

# **Garden Court Mthatha**

## **All Day Dinning Menu & Wine List**

Available from 11h00 – 22h00  
For in-room dining dial 20198.

**Allergy notice:** We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a common kitchen with the risk of exposure to the allergens. We cannot guarantee that any foods or beverages are allergen free even if the allergen does not appear in the name or the ingredients listing. If you have food allergies, then ask kitchen management about any specific allergens in the food before eating any food from the buffet or from the menu.

## STARTERS

SOUP OF THE DAY with croutons	R105
CHICKEN LIVERS 200g with toasted tortilla chips	R100

## SALADS

CHICKEN SALAD chicken breast with mixed lettuce, cherry tomatoes, cucumber, pumpkin seeds & Caesar dressing	R115
CHICKEN & CHICKPEA SALAD  chicken breast, served with, mixed lettuce, cucumber, boiled egg, red onion and basil vinaigrette dressing	R160
GARDEN COURT SALAD pineapple, lettuce, tomatoes, cucumber, croutons, red onions, feta cheese & Greek salad dressing	R110
STEAK SALAD steak with mixed greens, cherry tomatoes, cucumber and pimentos & Caesar dressing	R150

## PRIMI PIATTI

VEGETARIAN / BEEF TAGLIATELLE seasonal vegetables and onions or beef meat balls with Napolitano sauce	R170
SMOKED PENNE ALFREDO crispy diced bacon, smoked chicken breast, mushroom, pimentos and cream	R170
CHICKEN / BEEF / VEGETABLE STIR FRY chicken or beef, red cabbage, carrots, red onions, peppers, seasoning, garnish, vegetable oil	R175

## LIGHT MEALS

CHICKEN WINGS 300g basted in peri-peri or barbeque sauce served with chips	R145
CRUSTED WINGLET BASKET salsa crusted winglets (300g) with Prego sauce served with Chips	R140
BEEF OR CHICKEN BURGER  Beef patty or chicken fillet served with slow roasted tomato relish, dill cucumber, fried onions, cheddar cheese and chip	R165

SNACK BASKET R170  
Riblets, meat balls, wings, jalapeno rissoles served with chips and sweet chili sauce

PANKO PRAWN R185  
panko prawn served with chips and tartar sauce

## WRAPS & SANDWICHES

BEEF / CHICKEN WRAP R160  
beef or chicken, pimentos, red onions, roast butternut, eggplant, cream cheese

BACON AND FETA TRAMEZZINI R150  
tramezzini, lettuce, bacon, feta and avocado

BACON, EGG AND CHEESE R160

CHEESE AND TOMATO R120

CHICKEN MAYONNAISE R120

HAM AND CHEESE R120

TUNA MAYONNAISE R120

BEEF/ CHICKEN CLUB SANDWICH R185

Cheddar cheese slice, slice of tomato, Lettuce, Egg, Bacon and sweet mustard sauce

Sandwiches served on white, brown or low GI bread either toasted or plain served with french fries

or garden salad and sweet chilli sauce

## SIZZLING GRILLS

Served with 1 Starch & 1 Veg

GRILLED CHICKEN BREAST 350g R220  
rosemary marinated chicken breast

PORK CHOPS 300g R250  
With sweet & sour/ BBQ basting

RUMP STEAK 300g R250

T- BONE STEAK 350g R260  
with herbed garlic / basting

LAMB CHOPS 300g R305  
with salt and pepper / BBQ basting

MEAT PLATTER 800g R600  
200g pork ribs, 200g minute steak, 200g sausage, 200g chicken wings

OXTAIL 500g R300

CHEF'S SPECIAL

Ask your waiter for the Chef's special of the day

Price on Request

**FROM THE SEA**

GARDEN GRILLED SEAFOOD BASKET R405

3 grilled prawns, grilled hake fillet, grilled calamari rings with seasonal vegetables and garlic aioli sauce

CATCH OF THE DAY R220

Chef's choice of seafood served with your choice of seasonal vegetables or chips

CRISPY PARMESAN HERB CRUSTED SALMON R305

Salmon served with green bean and creamy garlic sauce

**SIDES**

R45

Onion rings  
Rice  
Seasonal vegetables  
French fries  
Garden salad  
Mushrooms

**SAUCES**

R35

Pepper sauce  
Cheese sauce  
Mushroom sauce

**KIDDIES**

MACARONI & CHEESE R95

SPAGHETTI BOLOGNAISE R110

CHICKEN NUGGETS & CHIPS R105

**DESSERTS**

All served with vanilla ice cream or cream

TROPICAL FRUIT SALAD R95

CHEESE CAKE R110

ICE CREAM R80

with thick chocolate sauce

MALVA PUDDING R110

CAKE OF THE DAY R155

## BEVERAGES

Coke, Fanta, Cream Soda, Stoney	R40
Coke zero, Sprite zero	R40
Cappy Juice	R40
Appetizer & Grapetizer	R46
Still / Sparkling water 500ml	R29
Still water 1.5 ml	R38

## HOT BEVERAGES

Americano/ Filter	R38
Flat White	R42
Cappuccino, Café Latte	R42
Hot Chocolate	R44
Espresso (single)	R32
Tea	R32

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Michelangelo International Wine & Spirit Awards 2022 – Prize Winners

All prices are in South African Rand and inclusive of VAT

No alcohol will be served to minors under the age of 18

## SPARKLING WINES

### CHAMPAGNE

Veuve Cliquot Yellow		2350
Moet & Chandon Brut		2200

### BRUT

Pieter Cruythoff	Swartland	320
Pongraz	Stellenbosch	565

### ROSÉ Wine

Simonsig Rose	Stellenbosch	350
JC Le Roux Non Alcohol	Stellenbosch	300
JC Le Roux Le Domain	Stellenbosch	300
JC Le Roux La Chanson	Stellenbosch	300

## WHITE WINES

### WHITE BLENDS & AROMATIC

Flagstone Noon Gun, <small>Chenin Blanc / Viognier / Sauvignon Blanc</small>	Darling	125   375
Neetlingshof Estate Gerwurztraminer	Stellenbosch	400
Cavalli Cremelo White Blend	Stellenbosch	950

## SAUVIGNON BLANC

Durbanville Hills	Durbanville	95   295
Goedverwacht Great Expectations	Robertson	150   450
Nederberg	Paarl	260

## CHENIN BLANC

Van Loveren No. 5	Robertson	95   285
Nederberg Stein	Paarl	260
Laborie	Paarl	95   280

## CHARDONNAY

Merwida Papenkuils Unwooded	Breedekloof	97   290
Warwick Reserve	Stellenbosch	410
Durbanville Hills	Durbanville	310

## RED WINES

### CABERNET SAUVIGNON

Warwick	Stellenbosch	135   400
Backsberg Four Pillars	Stellenbosch	160   475
Nederburg	Paarl	385

### MERLOT

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Uniwines Dasch Bosch	Rawsonville	97   290
Zorgvliet	Stellenbosch	650
Spier Merlot	Stellenbosch	105   310

## **PINOTAGE**

Eagle's Cliff	Worcester	80   240
Beyerskloof Pinotage	Stellenbosch	120   360
Beyerskloof Traildust	Stellenbosch	650


## **SHIRAZ**

Koelenhof Koelenbosch	Stellenbosch	115   335
Cavalli Shiraz	Stellenbosch	200   600

## **PINOT NOIR**

Haute Cabrière	Franschhoek	480
Peter Falke	Elgin	570
Oak Valley Sound of Silence	Elgin	600

## **RED BLENDS**

Morgenhof, <small>Merlot / Cabernet Franc</small>	Stellenbosch	380
 KVV Classic Collection Petit Verdot <small>Cabernet Franc / Malbec / Merlot, / Cabernet Sauvignon / Petit Verdot</small>	Paarl	90   335
<b>Kanonkop Kadette Cape Blend</b>	<b>Stellenbosch</b>	490
Rupert & Rothschild	Stellenbosch	695

## **DESSERT AND FORTIFIED WINES**

### **DESSERT WINES**

Nederburg - Noble Late Harvest	Paarl	150   450
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