

STARTERS

BHAMBATHA BUTTERNUT AND FETA BRUSCHETTA (V) R39

Toasted bread topped with roasted butternut, crumbled feta, peppadews and a drizzle of balsamic glaze

HLOBANE ROASTED TOMATO & CORN CHOWDER (V) R55

Rich roasted tomato and sweet corn chowder finished with herbs and cream

BATTLEFIELD PERI-PERI CHICKEN LIVERS R59

Pan-fried chicken livers in a fiery spicy sauce with a hint of garlic and lemon served with a sesame bun

MOUNT ITALIA SPICY VEGETABLE SAMOSAS (V) R69

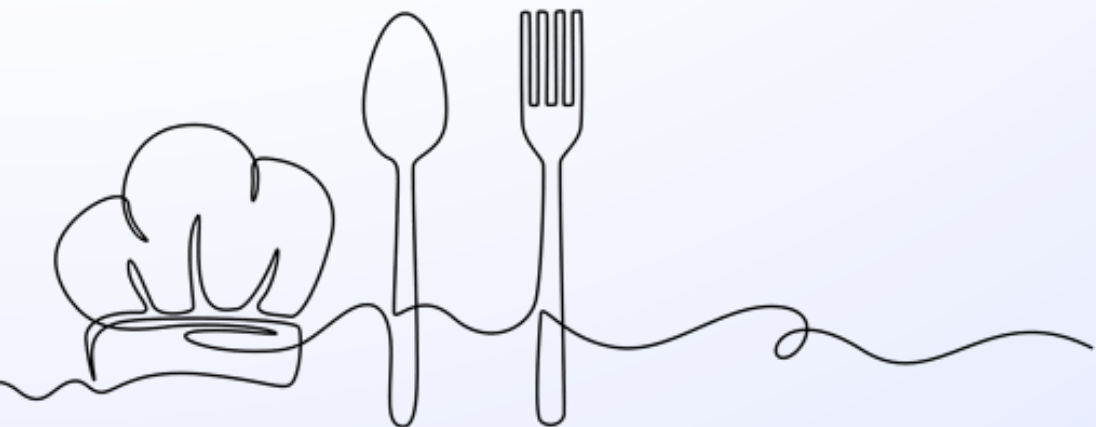
Crispy pastry filled with spicy vegetable puree, served with a tangy chutney

NYEZANE LENTIL AND MUSHROOM PAKORA (V) R75

Fritters filled with spiced lentils and mushrooms, served with a side of mint mayo

UTHUKELA PRAWN CROQUETTES R145

Double dipped fried prawn and potato croquettes with paprika aioli



"An ad should be an appetizer, not a buffet."
— Lee Clow

MAIN MEALS

AMBLESIDE VEGETARIAN MOSH (V) R119

A hearty and comforting stew made with lentils, vegetables, and a blend of South African spices with sambals and Naan

BLOUKRANS CHEESE BURGER R129

Grilled beef patty on slightly toasted hamburger bun, topped with the classic condiments with potato fries

ONDINI CALAMARI STEAK R139

Lightly crusted and seared in lemon and herb butter served with tartar sauce, seasonal vegetables and savory rice

VAALKRANS CHICKEN FLORENTINE R169

Tender pan seared chicken fillet, cooked in a creamy spinach sauce served on fettuccini pasta

TSHANENI HAKE R179

Pan-fried fish fillets in a vinaigrette dressing, served with French fries, creamy spinach and seasonal vegetables

SPEARMAN'S PORK BELLY PORCHETTA R189

Oven roasted rolled pork belly, filled with rosemary, thyme, garlic and fennel seeds. Served with creamed spinach, roasted butternut and herb mashed potatoes

ULUNDI SEVEN SPICE LAMB CURRY R199

Aromatic slow cooked on the bone lamb, filled with flavors of herbs and spices, combined with root vegetables and potato served with rice, a poppadum and sambals

KWAMONDI LEG OF LAMB R279

Roast to perfection with the flavors of rosemary and garlic, basted with natural jus and red wine reduction served with parsley-butter mash potatoes



“A recipe has no soul. You, as the cook, must bring soul to the recipe.”
— Thomas Keller

FLAME GRILLED

SPIOENKOP CAJUN CHICKEN R129

Char grilled chicken leg quarter rubbed with Cajun spice, sweetcorn and peas served with savory rice and horseradish sauce

WAGON HILL BEEF BRISKET R219

Smokey BBQ basted grilled brisket layered between braised cabbage and spinach and complimented with a portion of phuthu pap and sheba sauce

SHISANYAMA MIXED GRILL R269

Char grilled ginger soy and honey chicken leg quarter, boerewors, slow roasted beef brisket French fries and a portion of pap and gravy

BLOEDRIVIER CHIMICHURRI RUMP STEAK R289

300g Choice grade tender beef steak rubbed with a special blend of spices, grilled to perfection served with a chimichurri sauce chips and seasonal vegetables



“I can’t eat a steak every day.”
— Francis Mallmann

DESSERT

ROCK 75 MALVA PUDDING R65

A classic South African baked sponged, served with a creamy custard sauce

AMBUSH ROCK STRAWBERRY PANNA COTTA R69

Served with a berry coulis

RORKE'S DRIFT PEPPERMINT CRISP TART R75

A refreshing and decadent tart made with peppermint crisp, chocolate, and caramel

FUGITIVES' DRIFT POACHED PEAR AND MINT WITH CREAM CHEESE (V) R55

Pears poached in spices with a cream cheese filling served on top of a thyme infused soil

GQOKLI HILL ICE CREAM AND CHOCOLATE SAUCE R49

An old time favorite with homemade chocolate sauce

WILLOW GRANGE FRUIT SALAD (V) R79

Seasonal fruit salad served with a dollop of ice cream



“Life is short. Eat dessert first.”
— Jacques Torres

EMATSHENI AMAKHULU

KIDS MENU

Served to children under the age of 12

CHEEZY FETTUCCINI PASTA R55

BOEREWORS AND MASH R69

CHICKEN NUGGETS AND CHIPS R75

CHICKEN BURGER R85

BEEF BURGER R89

FISH & CHIPS R99

LAMB CURRY AND RICE R109



"It is easier to build strong children than to repair broken men."

— Frederick Douglass