



 Welcome to Augusta Grill and Patisserie

Thank you for making us your restaurant of choice today.

Golf has become synonymous with the Eden District and, in particular, with George and its abundance of world-class golf courses.

The name of our restaurant is inspired by the magic of the world-famous Augusta National Golf Club in Georgia and home to the Masters Tournament every year. Sit back and enjoy our exquisite atmosphere while being surrounded by the spirit of master golfers as well as master chefs. Augusta Grill and Patisserie is a dining concept based on South African cuisine, using quality local ingredients.

Enjoy our selection of fine wines – a focused approach aimed at exceeding customer service levels and expectations. The recipes and dishes have been created with passion, experience and a love for all things culinary.

We have curated a visually appealing menu for you that's contrasting in combinations but alive with flavour. We trust that your experience with us will be memorable and we are looking forward to welcoming you back as regular patrons of Augusta Grill and Patisserie.

Bon appétit!

Trading Hours

Breakfast: Daily from 7:30

Lunch: Monday - Friday 11:30 to 16:00

Dinner: Thursday and Friday 17:30 to 22:00

Sunday

*Sunday buffet is open every last Sunday
of the month from 12h00 to 15h00*

For bookings please call us on

(044) 868 0041

Visit our website at **www.augustagrill.co.za**
and look for us on **Facebook, Instagram & Eat Out**

BREAKFAST

MUESLI & YOGHURT CUP

Served with honey and fresh seasonal fruit

|R32

OATS

Served with raisins and cinnamon sugar

|R30

QUICK BREAKFAST

2 Eggs, 2 Rashers of Streaky bacon, grilled tomato and toast

|R38

FULL BREAKFAST

2 Eggs, Rashers of Streaky bacon, grilled tomato, grilled mushrooms and beef/pork sausage

|R65

OMELETTE

3 Egg omelette with cheddar cheese and toast

|R89

Add An Extra Topping |R15

*Bacon Mushroom
Tomato Feta
Onion Pepperdews*

FRENCH TOAST

2 Slices French toast served with streaky bacon, banana and maple syrup

|R65

WAFFLE

Served with Cream, fresh berries and honey

|R48

TOASTED SANDWICHES

with rustic fries

CHEESE |R38

CHEESE AND TOMATO |R48

BACON AND CHEESE |R49

CHICKEN MAYO |R49

BACON, CHEESE AND TOMATO |R55

BACON, CAMEMBERT AND FIG |R65

STARTERS / APPETISERS

SEARED SESAME CRUSTED TUNA

Served with pickled cucumber ribbons, wasabi, soya honey reduction and salmon roe
| R99

TEMPURA PRAWNS

Served with Japanese mayonnaise, pickled ginger and soya sauce
| R98

ROQUEFORT SNAILS

Baked in a creamy blue cheese and garlic sauce, served with homemade rolls
| R95

GRILLED HALOUMI CHEESE

Served with rocket and a homemade sweet chilli sauce
| R79

SMOKED VENISON CARPACCIO

Served with parmesan shavings, olive oil crushed black pepper and lemon
| R89

MUSSELS

Served in a creamy garlic, white wine and herb sauce with homemade rolls
| R95

SOUP

Chef's choice of soup made with fresh local ingredients and served with our homemade bread
| R45

TAPAS

For when you feel like light dishes to share with friends or indulge yourself

SWEET AND SOUR TEMPURA PORK STRIPS

| R55

DEEP FRIED CALAMARI TUBES AND TENTACLES WITH CAPER AIOLI

| R55

CAPRESE SKEWERS

| R45

HONEY SOYA AND SESAME GRILLED CHICKEN STRIPS

| R45

CRUMBED CAMEMBERT CHEESE SERVED WITH CRANBERRY SAUCE

| R65

MARINATED OLIVES

| R35

MARINATED MUSHROOMS

| R35

HUMMUS SERVED WITH HOMEMADE BREAD

| R48

HAKE GOUJONS SERVED WITH GARLIC AIOLI

| R55

PARMA HAM, CAMEMBERT AND GREEN FIG PRESERVE ON BRUSCHETTA

| R65

BEEF TRINCHADO SERVED WITH HOMEMADE ROLLS

| R75

SIDES

SIDE FRIES

| R30

SIDE SALAD

| R30

SIDE GARLIC HERB CRUSHED POTATOES

| R30

SIDE GINGER INFUSED SWEET POTATO MASH

| R30

SIDE ROASTED VEGETABLES

| R30

SIDE CELERY MASH POTATOES

| R30

SIDE ROASTED BUTTERNUT

| R30

SIDE COUS COUS

| R30

SIDE ONION RINGS

| R30

SIDE SWEET POTATO FRIES

| R30

SALADS

AUGUSTA SALAD

Garden greens, cucumber, cocktail tomatoes, red onion, carrot ribbons, toasted sunflower seeds and our citrus salad dressing

| R65

CAPRESE SALAD

Mozzarella, tomato, rocket and basil pesto

| R75

GRILLED PEAR AND BLUE CHEESE SALAD

Served on rocket with toasted cashew nuts and a balsamic reduction

| R75

SEAFOOD

HAKE

Lightly coated in beer batter (also available grilled) served with fries, Augusta side salad and garlic aioli

| R120

LINE FISH OF THE DAY

Grilled with lemon and butter, served with garlic and herb crushed baby potatoes and oven roasted vegetables

| R195

LAKSA PRAWN CURRY

Served on glass noodles with stir-fried vegetable julienne

| R275

FRIED CALAMARI TUBES AND TENTACLES

Served with fries, Augusta side salad and caper aioli

| R165

VEGETARIAN

BEETROOT RISOTTO

Beetroot finished with micro greens and feta cheese

|R155

WILD MUSHROOM RISOTTO

Wild mushrooms finished with truffle oil, rocket and parmesan shaving

|R165

GLUTEN FREE PASTA

Served with oven roasted vegetables in an aromatic napolitana sauce

|R125

HOUSE SPECIALITIES

Preparation times might be slightly longer to ensure every one of our signature dishes goes out perfect

PORK BELLY ON THE BONE

Slow roasted and served with ginger infused sweet potato mash, baby carrots and a port jus

|R180

LAMB CURRY

Served with cous cous, sambals and a poppadum

|R190

FROM THE GRILL

CLASSIC BURGER

Beef(180gr) or Chicken served with fries, mayonnaise, homemade tomato sauce, on a sesame roll with lettuce, dill cucumber, red onion, tomato and a slice of cheese

|R98

STEAKS/GRILLS

served with two choices of sides: Fries, Oven roasted vegetables, Cous-cous, Augusta side salad, Celery mash potatoes, Ginger infused sweet potato mash, roasted butternut, Onion rings or sweet potato fries

BEEF SIRLOIN

250g | R155

350g | R195

BEEF FILLET

200g | R185

350g | R265

CHICKEN (1/2)

Served with Peri Peri or Lemon and herb basting

|R165

DESSERTS

CHOCOLATE FONDANT

Decadent soft centered baked chocolate pudding served with berry compote and vanilla ice cream
| R65

EATON MESS

Combination of crispy meringue, lemon curd (with tequila), whipped cream and fresh berries
| R65

AMARULA CRÉME BRÛLÉE

Served with almond biscotti
| R60

ARTISAN CHEESE BOARD

Served with preserves and crackers
| R110

Enquire from your waiter about our speciality coffees and Dom Pedro's

KIDDIES MENU

(Served with rustic fries)

TOASTED CHEDDAR CHEESE
|R35

CRUMBED CHICKEN STRIPS
|R50

CRUMBED FISH GOUJONS
|R50

CHEESE BURGER
|R45

CHICKEN BURGER
|R50

RIB AND CHIPS
|R55

KIDDIES MILKSHAKE |R25

Strawberry, Vanilla, Chocolate

