

# Warmwaterberg Spa

## Breakfast

### **Lite & Bright R40**

2 eggs and 2 slices of toast

### **Sunrise R50**

1 egg, 2 bacon, fried tomato and 2 slices of toast

### **Farmhouse R80**

2 eggs, 3 bacon, boerewors, mushrooms and fried tomato  
2 slices of toast

### **Omelette R60**

mushroom, mozzarella cheese and herbs  
or  
ham, cheese and tomato  
served with toast

### **Muesli & Stewed Fruit R50**

served with yoghurt and honey

### **French Toast R50**

served with bacon, cheese.  
Honey or maple syrup

## Kiddies

### **Boere Roll R40**

with chips

### **Macaroni & Cheese R35**

### **Mini Burger R50**

with chips

### **Cheese Russian R50**

with chips

# *Warmwaterberg Spa*

## *Baskets*

**Chips 250g R25**

**Chips 500g R40**

**Chicken Strips R55**  
with chips

## *Starters*

**Peri-Peri Chicken livers R50**  
served with toast

**Starter Soup R35**  
served with toast

# Warmwaterberg Spa

## Light Meals

### Wraps

<b>Smoked Chicken</b>	<b>R60</b>
<b>Bacon Egg and cheese</b>	<b>R65</b>
with chips or salad	

### Toasted Sandwiches

choice of homemade white or brown bread

<b>Smoked Chicken</b>	<b>R55</b>
<b>Ham, Cheese and Tomato</b>	<b>R55</b>
<b>Tomato, Olives, Basil and Feta</b>	<b>R55</b>
<b>Bacon, Egg and Cheese</b>	<b>R65</b>
<b>Tuna Mayonnaise</b>	<b>R55</b>
with chips or salad	

### Fresh Salads

<b>Greek</b>	<b>R60</b>
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Cucumber, tomato, olives, feta and onion

#### **Smoked Chicken**

Lettuce, tomato, cucumber, croutons, cheese & ceaser dressing

### Burgers

served with chips or salad

<b>150g Pure Beef</b>	<b>R60</b>
add cheese	<b>R5</b>
add bacon	<b>R10</b>
add egg	<b>R5</b>
add fried onions	<b>R10</b>
<b>Chicken</b>	<b>R60</b>
<b>Vegetarian</b>	<b>R55</b>
<b>The Spa Burger</b>	<b>R120</b>
2 pure beef patties, cheese, fried onions and gherkins	

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## Main Meals

**Soup of the day** **R55**  
served with toast

**Roast Vegetable Pie** **R75**  
with chips or vegetables or salad

**Beef Lasagne** **R90**  
with chips or vegetables or salad

**Chicken Schnitzel** **R75**  
+ second schnitzel **R25**  
with chips or vegetables or salad

**Pork Ribs 600g** **R155**

**Pork Ribs 400g** **R125**

with chips or vegetables or salad

# *Warmwaterberg Spa*

**Bobotie R115**

Curried mince with egg topping,  
served with rice, potatoes and vegetables

**Karoo Lamb Chops R145**

250g lamb chops grilled to order  
served with rice, potatoes and vegetables

**Karoo Lamb Pie R145**

Home made lamb pie,  
served with rice, potatoes, vegetables and gravy

**Sides R25**

**Greek Salad**  
**Vegetables**  
**Chips**

# *Warmwaterberg Spa*

## *Desserts*

**Malva Pudding R50**  
with custard and ice cream

**Vanilla Ice Cream R35**  
with chocolate or toffee sauce

## *Beverages*

### **Milkshakes**

**Large R35**

**Small R25**

chocolate, lime, strawberry, banana,  
bubble gum, vanilla, peanut butter, coffee

**Hot Chocolate R30**

**Irish Coffee R50**

**Don Pedro R50**

**Filter Coffee R25**

**Tea R18**

Ceylon, Rooibos or Earl Grey

## *Red Wines*

<b>Botha Kelder Dassiesrood</b>	<b>R90</b>
A well rounded, medium bodied, easy-drinking wine	
	By the Glass <b>R25</b>
<b>Calitzdorp Cabernet Sauvignon</b>	<b>R119</b>
Black cherry and black berry flavours undertoned by ten months maturation in French oak	
<b>Du Toitskloof Cabernet Sauvignon</b>	<b>R109</b>
This full-bodied wine holds aromas of black currant cassis and spices from eight months in wood barrels	
<b>Calitzdorp Merlot</b>	<b>R119</b>
Flavours reminiscent of ripe Satsuma plums, underlined by softer wood tannins and clean acids	
<b>Du Toitskloof Merlot</b>	<b>R109</b>
Ripe mulberry and mint with light oak flavours	
<b>Calitzdorp Shiraz</b>	<b>R119</b>
Balance of fruit tannin and acids with a clean and contented ending featuring traces of peppery spices	
<b>Du Toitskloof Shiraz</b>	<b>R109</b>
Full ripe blackberry fruit aromas and flavours combined with layers of pepper and spice to create a medium bodied rich wine	
<b>Calitzdorp Pinotage</b>	<b>R119</b>
A pure South African indigenous varietal, wooded with a touch of tannins	
<b>Du Toitskloof Pinotage</b>	<b>R109</b>
A good red wine with very distinctive flavours and a subtle woodiness	
<b>Joubert-Tradauw Syrah</b>	<b>R190</b>
A soft, full bodied wine with an impeccable flavour for the discerning connoisseur	
<b>Joubert-Tradauw R62 Blend</b>	<b>R190</b>
A vibrant, deep, bright ruby colour and an indication of fresh upfront fruit; a soft middle palate with distinct Cape floral Buchu notes, a balance of fynbos, honeysuckle and red berries.	

## *Port / Sherry*

<b>Boplaas Pink Port</b>	<b>R 19</b>
<b>Botha Kelder Port</b>	<b>R 19</b>
<b>Du Toitskloof Cape Ruby Port</b>	<b>R 19</b>
<b>Montagu Muskadel</b>	<b>R 17</b>
<b>Sedgwicks Old Brown Sherry</b>	<b>R 15</b>

## *White Wines*

<b>House Dry White by the Glass</b>	<b>R25</b>
<b>House Semi Sweet by the Glass</b>	<b>R25</b>
<b>Van Loveren Sauvignon Blanc</b> Fragrant, tropical and dry with gooseberry and green fig character	<b>R99</b>
<b>Calitzdorp Sauvignon Blanc</b> A soft creaminess of ripe loquats with a dry finish	<b>R109</b>
<b>Du Toitskloof Sauvignon Blanc</b> Complex range of flavours with gooseberry, pear and litchi	<b>R99</b>
<b>Van Loveren Chardonnay</b> Dry, balanced with clean citrus and slight smokey and nutty tones	<b>R109</b>
<b>Calitzdorp Chardonnay</b> Slightly wooded with white pear on the nose	<b>R109</b>
<b>Du Toitskloof Chardonnay</b> Grapefruit and lime core, layered with dried peaches, toasted hazelnuts and vanilla, fermented in French oak	<b>R89</b>
<b>Van Loveren Chenin Blanc</b> Crisp dry finish with a combination of fruit	<b>R99</b>
<b>Du Toitskloof Chenin Blanc</b> A full fruity nose with whiffs of pineapple, pear and honey	<b>R89</b>
<b>Van Loveren Special Late Harvest Gewurztraminer</b> Full-bodied, semi-sweet with fine rose petals and exotic spices	<b>R109</b>
<b>Van Loveren Blanc de Noir</b> Slightly off-dry	<b>R99</b>
<b>Four Cousins Natural Sweet Rosé</b> Flavours of luscious tropical fruits, peaches and raisins are followed by a lingering silky finish	<b>R89</b>