

GOODERSON NATAL SPA HOT SPRINGS AND LEISURE RESORT

WELCOMES YOU TO EMATSHENI AMAKHULU “THE BIG ROCKS” RESTAURANT

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, under Chef Andries Grobler and the kitchen brigade, are created each season especially for Gooderson Natal Spa and prepared with care and passion to provide each patron with a culinary experience to enjoy.

Your satisfaction compliments our “Good Value” and “Good Fun” slogan

Scan this QR-code for more information and to book your next stay with us



Bivane River

Starters



BRINJAL AND TOMATO TARTE R45 (V)

Pastry sheet topped with brinjal and tomato compote, served with herb pesto *-(Preparation time of at least 25-minutes)*

SAMOOSA TOWER R55 (V)

A tower of three samosas, nestled on braised cabbage and drizzled with an Asian sauce

SOUP OF THE DAY R65 (V)

Your friendly waiter will confirm the available vegetarian soup

CHICKEN LIVER PERI-PERI R69

Pan-fried chicken livers, smothered in a peri-peri tomato and onion sauce and served in a toasted bun

SHRIMP RISSOLE R99

Crumbed Portuguese pies, filled with shrimps in a creamy sauce made in the traditional Portuguese way

Crispy Garden Salads



GARDEN SALAD R59 (V)

Garden greens, tomato, onion, cucumber, peppers and carrots tossed in vinaigrette

PINEAPPLE MASALA SALAD R79

Masala spiced fresh pineapple pieces with bell peppers, mango and onion

CHICKEN SALAD R89

Shivers of smoked chicken fillet, pineapple and garden greens accompanied with a honey dressing

CALAMARI SALAD R119

Baby calamari heads and tubes crunchie coated and deep fried, served with salad greens and garlic-mayonnaise

Crowned Eagle

Main Courses

SEAFOOD

SEAMEN'S MUSSELS PROVENÇAL R125

Chefs classic - South African mussels in a fragrant tomato sauce with onion, garlic, olives and herbs on a bed of savory rice

SHIPMATE'S CALAMARI STEAK R135

Pan seared in lemon and herb butter served with a creamy herb dressing and savory rice or fries

THE CAPTAINS GRILLED HAKE R145

Pan-fried to perfection in a vinaigrette dressing, served with aromatic rice

RAINBOW TROUT R189

Whole Trout stuffed with rice and vegetables, broiled in lemon and coconut sauce

-(Preparation time of at least 30-minutes)

Crowned Eagle Main Courses



CHEF'S SPECIALITY

ROLLED PORK BELLY PORCHETTA R139

Classic rolled pork belly filled with rosemary, thyme, garlic and fennel seeds, served with creamed spinach roasted butternut and mash

ROSEMARY ROAST LEG OF LAMB R169

Roast to perfection with the flavors of rosemary and garlic, basted with natural jus and red wine reduction served with roasted garden greens, butternut and a parsley-butter jacket potato

CHIMICHURRI BEEF FILLET R209

Steak marinated in a special blend of seasonings, cooked to your preference and topped with a house recipe chimichurri sauce. Served with vegetables and potato wedges

-(Preparation time of at least 30-minutes)

Crowned Eagle Main Courses



FARMERS STYLE GRILL

INDUNA'S BRISKET R189

Smokey bbq grilled brisket served with phutu pap and sheba sauce, complimented by a portion of braised spinach and cabbage

HUNTERS STEAK R195

Pepper and coriander crusted sirloin steak covered in creamy peri peri chicken livers and topped with grilled cheese, served with french fries

FARMERS RUMP R199

250g choice grade tender beef steak grilled to perfection served with a portion of french fries and pepper sauce

-(Preparation time of at least 25-minutes)

Crowned Fagle

Main Courses



TRADITIONAL TRI-POT MEALS

CHICKPEA AND POTATO CURRY R99 (V)

Aromatic vegetable curry served with savory rice, sambals and poppadum's

BLACK BEAN CHICKEN R149

Black beans, peppers and tomato flavored casserole with a slight hint of chili and paprika, served on a bed of spicey rice and garnished with salsa

LAMB CURRY R189

Rich dark lamb curry filled with the flavors of cumin, coriander, garlic and ginger. Served with sambals and poppadum

JAVANESE OXTAIL R245

Slowly braised in a tomato sauce flavored with star aniseed served with steamed vegetables and parmesan mash

Gourmet Burgers



LEGENDARY BURGERS

VEGAN BURGER R105 (V)

Homemade chickpea and mushroom patty with grilled brinjal

SALAD BURGER R119

An array of lettuce, tomato, cucumber, pickles and cheese and two burger patties

CHICKEN BURGER R125

Grilled bbq chicken fillet covered with pineapple, cheese and Marie-Rose sauce
-(Preparation time of at least 25-minutes)

BIG ROCK BURGER R145

Mild jalapeno chicken layered between two beef patties topped with grilled cheese and all the trimmings

Delicious Pastas



TASTY PASTAS

FETTUCCINI MUSAQA'A R89 (V)

Fettuccini with fried brinjal and courgette tossed in lemon and herb butter

CORONATION CHICKEN PASTA R99 (V)

Chicken in a creamy sauce with a hint of curry and smoked turmeric

ASIAN STYLE VEGETARIAN STIR FRY R109 (V)

Vegan beef flavored strips and seasonal fried vegetables with egg noodles in a ginger and soya sauce

PRAWN AND MUSSEL PENNE R169

Penne pasta covered with prawns and mussels in a creamy sauce. flavored with cheese, garlic and herbs

Kiddie Meals



*Only Available For Children Under 12

BIG HEART SMALL TUMMY

BAMBINI'S PASTA AND CHEESE (V) R49

Oven baked penne pasta in a creamy sauce topped with cheese

-(Preparation time of at least 25-minutes)

CHICKO'S CHICKEN NUGGETS AND CHIPS R55

Crispy fried nuggets served with fries


MUSKETEERS MEAT BALLS R69

Meatballs served with mash, butternut and greens

GIANT'S HAMBURGER AND CHIPS R75

Choice of beef patty or grilled chicken fillet

Mouth-Watering Desserts



**LIFE IS SHORT,, HAVE
DESSERT**

ICE CREAM AND CHOCOLATE SAUCE R49

with a homemade chocolate sauce

FRESH FRUIT SALAD R55

served with ice cream

PEPPERMINT CRISP SQUARES R59

Delicate fudge like peppermint squares topped with a whiskey infused chantilly cream

BAKED MALVA PUDDING AND CUSTARD R65

A traditional South African dish served vanilla custard

BERRY CHEESECAKE R69

Smooth cream cheesecake with pieces of berries drizzled with a red wine and berry coulis

Digestif

Alcoholic beverages typically served after a meal to aid digestion



FORTIFIED WINES

Sedgewick old brown sherry R15

Monis full cream sherry R18

Monis medium cream sherry R18

Monis pale dry sherry R18

Allesverloren port R25

GROWN-UP COFFEES

Russian/Vodka coffee R39

Caribbean/Dark rum coffee R45

Farmers/Klipdrif coffee R45

Kahlua coffee R50

Frangelico coffee R50

Irish/Wiskey coffee R55

DOM PEDRO'S

Amarula dom pedro R45

Kahlua dom pedro R55

Frangelico dom pedro R55

Irish dom pedro R59