

MISS GRACE

Country Food House

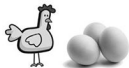


Est. 2012

MENU

BREAKFAST

Served until 11h00 - last orders taken at 10h45



FLAPJACKS R65

2 Giant freshly made flapjacks served with butter, homemade berry coulis & a side of maple-flavoured syrup

COUNTRY BREAKFAST R57

A slice of toast, 3 rashers of bacon, grilled tomato & 2 eggs

OMELETTE R60

A fluffy 3-egg cheese omelette served with 2 slices of toast (Add fillings - charged additionally)

AVOCADO TOAST R62 (Seasonal)

Two slices of toast topped with a creamy avocado & tomato guacamole & 2 sunny-side eggs



FRENCH TOAST R60

Golden French toast topped with crispy bacon & served with a side of maple-flavoured syrup (Gluten free option R76)

HASH STACK R73

2 Crispy potato rostitis topped with peppery rocket, crispy bacon, roasted cherry tomatoes, sauteed mushrooms, 2 poached eggs & 1 slice of toast

HEALTHY CHOICE R69

Fresh seasonal fruit salad with yoghurt, crunchy granola & honey

FARM FRY-UP R90

2 Slices of toast, 1 sausage (beef / pork), 3 rashers of bacon, grilled tomato, sautéed mushrooms, baked beans & 2 eggs

ADD-ONS

Egg R7, Hash brown R7, Grilled tomato R7, Baked beans R7, Rocket R10
Toast R12 (2), Rye toast (2) R22, Gluten free toast (2) R25, Chilli R8, Avo R26,
Sautéed mushrooms R10, Olives R11, Caramelised onion R12, Bacon R20,
Beef / pork sausage R18, Ham R30, Salmon trout R37, Cheddar R23, Feta R21,
Cream cheese R19, Mozzarella R23, Blue cheese R30, Halloumi finger R20)

SALADS

GREEK SALAD R101 (Serves 3-4)

Lettuce, cucumber, tomato, feta, onion, Kalamata olives & green pepper

SALAD OF THE DAY

Please ask your waiter



STARTERS

PERI PERI CHICKEN LIVERS R60

Chicken livers sautéed in a spicy peri peri sauce, served with a freshly baked roll

GARLIC SNAILS R75

Oven-baked snails smothered in garlic parsley butter, topped with a sprinkle of mozzarella (Blue cheese option R88)

HALLOUMI CHEESE R82

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

CROSTINIS R120 (Serves 2)

8 Crostinis topped with 4 different toppings; [] Glazed pan-fried chicken livers [] Garlic & herb sauteed mushrooms [] Smoked salmon trout with cream cheese & chives [] Chopped fresh tomato with fresh herbs, garlic & olive oil

POOCH MENU

PAW-SOME SNACK R36

2 Sliced sausages, beef & pork

HOUND DOG HEAVEN R29

150g of Plain grilled chicken breasts, sliced into pieces



A 10% gratuity is automatically added for tables of 10 or more. Our food is freshly prepared daily, your patience is appreciated Miss Grace takes no responsibility for food allergies. Prices & menu items are subject to change without prior notice. Items are subject to availability.

V1.2018



MAIN COURSE

LAMB PITA R132

200g of Slow-cooked fall-off-the-bone lamb, infused with fragrant spices & garlic, served with a pita bread, minted yoghurt & skinny fries

CHICKEN CURRY R100

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

RUMP TRINCHADO R118

150g of Cubed rump steak in a tangy, spicy sauce, cooked the Portuguese way & served with hand-cut skinny fries

GRILLED FISH R130

260g of Grilled hake, basted in lemon & garlic butter, served with tartar sauce & your choice of side

CHICKEN BREASTS R85

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

BARN BURGER R115

A 200g homemade BBQ-basted beef patty, lettuce, tomato & caramelised onions on a crispy bun, served with hand-cut skinny fries

CHICKEN BURGER R79

A succulent frilled chicken breast, lettuce, tomato & sauteed mushrooms, drizzled with a sweet chilli mayo, served on a crispy bun with hand-cut skinny fries



PASTA OF THE DAY

(Please ask your waiter)

MELANZANE R81 (V)

Layers of oven-baked eggplant, feta cheese, bechamel sauce & a sweet homemade tomato relish

SIDES

Veggies R35 Salad R35 Skinny fries R35 Rice R20 Roll R13

KIDDIE'S MENU

CHICKEN NUGGETS R67

6 Crispy golden chicken nuggets served with a side of kiddie's fries

KIDDIE'S PIZZA R69

Cheese & tomato base (Toppings charged additionally)



DESSERT

BUTTER TOFFEE SUGAR CONE R34

A sugar cone filled with 2 scoops of vanilla ice cream, topped with a decadent butter toffee sauce

CRÈME BRULÉE R39

Vanilla baked custard, topped with melted caramel sugar

ICE CREAM & BAR ONE SAUCE R44

3 Scoops of vanilla ice cream topped with deliciously rich Bar One sauce

ETON MESS R60

A parfait of crushed meringue, vanilla ice cream & a tangy homemade berry coulis

BAKES OF THE DAY - baked fresh, daily
Please ask your waiter

TODAY'S SPECIALS

Please ask your waiter

