIDES) | R65

Velvety mash

Buttery Umngqusho (samp and beans)

Sumo chips

Harvest salad

Pumpkin fritters with ginger caramel

Wilted morogo with feta

INDIVIDUALLY PREPARED SAUCES | R65

Béarnaise | mushroom and red wine | fromage sauce | green peppercorn | Thermidor

DESSERTS

THE BRAAI S'MORE | R140

A decadent warmed chocolate pudding paired with chocolate custard and toasted meringue served with a dollop of cream.

SALTED CARAMEL CHEESECAKE | R145

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

POLENTA CAKE | R135

Zesty citrus polenta cake served with a dollop of cream.

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