

Menu

Gooderson Natal Spa Hot Springs and Leisure Resort

Welcomes you to

Ematsheni Amakhulu "The Big Rocks" Restaurant

Natal Spa is a melting pot of rich history amongst the giant Cambrian granite boulders, together with the mineral hot water, right by the side of the Bivane River.

Our restaurant menu is carefully planned to provide our guests a combination of long-standing favourites, as well as introducing new culinary plates. Our cuisine has a distinctive South African regional focus with an affinity of balanced flavours incorporating continental techniques. Our recipes have been developed over many years and others are created each season especially for Gooderson Natal Spa.

Due to limited guests in the hotel, we offer all our inclusive dinner guests to order from this a la carte menu. Our friendly Maître d'hôtel will gladly guide you with the choices available. A great meal is waiting for you - cooked with care and anticipation.

Our menus are planned to provide a culinary variety for those guests that stay multiple nights at the hotel. The chefs are sensitive to dietetic needs that might include the avoidance of food allergens or animal products. We want to accommodate your food needs as best as possible. Our portions are ample and well received each season.

Your satisfaction compliments our "Good Value" and "Good Fun" slogan

Bivane Salads

Starters

Roasted Curried Butternut and Orange Soup
Soul-warming mild curry flavoured creamy soup
R49



Stuffed Baked Brown Mushroom
*Topped with ratatouille, gratinated with parmesan cheese
and garlic sautéed spinach puree*
R69



Portuguese Style Chicken Livers
*Sautéed in a creamy peri-peri infused sauce,
served with a toasted baguette*
R55

Oven Roasted Provençale Vegetable Salad
Arranged on a bed of salad greens with a green leaf pesto
R69



Aromatic Vegetarian Springroll
Home-made springroll with a sweet chilli and ginger coulis
R65



Cajun Calamari Steak
Pan seared calamari strips finished off a tartare dressing
R79



Southern BBQ Chicken Wings
Crispy fried wings, basted with a homemade sticky barbeque sauce
R55



VEGETARIAN



VEGAN



HALAL FRIENDLY



CHEF'S CHOICE

Kambula Main Courses

BEEF

Braised Oxtail

Slowly cooked with root vegetables and beans

R185

Big Rocks Speciality Burger

150g home made ground beef patty with relish, pickles, sweet chilli, grilled onions and feta cheese on a toasted sesame bun

R129



CHEF'S CHOICE

PORK

Oven Roasted Pork Belly

Nestled on mashed potatoes with butternut and apple sauce

R129



CHEF'S CHOICE

Grilled Marinated Pork Ribs

Succulent flame grilled pork ribs basted in chef's secret sauce

R159

VEGETARIAN

Fresh Seasonal Vegetable Curry

Aromatic and spicy array of vegetables accompanied by sambals

R79



Asparagus and Lemon Linguini

Seasoned with peas, chilli, leek and a hint of garlic

R95



Crumbed Vegan Schnitzel

Served with seasonal vegetables and tomato and basil stack

R109



September '21

From the Char-Griller

*All Dishes are Served with a Choice of French Fries, Baked Potato,
Savoury Rice with Fresh Steamed Vegetables*

**Rosemary Scented Lamb Chops
(250g) R219**

**Marinated Beef Fillet
(200g) R179**

**Triple A-Grade Marinated Rump
(250g) R169**

**Pork Chops
(250g) R129**

Available Sauces

Creamy mushroom, Black peppercorn, Blue cheese or Garlic Sauce

September '21



VEGETARIAN



VEGAN

حلال
**Halal
Friendly**



CHEF'S CHOICE

Kambula Main Courses

POULTRY

Chicken Breast Parcel

Mushroom, pickled bell peppers and parmesan cheese filled breast, with a green peppercorn sauce

R139

Chicken and Prawn Curry

Spicy Cape Malay-style chicken and prawn curry served with sambals

R179

Flame Grilled Baby Chicken

Basted with either peri-peri or lemon and herbs

R169



Chicken Schnitzel

Lemon and black pepper pan-fried crumbed chicken breast, topped with sautéed mushrooms and cheese sauce

R129



SEAFOOD

Fish Burger

Southern deep-sea fish fillet, sandwiched with a toasted sesame bun, accompanied with creamy tartare sauce and fries

R129



Seafood Thermidor

Selection of calamari, mussels and cod, cooked in a cheese sauce with grilled prawns

R179



Pan-Fried Hake

Atlantic Ocean hake, pan-fried with lemon butter sauce

R149



VEGETARIAN



VEGAN



“Umntwana” Kiddies Menu

(Only available for children under 12)

Bangers and Mash

Grilled Pork Sausage, Mash and Gravy

R69

Ribs and Chips

Grilled Ribs and Fries

R69

Fish & Chips

Deep-fried Battered Hake

R59

Chicken Nuggets

Crumbed Chicken Fillets, Chips and Dip

R49

Vegan Schnitzel

Served with fresh tomato sauce

R59

The above meals are served with steamed vegetables

Delightful Desserts

Crème Caramel

A classic dessert garnished with rosette of whipped cream

R39

Strawberry Cheesecake

We believe ours is the finest in the group. Velvety smooth cheese cake atop a traditional buttery biscuit crust and set in the cold-room. Served with a dollop of cream or vanilla ice cream.

R69

Homemade Chocolate Brownie

Served with chocolate sauce and a dollop of vanilla ice cream

R59

Warm Malva Pudding

A traditional South African favourite. Sweet sponge pudding with a sticky, caramelised texture. Served with ice cream

R65

Honey and Vanilla Italian Pannacotta

"A homemade, Italian cold creamy dessert, thickened with gelatine, infused with honey and vanilla"

R59



CHEF'S CHOICE

Seasonal Fruit Salad

Served with ice cream or chantilly cream

R49



Vanilla Flavoured Ice Cream

A classic treat. Decadently rich chocolate sauce drizzled over scoops of ice cream

R49



VEGETARIAN



VEGAN



Halal Friendly



CHEF'S CHOICE

September '21

Aperitifs, Digestifs and Fortified Wine

Remi Martin Cognac

This Cognac was founded in 1724 in France, based in the city of Cognac.

The name is true to its region and its founder.

Enjoy this with hearty beef, Karoo Lamb Chops, or with any of our crafted desserts.

R69

Campari

Invented in 1860, Italy, and with roots found deep in a classic cocktail by

the name of Nigroni, this aperitif is delightful with fresh seasonal salads

and your choice of dessert.

R25

Allesverloren Port

Complex aromas of ripe dark fruit and glazed cherries with a hint of smokiness and honey.

Excellent enjoyed on its own or served with cheeses and desserts.

R26

Peach Schnapps

With its roots from Germany, this digestif can be enjoyed around the table, or even at a cosy fireplace with friends.

R19

Irish Coffee (Bushmills Whiskey)

Its origin speaks for itself since the mid-19th century in Ireland. It is simply

time to sit back and enjoy a delegate hot beverage after a well-deserved

meal.

R59

Amarula Dom Pedro

This is one of many contributions to the culinary word from South Africa.

Indulge in the rich taste of African Marula cream

R59

Kahlua Hot Cocoa

Chocolate and Hazelnut is perfect for any occasion at any time of night or

day.

R59