



BERGVIEW RESTAURANT

a la carte menu

Starters

Saint Germain Soup

R59

Split Pea and Ham Soup with Bacon Bits, fresh Peas and Cream.

Black Mushroom Risotto Stack (V)

R90

Mushroom Risotto layered between Garlic Black Mushrooms with Sautéed Spinach.

Mussels

R85

Poached in a White Wine Garlic Cream, Bruschetta, and fresh Herbs.

Deep Fried Camembert

R90

Camembert Wedges Wrapped in Bacon or Crumbed (V) on Crostini, Herb Salad, Wild Berry Sauce, Honey Drizzle.

Carpaccio

R95

Thinly sliced and flattened Biltong Spiced Beef Fillet, Rocket Salad with Parmesan Shavings and Balsamic Reductions.

Chicken Caprese Stack

R95

Tian of Mozzarella, Tomato, roasted Peppers, Blue Cheese and Guacamole. Surrounded by a Herb Salad. Perinaise Dressing.

Mains

Oxtail

R205

Seasonal Vegetables, Red Wine, and Tomato Ragout, mashed Potatoes.

Calamari

R195

Pan Fried Calamari Tubes and Tentacles, Savoury Rice and Lemon Herb Butter Sauce and Veg.

Green Thai chicken and Prawn Curry

R190

Mild Coconut Curry Sauce, Basmati Rice, Poppadum, Tomato Chilli Sambal.

Hake

R150

Grilled or fried Hake served with Chips, Side Salad, Tartare Sauce and Lemon.

Sole

R219

Parsley Baby Potatoes, Lemon Caper Butter, Veg.

Mushroom Risotto (V)

R145

Button Mushroom, Truffle Oil, Parmesan and micro Greens.

Layered Aubergine Tower (V)

R130

With Tomato, Brown Mushroom, Mozzarella, and Basil Pesto. on a bed of Spicy Arrabiatta Sauce

Chicken Roulade

R165

Free Range Chicken Fillet, filled with Spinach and Feta Cheese. Cheese Sauce, creamy mashed Potatoes.

From the Grill

Served with - French Fries or Creamy Mash

Add a Sauce (R30) Mushroom, Peppercorn, Cheese, Blue Cheese or Garlic

Lamb Loin Cutlets

R250

Peppercorn Sauce, Minted Jus, Veg.

Braised Lamb Shoulder

R255

Demi-Glace, and Mint Jelly, Veg.

Beef Fillet

R250

250g Fillet Steak with a Garlic Black Mushroom and Sautéed Spinach.

Pork Belly

R175

Salted Crackling, Jus and Apple Sauce, Veg.

Beef Rib Eye

R250

300g Rib Eye steak, Jus and topped with a Marrow Bone, Veg.



Desserts

Vanilla Ice Cream

R55

Served with a choice of Chocolate or Toffee Sauce.

Flavoured Crème Brûlée

R75

Served with Vanilla Ice Cream.

Malva Pudding

R75

Butterscotch Sauce and Vanilla Ice Cream.

Chocolate Lava Pudding

R95

Rich Chocolate Soufflé with Fine Chocolate, Self-saucing Dessert with Ice Cream and Chocolate Sauce.

Caramel Banana Cheesecake

R80

Drizzled with Caramel Sauce and Ice Cream.



*Your are not in the
mountains.*

*The mountains
are in you.*

John Muir



Gooderson Drakensberg Gardens
Golf & Spa Resort