

# SPA CAFÉ MENU

Served at the Spa Café from 12h00 – 18h00 and in Room Service.



## SPA CAFÉ FOOD MENU

<b>Grace Salad</b> (V)	<b>65</b>
lettuce, asparagus, tomato, cucumber carrot ribbons, tomato and onion relish	
<b>Tabbouleh Chicken Salad</b>	<b>85</b>
poached chicken breast flaked into a bulgur wheat, onion, tomato, parsley, lemon and olive oil salad	
<b>Beetroot Citrus Salad</b> (V)	<b>65</b>
roasted beetroot, orange and lemon segment salad, mint and yoghurt, herb shoots and vinaigrette	
<b>Quiche</b> (V)	<b>65</b>
vegetable selection of the day and a green herb salad	
<b>Butternut Soup</b> (V)	<b>55</b>
creamed butternut with orange and ginger	
<b>Caprese Bagel</b> (V)	<b>80</b>
tomato, mozzarella and basil	
<b>Chicken Wrap Sandwich</b>	<b>95</b>
grilled chicken and green salad	
<b>Vegetable Wrap Sandwich</b> (V)	<b>75</b>
grilled vegetables, cream cheese, sun dried tomato and olives	
<b>Smoked Salmon Trout on Rye</b> (S)	<b>140</b>
pickled onions, capers and cream cheese	
<b>Fruit Skewers</b>	<b>55</b>
seasonal fruit on a skewer with honey flavored yoghurt	
<b>Poached Pear</b>	<b>60</b>
poached in red wine and mascarpone cream	
<b>Mocha Chocolate Mousse</b> (N)	<b>60</b>
light coffee, chocolate mousse with a short crust biscuit	
<b>Artisan Cheese (for one)</b>	<b>85</b>
local cheese, preserves, chutney, bread and crackers	

## SPA CAFÉ WINE LIST

	Glass	Bottle
MÉTHODE CAP CLASSIQUE		
Simonsig Kaapse Vonkel	<b>90</b>	<b>300</b>
WHITE WINE		
Goederust Sauvignon Blanc	<b>50</b>	<b>165</b>
Goederust Chardonnay	<b>50</b>	<b>165</b>
Protea Sauvignon Blanc	<b>60</b>	<b>175</b>
Protea Chenin Blanc	<b>60</b>	<b>175</b>
Protea Chardonnay	<b>60</b>	<b>175</b>
ROSÉ WINE		
Protea Rosé	<b>60</b>	<b>175</b>
RED WINE		
Goederust Cabernet / Merlot Blend	<b>50</b>	<b>165</b>
Protea Cabernet Sauvignon	<b>60</b>	<b>175</b>
Protea Shiraz	<b>60</b>	<b>175</b>
Protea Merlot	<b>60</b>	<b>175</b>

(V) vegetarian (S) seafood or shellfish  
(N) contains traces of nuts (P) pork product

### IMPORTANT NOTICE

Please note that while every effort is made to use fresh ingredients in the preparation of the food and beverages served on these premises, food and beverages including dairy products, ice cream, frozen desserts, proprietary sauces, juices, preserves, jams and 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 also prepared and served on the premises.



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MAGALIESBURG, GAUTENG