

A TASTE OF THE WILD Serengeti's

a La Carte MENU

Fresh Ingredients - Locally produced and procured

Rewilding the Lost Wilderness

Garden route game lodge is the realisation of a dream come true for owners, the Doherty and Apteker families .

Started in 1999, Garden Route Game Lodge became the first private game reserve in the Western Cape and Garden Route region to offer big game viewing safaris .

The game reserve started as an ambitious project to restore an area of old farmland and stock it with wildlife that had previously occurred there. Recognising the potential of the land the families embarked upon a journey that would involve consultation with a host of botanists, scientists and ecologists.

A study as conducted with the emphasis on sustainable utilisation, long term conservation of the remaining natural habitats and the rehabilitation of already over grazed lands. Once completed the carrying capacity of the game reserve was determined and the stocking program could begin.

Over the past 15 years the reserve has expanded by acquiring neighbouring farm lands and incorporating them into the game reserve. In doing so we have managed to create more habitat for our wildlife while at the same time attracting smaller indigenous mammals and bird species from surrounding farms. In a remarkable short time a rejuvenated wilderness has emerged that has once again become home to wildlife that once roamed here.

For humble beginnings Garden Route Game Lodge now provides employment for 80 families from the local community and has become a favourite Safari destination among local and foreign travellers.



SALADS



All our salads are made with a selection of crisp garden greens, enhanced by a variety of delectable toppings. For an even healthier option, ask your waitron to keep the dressing on the side!

Chef's Salad Please check our specials board for the daily offering	SQ
Greek Salad V Feta Cheese, Kalamata Olives, Balsamic Reduction	55
Butternut & Chick Pea V Honey Roasted Butternut Squash, Chick Peas tossed in Cumin, Feta Cheese, Toasted Sesame Seeds, & Balsamic Reduction	60
Chicken Caesar An all time favourite! Crisp lettuce, Grilled Chicken slices, Crispy Bacon, Golden Croutons, Hard Boiled Egg, Creamy Dressing, Pecorino Shavings	65
Biltong Caesar A unique twist on a classic. Crisp lettuce, sliced South African Biltong, Golden Croutons, Quail Eggs, Crumbled Blue Cheese & Creamy Dressing	70
Grilled Chicken Juicy Chicken Breast, Feta Cheese, Mango, Piquant Peppers, Pecan Nuts, Avo (seasonal)	65
Bacon & Fig Crispy Bacon, Preserved Figs, Creamy Camembert & Balsamic Reduction	65
Citrus V Orange Segments, Fresh Seasonal Herbs, Shaved Almonds, Vinaigrette	60

OPEN SANDWICHES



Your choice of Ciabata, or Home made Seeded mini Health Loaf, or Gluten Free Bread with a variety of toppings. Served with your choice of a side salad or Sweet Potato Chips.

- Bacon, Feta Cheese, Avo (seasonal) & Balsamic Reduction
- Calamari, Zesty Lemon & Chilli Aioli
- Basil Pesto, Sundried Tomatoes, Olives, Mozzarella & Balsamic Reduction V
- Chicken, Feta Cheese, Avo (seasonal) & Sweet Mustard Dressing
- BLT: Bacon, Sundried Tomato & Caramelised Onions
- Wholegrain Mustard, Peppered Pork Neck & Mature Cheddar
- Venison Carpaccio, Rocket, Capers, Pecorino shavings & Olive Oil
- Rocket, Sundried Tomato, Mozzarella, Olive Oil & Balsamic Reduction V

LIGHT MEALS



Pasta Dishes

Linguine tossed with delicious freshly made sauce. Gluten Free Pasta available at an additional R25. Please allow for 15 minutes extra cooking time

Starter	45
Main	60

Arabiata V
Tomato, Chilli, Basil Pesto, Parmesan, Olive Oil

Puttanesca V
Tomato, Chilli, Anchovy, Olives, Capers, Garlic, Parsley, Parmesan

Gorgonzola V
Creamy Blue Cheese, Walnuts

Vegetable V
Seasonal Roasted Vegetables, Olives, Feta Cheese, Tomato

Creamy Chicken
Tender Chicken Strips, Mushrooms, Feta Cheese, Cream

Alfredo
Ham, Mushrooms, Garlic, Cream, Parmesan

Mussels - cream or tomato based
Local 1/2 Shell Mussels, Garlic, White Wine, Fresh Herbs

MAINS

Burgers 70
Choose your favourite Burger: A tender Grilled Chicken Breast, or 250g Pure Beef patty, or a 250g Char-grilled Ostrich mince Patty. All our Burgers are placed on a lightly toasted bun with tomato, pickles & onion rings. Served with Hot Chips, Paprika Sweet Potato Wedges or Rosemary Salted Potato Wedges

Add something extra with these delectable toppings 20

- Bacon & Avo (seasonal)
- Mature Cheddar & Caramelised Onion
- Blue Cheese & Piquant Peppers
- Camembert & Preserved Fig

Vegetarian Burger 60
Marinated Black Mushroom, topped with Sundried Tomato Pesto & Mozzarella Cheese

Calamari 55 / 80
Deep Fried Calamari Steak Strips, Side Salad, Zesty Lemon & Chilli Aioli. Served with Rice or Chips

Cape Malay Curry 75
Your choice of Chicken, or Beef, or Chick Pea. A delicate, slightly sweet flavoured curry served in a Poppadum basket on rice, accompanied by sambals

Venison Shank 95
Our Speciality! Slow Roasted in Red Wine & Herbs, Crushed Potato, Seasonal Veggies, Cranberry sauce

Venison Steak 135
A taste of the Wild! 200g Pan-seared tenderloin of choice Venison served on sautéed potatoes, seasonal vegetables & Wild Rosemary infused Red Wine and Mushroom Sauce

Vegetarian Option SQ
Ask your waitron for our daily offering

PIZZA

Our 30cm bases are hand crafted, topped with a secret recipe tomato sauce & mozzarella cheese.

We have 25cm Gluten Free Bases available at an additional R30

Focaccia V 30
Plain base, Garlic, Rosemary, Olive oil,

Margarita V 55
Cherry Tomatoes & Herbs

Hawaiian 65
Ham, Pineapple

Regina 65
Ham, Mushroom

The Gemma V 70
Sundried Tomato, Feta, Olives, Rocket

Grilled Chicken 85
Chicken, Feta, Mushrooms

The Roman 85
Bacon, Feta, Avo (seasonal), Rocket

Rafiki Blue 85
Bacon, Creamy Blue Cheese, Caramelised Onion, Avo (seasonal), Rocket

Create your own Pizza

Base with Tomato & Mozzarella	55
Peppers, Tomato, Onion, Pineapple	8
Mushroom, Feta, Avo, Mozzarella, Piquant Pepper, Olives, Capers, Caramelised Onion	12
Sundried Tomato, Blue Cheese, Brie, Camembert, Preserved Figs	18
Bacon, Chicken, Salami, Ham, Anchovies	25
Venison Carpaccio, Biltong	35

SIDE ORDERS

Garden Salad 40
Crisp Lettuce, Cucumber, Cherry Tomatoes, Mixed Peppers, Purple Onion

Plate of Chips 30

Plate of Paprika Sweet Potato Wedges 35

Plate of Potato Wedges with Rosemary Salt 35

Dessert

Traditional Malva Pudding 45
A South African favourite! Served warm with custard

Rooibos Crème Brule 40
Smooth & Silky Custard Infused with Red Espresso topped with a Crunchy Bitter Sugar Coating

Chocolate Brownie 40
Rich & Moist, filled with Nuts & topped with a Dark Chocolate Ganache. Served with a scoop of Vanilla Ice Cream

Baked Cheesecake 45
Decadent Baked Vanilla Cheesecake, complimented with Strawberry Coulis

Banoffee Sundae 45
Layers of Vanilla Ice Cream, Ripe Bananas, Caramel Sauce & Vanilla Fudge Shards

Cheese Platter 50 / 90
Selection of Local Cheese & Biscuits, Condiments & Preserves

REFRESHMENTS

Still/Sparkling water 500ml	R12	Teas and Coffees:	
Still/Sparkling water 1l	R17	Pot of tea	R14
Soft drinks		Filter Coffee	R16
Coke/fanta/cream		Hot chocolate	R24
soda/Sprite/stoney	R18	Cappuccino single shot	R20
Mixers	R15	Cappuccino Double shot	R25
Fruit juices		Café Moca	R20
Orange/guava/		Café Late	R26
apple/granadilla	R14	Espresso single	R16
Appetizer/Graptizer	R25	Espresso double	R20
Ice tea		Red Cappuccino	R25
Lemon/peach	R25	Red Late	R26
Milkshakes		Chai late	R28
Bubbelgum, Strawberry,		Speciality Coffee	
Banana, Lime, Vanilla,		Irish coffee	R40
Chocolate	R35	Highland Coffee	R40
Peanut Butter or Oreo	R45	Springbok Coffee	R40
Frozen Drinks		Royal coffee	R40
Smoothies	R45	Italian Coffee	R40
100% Dairy Free Smoothies		Mexican coffee	R40
Fruit Freeze	R45	Dom pedro	R60
Fresh summer flavours		Beer	R25
blended with ice, refreshing		Craft beer	R45
and a healthy drink.		Ciders	R25
Strawberry, Seasonal Fruit			
or Mixed Berry			