



# STARTERS

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## PEA & HAM SOUP

**R70**

Traditional slow-cooked Pea Soup finished with crispy Bacon sprinkles.

## TOWER OF BLACK MUSHROOMS (V)

**R95**

Grilled Black Mushrooms layered with Creamed Spinach and Blue Cheese, finished with a rich Blue Cheese Sauce.

## MUSSELS

**R95**

Mussels Poached in a White Wine and Garlic Cream Sauce, served with toasted Bruschetta and fresh Herbs.

## DEEP FRIED CAMEMBERT

**R95**

Camembert Wedges, Crumbed or Bacon-wrapped, served on Crostini with Herb Salad, Wild Berry Sauce and a Honey Drizzle.

## SPRINGBOK CARPACCIO

**R125**

Thinly sliced Springbok served with Rocket, Parmesan shavings, crisp-fried Root Vegetables and Balsamic reduction.

## TUNA SASHIMI

**R115**

Seared Yellowfin Tuna coated in Black and White Sesame Seeds, served with Herb Salad, Pickled Ginger and Honey-Soy Dressing.

# SPECIALITIES

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## Oxtail

**R235**

Slow-Cooked Oxtail in a rich Red Wine and Tomato Ragout, served with creamy Mashed Potatoes.

## Local Trout Fillet

**R255**

Pan-Seared Drakensberg Trout Fillet finished with a Lemon Herb Butter Cream Sauce.

## Green Thai Chicken And Prawn Curry

**R195**

Mild Coconut Curry with tender Chicken and tender Prawn pieces, served with Basmati Rice, Poppadum and Tomato Chilli Salsa.

## Vegetable Tian (V)

**R165**

Layers of Aubergine, Baby Marrow, Peppers, Tomato and Mozzarella, served on sautéed Spinach and finished with a Nut and Seed sprinkle.

## Chicken Roulade

**R180**

Free-Range Chicken Fillet stuffed with Spinach and Feta, served with Cheese Sauce and creamy Mash.

# SEAFOOD

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## Calamari

**R195**

Pan-Fried Calamari Tubes and Tentacles served with Savoury Rice, Lemon Herb Butter Sauce and Vegetables.

## Hake

**R155**

Grilled or Fried Hake served with Chips, Side Salad, Tartar Sauce and Fresh Lemon.

## Sole

**R240**

Pan-Fried Sole served with Parsley Baby Potatoes, Seasonal Vegetables and Lemon Caper Butter.

# FROM THE GRILL

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Served with - French Fries or creamy Mashed Potato

Add a Sauce (R30) Mushroom | Peppercorn | Cheese | Blue Cheese | Garlic

## **BRAISED LAMB SHOULDER**

**R275**

Slow-braised lamb shoulder served with rich demi-glace, mint jelly and seasonal vegetables.

## **PEPPERED BEEF FILLET (250G)**

**R285**

Tender beef fillet dry-marinated with crushed green peppercorns and grilled to perfection.

## **PORK BELLY**

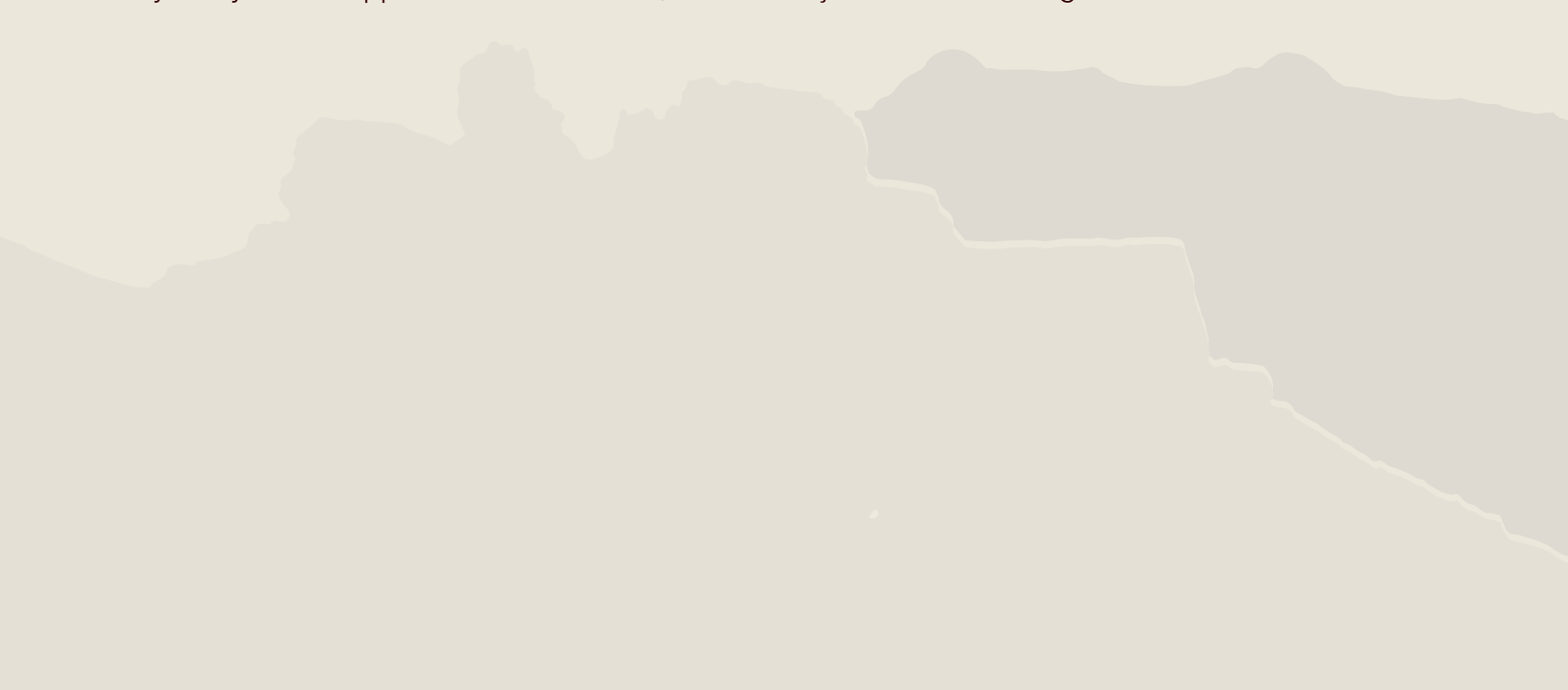
**R185**

Crispy pork belly with salted crackling, served with jus, apple purée and seasonal vegetables.

## **BEEF RIB EYE (300G)**

**R275**

Juicy rib-eye steak topped with marrow bone, served with jus and seasonal vegetables.



# DESSERTS

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## ICE CREAM TRIO

**R65**

A Selection of Chocolate, Strawberry and Vanilla Ice Cream served in a Wafer Basket with Assorted Sauces.

## MARASCHINO CRÈME BRÛLÉE

**R80**

Classic Baked Custard infused with Maraschino, finished with Caramelised Sugar and served with Ice Cream.

## MALVA PUDDING

**R80**

Traditional Warm Sponge Pudding served with Butterscotch Sauce and Vanilla Ice Cream.

## CHOCOLATE LAVA PUDDING

**R95**

Rich Chocolate Fondant with a molten centre, served with Ice Cream and Chocolate Sauce.

## CARAMEL BANANA CHEESECAKE

**R85**

Creamy Cheesecake topped with Caramelised Banana, finished 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