

## DESSERT

### CRÈME BRÛLE - R50

Vanilla baked custard topped with melted caramel sugar

### ETON MESS - R44 (our own version)

A parfait of crushed menirgue, vanilla pod ice cream & a tangy berry coulis

### SORBET - R40

3 Scoops of delicious fresh flavours

### C4 JAR - R60 (Cookies - Caramel - Chocolate - Cream)

Layers of crushed Oreo cookies, chocolate mousse & caramel topped with whipped cream

### ICE CREAM & CHOCOLATE SAUCE - R44

Vanilla ice cream with decadent Bar One sauce

### MILK TART - R39

An old favourite - freshly baked and traditionally made

### STICKY TOFFEE PUDDING - R58

Warm sticky toffee pudding served with vanilla ice cream or custard

### CARAMEL SUGAR CONE - R30

A sugar cone filled with 2 scoops of ice cream & topped with a delicious caramel drizzle

### JELLY IN A JAR - R33

Old-fashioned jelly topped with vanilla custard, cream & rainbow sprinkles

### CHEESE PLATE

A variety of 4 local cheeses served with preserves, fruit & biscuits

For 1-2 guests - R113 (100g of cheese)

For 3-4 guests - R192 (160g of cheese)

- additional homemade 3 cheese biscuits - add R4 each

### BAKES OF THE DAY

A selection of fresh & decadent cakes or tarts.....

Please ask your waiter

Chloe



Mango



Lion

## Pooch Menu

Daisy Grace (Miss Grace)



### PAW-SOME SNACK - R26

2 Sliced sausages, beef & pork

### HUNGRY PUP - 36

200g of Cooked beef mince

### HOUND DOG HEAVEN - R25

150g of sliced, plain grilled chicken breasts



Daisy

TRADING HOURS

Wednesday to Friday: 7h30 to 17h00

Weekends & most public holidays: 8h00 to 17h00

011-948-6001 / 079-526-0348

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www.missgrace.co.za

Plot 152, R550 Kliprivier Road, Eikenhof, Jhb



Daisy

## OUR STORY

Welcome to Miss Grace Country Food House, a family-owned country eatery established in November 2012.

It only seemed natural to start this venture on this much loved property, one where the family grew up on & also established their other family-run business, Thornbirds in 2003.

Miss Grace is named after the family's French bulldog, Daisy Grace, & the setting surrounding the eatery gave name to Country Food House. The old horse stables were converted into this now charming stone building surrounded by lush gardens.

"We have always had an absolute love for our animals, our gardens & for delicious food. This is very prominent throughout the theme of the eatery & its surroundings & we are delighted that we are able to share this with our patrons. Miss Grace is dedicated to our pets and to Mother Nature".

Miss Grace would like to invite you, your family, your friends & your furry friends to indulge in good company, great food & a relaxing countryside setting.



Miss Grace Country Food House is dedicated to all of our loving pets, those who have left us & those who are still with us

Garfield (the best cat ever) & Dee Dee (Persian)  
Liquirice & Toffee (Donkeys) & Pepsi & Cola (Ponies)  
Bacon (Piglet) & Dairy-Belle (Cow) & Sheep (Sheep)  
Billy (the goat) & Takkie (Bull terrier cross sausage dog)  
Tasha (Bull terrier) & Sasha (Stray puppy)  
Jenny, James & Chico (French poodles)  
Lomo & Lana (English bulldogs)  
Kita (The Great Dane) & Phoebe (Boerboel)  
Sox (Bull terrier) & Sparky (Stray puppy)  
Kitkat, Ozzy, Mandu (Farm cats)  
Kosher & Kojak (Australian wild pigs)  
All of our ducks & geese & Koi fish & Peri (Rooster)  
Munch (Munchkin cat)  
Betty, Louis, Jimmy & Choo (Crocodiles)  
Koekie, Gin & Tonic (Farm cats)  
Tyson & Lulu (Bull terriers)  
Penny (Hedgehog) & Higgins & Roxy (Pugs)  
Frederick (Tortoise) & Lola (Terrapin)  
Saint James (African Grey)  
Moo & Mango (Farm cats) & Chloe (Doggie)  
Daisy Grace & Oscar (The Frenchies)  
Spike (Iguana) & Lou Lou (Daloo) - (Chihuahua)  
Boo (Oobie) - (The most amazing Yorkie)  
Zulu (Horse) & Kiko (Marsh owl)  
Lion (Resident ferral cat)

In loving memory of Oobie  
23 April 2005 - 9 September 2016



## MENU

### BREAKFAST

Only served until 11H00!  
(Last orders taken at 10h45)



### TOAST

(2 Slices of brown / white toast served with toppings of your choice;

Rye toast - add R11 Gluten free - add R14

Plain toast with butter - R13

An old favourite, Marmite - R31

Anchovy paste with gherkins or jalapenos - R35

Homemade jam (variety of flavours) - R37

### FRENCH TOAST - R60

Golden French toast topped with crispy bacon with a side of maple-flavoured syrup

### THE BREAKFAST ROLL - R72

A freshly baked ciabatta filled with rocket, crispy bacon, creamy scrambled eggs & roasted cherry tomatoes

### THE COMFORT BREAKFAST - R52

Oats cooked to perfection in vanilla cream, topped with honey & chopped fresh seasonal fruits - add a whiskey shot - R17

### THE HEALTHY CHOICE - R76

Fresh fruit salad topped with yoghurt & crunchy granola

### OMELETTES - R57 (add fillings to make it your own-PTO)

A fluffy 3-egg cheese omelette served with 2 slices of toast

**AVOCADO TOAST - R59 (Seasonal)**  
Two slices of toast topped with a creamy avocado & tomato guacamole & topped with sunny-side eggs

**THE COUNTRY BREAKFAST - R54**  
1 Slice of toast, 3 rashers of bacon, grilled tomato & 2 eggs cooked to your liking

**THE FARM FRY-UP - R90**  
2 Slices of toast, 2 eggs, 2 sausages (beef / pork), 3 rashers of bacon, sautéed mushrooms, grilled tomato & baked beans

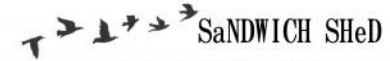
**THE HASH STACK - R75**  
2 Crispy potato rostitis topped with rocket, crispy bacon, roasted cherry tomatoes, sautéed mushrooms & 2 poached eggs

**FLAPJACKS - R49**  
Freshly made flapjacks served with butter, homemade berry coulis & a side of maple-flavoured syrup

**EGGS BENEDICT - R73**  
A fresh toasted bun topped with 2 slices of Hickory ham & 2 poached eggs, slathered in our homemade hollandaise sauce

**BOILED EGGS & SOLDIERS - R40**  
2 Boiled eggs served with crispy toast fingers

**EGGS & TOAST - R40**  
2 Eggs cooked to your liking served with 2 slices of toast



Our sandwiches are prepared fresh daily with the best & freshest ingredients  
All sandwiches served with a side salad or hand-cut fries

Your choice of brown / white bread - ciabatta not available  
Choice of cheddar cheese or mozzarella  
Rye - add R11 Gluten free - add R14

TOASTED SANDWICHES

Toasted cheese - R62  
Toasted cheese & tomato - R64  
Toasted Hickory ham & cheese - R75  
Toasted bacon & egg - R73  
Toasted bacon, cheese & egg - R86  
Toasted savoury mince - R75  
Toasted chicken mayo - R65



## OPEN SANDWICHES

Choice of brown / rye / gluten free / ciabatta with a side

### SMOKED CHICKEN - R 130

Smoked chicken, avocado, mixed & micro greens drizzled with a sweet chilli mayo

### HALLOUMI - R130

Grilled halloumi, hummus, roasted red peppers, courgette ribbons, rocket & micro greens topped with tzatziki

### SALMON - R166

80g of Smoked salmon trout with cream cheese, served with a sprinkling of fresh chives & capers

A 10% gratuity is added for tables of 10 or more guests

## SALAD BAR Seasonal & always fresh!

### GREEK SALAD - R101

(Serves 3-4)  
Lettuce, cucumber, tomato, onion, feta, calamata olives & green pepper



### VILLAGE SALAD - R103

(Serves 3-4)  
Chunks of cucumber, tomato, onion, feta, calamata olives & peppers drizzled with oregano, olive oil & lemon

### COUNTRY CRUNCH VEGGIE SALAD - R185

(Serves 6-8)  
A medley of crunchy veggies, calamata olives & bocconcini cheese marinated in the family's secret mustard dressing

### MISS GRACE SALAD - R112

Spiced nuts, rocket, parmesan, cherry tomatoes & grilled chicken served with our balsamic mustard dressing

### CAESAR SALAD - R108

Lettuce, crispy bacon bits, croutons, parmesan shavings & our signature homemade anchovy dressing, topped with a soft poached egg

### SEARED BEEF SALAD - R112

150g of sliced, seared rump steak tossed in peppery rocket, micro greens, chives, crispy shallots, cherry tomatoes & parmesan shavings served with our homemade wholegrain mustard vinaigrette

### SUMMER TROUT SALAD - R137

80g of smoked salmon trout served with fresh rocket, radish, balsamic roasted beets & citrus wedges, topped with crushed nuts & served with a dill citrus dressing

### ROASTED VEG SALAD - R94

Cous cous tossed with freshly roasted seasonal veggies & fresh mint

## ADD-ONS (each)

- \*Egg, Hash brown, Onion, Tomato, Grilled tomato - R7
- \*Baked beans - R8
- \*Rocket, Jalapenos, Pita, Roti, Croutons, Beet - R10
- \*Pineapple, Olives - R11
- \*Berry coulis, Spring onion, Caramelised onion, Chilli, Radish, Courgette, Brown or White toast R12
- \*Sautéed mushrooms, Roasted peppers, Beef sausage, Pork sausage - R13
- \*Sweet chilli mayo (100ml), Sweet mustard (60ml) - R17
- \*Cream cheese (60g), Grilled chicken (100g) - R19
- \*Bacon (80g), Halloumi finger - R20
- \*Feta (100g), Hummus, Tzatziki - R21
- \*Parmesan (50g), Bocconcini (50g), Mozzarella, Rye toast, Cheddar (100g) - R23 \*Avocado, Brie cheese - R26
- \*Gluten free toast - R26
- \*Hollandaise sauce, Savoury mince (80g) - R27
- \*Salami (50g) - R28 Balsamic mustard dressing (100ml), Smoked chicken (100g) - R29
- \*Hickory ham (100g), Blue cheese (50g) - R30
- \*Chevin (50g) - R33 \*Anchovy dressing (100ml) - R35
- \*Salmon trout (40g) - R37 \*Parma ham (50g) - R40
- \*Spiced nuts (50g) - R45



*Our love is the best  
and all the best  
from Wanda*



Our food is freshly prepared daily. Your patience is appreciated  
A 10% gratuity will be added to tables of 10 people or more

## STARTERS



### BEEF CARPACCIO - R107

100g of thinly sliced rare beef fillet topped with rocket & parmesan shavings, served with balsamic vinegar, lemon & olive oil

### SPRINGBUCK CARPACCIO - R117

80g of thinly sliced rare springbuck fillet, topped with rocket, parmesan shavings & char-grilled artichokes, served with olive oil & balsamic vinegar

### GARLIC MUSSELS - R83

6 Local half-shell mussels steamed in white wine, garlic & fresh chilli, finished with a touch of cream & served with a freshly baked roll

### SNOEK PATE' - R86

Our homemade, freshly prepared snoek pate' served with a freshly baked roll

### GARLIC SNAILS - R77

Oven-baked snails smothered in garlic & parsley butter served with fresh bread  
- Add blue cheese - R12

### CROSTINIS - R116

(8 crostinis topped with various toppings)  
Glazed pan-fried chicken livers  
Garlic & herb sautéed mushrooms  
Smoked salmon trout, spring onion & cream cheese  
Freshly chopped tomato with fresh herbs, garlic & olive oil

### MELON PARMA HAM - R105 (Seasonal)

Sweet orange melon, bocconcini cheese & Parma ham served on a bed of rocket & drizzled with a balsamic glaze

### PER PERI CHICKEN LIVERS - R57

Sautéed chicken livers cooked in a spicy sauce, served with a freshly baked roll

### HALLOUMI - R79

100g of grilled halloumi cheese, served with a tangy reduced berry coulis & lemon wedge

### ANTI PASTA PLATTER

Salami, Parma ham, our homemade pickled artichokes & mushrooms, creamy Danish feta, sweet peppadews & parmesan shavings with a freshly baked ciabatta  
Platter for 2 - R233  
Platter for 4 - R436

### COUNTRY PLATTER - R356

(Serves 4)  
Smoked salmon trout, char-grilled artichokes, grilled balsamic grapes, bocconcini, capers, Parma ham, olives, peppadews & beetroot hummus, served with pita bread & a crispy ciabatta

*Our Philosophies*

*The purity of a person's heart can quickly be measured by how they regard animals. Love your pets & always be kind to animals.*

*Approach love & cooking with reckless abandon.*

*The freshest ingredients, simply prepared.*

Prices are subject to change without prior notice

## LIGHT MEALS

### SOUP OF THE DAY - R86

Please ask your waiter...Homemade & served with a freshly baked roll

### HOMEMADE TROUT PIE - R105

Trout cooked in a creamy white sauce topped with a flaky pastry, baked until deliciously golden brown & served with your choice of side

### PICKLED FISH & RYE - R109

Traditionally made Malay-style pickled fish served with rye toast

### BBQ STEAK ROLL - R135

Freshly baked ciabatta topped with rocket, caramelised onions, roasted cherry tomatoes & 150g of rump steak grilled to your liking, served with hand-cut fries



## MAIN COURSE

**STEAK** - Mature A-grade steak, grilled to perfection, served with your choice of side  
200g Fillet - R168  
250g Rump - R117

### RUMP TRINCHADO - R115

150g of cubed rump steak in a tangy spicy sauce, cooked the Portuguese way, served with hand-cut fat fries  
Fillet option - add R50

### BARN BURGER - R115

A 200g homemade, BBQ basted beef patty, lettuce, tomato, pickled cucumber & caramelised onions on a crispy panini served with a generous portion of hand-cut fries

### CHICKEN BURGER - R89

A succulent grilled chicken breast, lettuce, tomato & sautéed mushrooms drizzled with a creamy sweet chilli mayo on a crispy panini with a side of hand-cut fries

### VEGGIE BURGER - R114

A grilled Portobello mushroom patty with sautéed onions, baby spinach, a crispy potato rosti & pink BBQ mayo served on a crispy panini with hand-cut fries

### LAMB PITAS - R120

200g of slow-cooked lamb, infused with fragrant spices, served with pita bread, minted yoghurt & skinny fries

### RACK OF RIBS - R180

A 400g grilled rack of the finest A-grade sticky BBQ pork ribs, served with hand-cut skinny fries

### CHICKEN BREASTS - R89

200g of Succulent grilled chicken breasts basted in lemon, garlic & chilli marinade, served with your choice of side

### CHICKEN CURRY - R100

Our homemade version of tender chicken in a creamy, tangy sauce, served with basmati rice & sambals

### MADRAS BEEF CURRY - R110

Traditional Malay-style beef curry served with 2 homemade rotis & a grated carrot, coriander & chilli salad

### LENTIL CURRY - R75 (V)

Authentic Indian dahl curry cooked in fragrant spices, served with basmati rice & a grated carrot, coriander & chilli salad

### MELANZANE - R80 (V)

Layers of roasted eggplant, feta cheese, bechamel sauce & sweet tomato relish, slowly baked

### LINE FISH - R120

Line fish grilled to perfection, basted in lemon & garlic butter, served with a tartar aioli & side of your choice

### PERI PERI CALAMARI - R135

200g of tender calamari in a creamy peri peri sauce served with hand-cut skinny fries

### LEMON BUTTER CALAMARI - R130

200g of tender calamari grilled in lemon & garlic butter, ssserved with a side of your choice

### PASTA OF THE DAY

(Please ask your waiter)  
Veg option - R90  
Meat option - R115

### SAUCES

(100ml)  
BBQ - R13 Mushroom - R25 Hollandaise - R27  
Peppercom - R31 Beamaise - R33  
Cheese - R34 Garlic cheese - R35

### SIDE DISHES

Salad - R33  
Veggies - R30  
Roasted butter beets - R28  
Skinny fries - R35  
Fat fries - R35  
Basmati rice - R20  
Freshly baked roll - R15  
Roti - R10 Pita - R10  
Ciabatta - R24

## KIDDIE'S MENU

### KIDS PIZZA - R69

Cheese & tomato base  
Add toppings to make it your own - charged per topping

### CHICKEN NUGGETS - R63

6 Crispy golden chicken nuggets served with a half portion of skinny fries

### KIDDIE'S PASTA - R 67

Pasta topped with a delicious creamy cheese sauce

All items are subject to availability. Our kitchen contains traces of nuts.