Garden Route Game Lodge is the realisation of a dream come true for owners, the Doherty & Apteker families. Started in 1999, Garden Route Game Lodge became the first private game reserve in the Western Cape & Garden Route region to offer big game viewing safaris.

The game reserve started as an ambitious project to restore an area of old farmland & stock it with wildlife that had previously occurred there. Over the years, the reserve has expanded by incorporating neighbouring farm lands & in doing so creating much needed habitat for wildlife.

From humble beginnings Garden Route Game Lodge now provides employment for many families in the local community & has become a favourite Safari destination among local & foreign travellers.

We welcome you to our restaurant, Serengeti’s from the Maasai word meaning “open spaces”, where our food philosophy is to use seasonal produce from our own farm or from nearby farmers.

Natural, fresh ingredients are sourced & creatively combined with Cape flavours & the herbs of indigenous fynbos to create nourishing, healthy, delicious, home style - comfort food.
**LIGHT MEALS**

**From the Garden - Salads**

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

- **Serengeti’s Greek V**
  Juicy cherry tomatoes, green pepper, shaved red onion, Kalamata olives, feta cheese, herbs & olive oil with a sundried tomato & garlic vinaigrette, accompanied by a warm herb tortilla.
  **75**

- **Caesar V**
  Crisp lettuce, golden croutons, boiled egg, parmesan tuile, anchovy & parmesan dressing.
  **65**

- **Add Grilled Chicken**
  **80**

- **Chicken Tandoori**
  Tandoori spiced chicken breast on a bed of mixed lettuce, hot smoked bacon, cucumber rounds, tomato & bell pepper salsa, avocado, feta cheese, piquant peppers smothered in a honey & mustard dressing.
  **95**

- **Ostrich Steak Nigou Salad**
  A local twist on the traditional – sliced Klein Karoo Ostrich steak, served rare with crisp lettuce, baby potatoes, cherry tomatoes, steamed green beans, boiled egg, black olives, drizzled with a Dijon mustard vinaigrette.
  **95**

- **Beetroot & Goat’s Cheese V**
  Thin slices of roasted beet on a rocket & toasted walnut salad, finished with creamy goat’s cheese mousse.
  **85**

**From the Bread Basket - Sandwiches & Wraps**

A light meal available on a crispy Ciabata roll or in a whole-wheat wrap.

Served with a side salad or hot chips.

We have Gluten free bread & banting wraps available at an additional R35

- **Serengeti’s Cheese Steak**
  Char grilled Karan Rump strips, bell pepper & balsamic onion ragout, melted mature cheddar cheese.
  **90**

- **Chicken**
  Cajun spiced chicken strips, sundried tomato puree, feta cheese, & avocado.
  **85**

- **Calamari**
  Salt & pepper calamari steak strips, crisp salami rounds with a cumin & paprika infused dressing.
  **80**

- **Biltong**
  Sliced South African beef biltong, cream cheese & crisp cucumber rounds. Available as a sandwich only.
  **90**

- **Honey & Soy Veggies V**
  Seasonal vegetable stir fry with ginger, chilli & toasted sesame seeds.
  **80**

- **Falafel Wrap V**
  Chickpea & butterbean falafels infused with cumin, mint & chilli in a warm soft tortilla with grilled bell peppers, hummus, & tomato & red onion salsa. Available as a wrap only.
  **85**

**Our Italian Inspiration - Pasta & Risotto**

We freshly prepare all our pasta sauces. Please be patient & allow 15 to 20 minutes waiting time. Gluten Free pasta available at an additional R30. Please allow for 15 minutes extra cooking time.

- **Tagliatelli with Oxtail Ragout**
  Oxtail slow braised in red wine, garlic & herbs topped with freshly grated parmesan.
  **70/100**

- **Penne Pesto V**
  Penne tossed with basil pesto & piquant peppers, topped with parmesan shavings & rocket.
  **55/80**

- **Add Grilled Chicken**
  **65/90**

- **Butternut Squash & Bacon Carbonara**
  Tagliatelli pasta smothered with creamy butternut puree, salty bacon lardons & sage.
  **65/90**

- **Vegetable Lasagne V**
  Layers of char-grilled vegetables tossed in homemade tomato sauce, pasta sheets & béchamel sauce served deconstructed with a side salad & slices of garlic bread.
  **90**

- **Arrabiata V**
  Tomato sauce with fresh chilli, roasted garlic & olive oil
  **55 / 80**

- **Biltong Risotto**
  A satisfying dish of local South African beef biltong & ricotta cheese, topped with creamy avocado.
  **80/115**

- **Pasta & Mint Risotto V**
  Creamy Arborio rice infused with fresh mint & sweet green peas, finished with mint oil & parmesan cheese.
  **65/90**

**From the Farm & Veld - Burgers**

Our Legendary homemade burgers are placed on a lightly toasted bun with crisp lettuce, sliced tomato, pickles & golden tempura onion rings. Served with hot chips or herb salted potato wedges. Banting option available at an additional R20

- **Chicken Burger**
  Your choice of a BBQ grilled or crumbed chicken breast fillet. Served with sweet chilli mayonnaise.
  **75**

- **The Original Beef Burger**
  A 200g Homemade pure beef patty, basted with our secret sauce.
  **85**

- **Add a slice of mature cheddar cheese**
  **15**

- **Extra Patty**
  **40**

- **Serengeti Ostrich Burger**
  A 200g Char-grilled Ostrich mince patty infused with ground coriander, cumin & paprika, topped with tangy & sweet red onion marmalade.
  **90**

- **Add brie cheese topping**
  **15**

- **Vegetarian Burger V**
  Crumbled chickpea & butterbean patty with hummus, avocado, & sundried tomato puree.
  **85**

- **The Nyati Burger**
  Crispy smoked bacon, caramelised onion & mature cheddar on a 200g pure beef burger patty topped with avocado.
  **125**

- **The Mbuni Burger**
  A 200g Klein Karoo ostrich mince patty topped with a savoury berry compote & creamy blue cheese.
  **115**

**MAINS**

**Cape Malay Curry**

Your choice of chicken, beef or vegetables & beans. A delicate slightly sweet curry served with steamed rice, sambals & a crisp poppadum.

**Sous Vide Venison Shank**

Our House Specialty! Cooked for 8 hours using sous vide cooking technique to infuse the flavours of red wine, fresh herbs, garlic & duck fat. Served with crushed potatoes, seasonal vegetables & cranberry sauce.

**Ostrich Steak**

A taste of the Wild! 200g Klein Karoo Ostrich fillet served with Bombay sweet potatoes, wilted greens, creamy mushrooms & a red wine jus.

**Sirloin Steak**

250g

**400g**

A prime cut of mature Karan beef, grilled to perfection, served with seasonal vegetables & hot chips.

**Sauces**

Cheese, creamy mushroom, green peppercorn, garlic or red wine jus.

**Chicken Schnitzel**

Crumbed chicken breast topped with a creamy cheese & mushroom sauce served with a side salad & hot chips.

**Calamari**

Deep fried calamari steak strips accompanied by homemade roasted garlic aioli. Served with hot chips or steamed rice.

**Sundowners’ Platter**

A smorgasbord of local cheeses & cured meats, herbed crostinis & pickles. Perfect to share with a glass of our finest South African wine.

**Chef’s Health Plate**

A grilled chicken breast fillet accompanied by a selection of steamed seasonal vegetables. This choice is high in lean protein & fibre - you are sure to get your five a day! We season conservatively with fresh lemon juice, chillies & herbs.

**A little bit Extra - Side orders**

**Garden Salad**

**50**

**Hot Chips**

**45**

**Herb Salted Potato Wedges**

**45**

**Crispy Onion Rings**

**45**

**Seasonal Vegetables**

**45**
**From the Oven - Artisan Pizzas**

Our 30cm bases are hand crafted, topped with delectable sauces & mozzarella cheese. Ask you server for complimentary chilli & garlic. We have Gluten free & banting bases available at an additional R35.

**Artisan Pizzas**

Focaccia V 45  
Plain base, garlic, rosemary, olive oil  
Margarita V 65  
Cherry tomatoes & herbs  
Serengeti’s Sunset V 100  
Roasted garlic blanco base (no tomato) roasted butternut squash, creamy feta, pumpkin seeds, rocket & balsamic reduction  
The Theo 105  
Sweet chilli base (no tomato) tender chicken strips, feta  
The Gemma V 120  
Basil pesto base (no tomato), sun-dried tomatoes, black olives, feta, avocado, balsamic reduction & rocket  
The Roman 120  
Smoked bacon, feta, avocado & rocket  
The Aras V 95  
Avocado, mushroom & garlic  
Aibu 125  
Blanco base (no tomato) locally cured venison pastrami, preserved fig & brie cheese  
Rafiki Blue 120  
Bacon, creamy blue cheese, caramelised onion, avocado & rocket

**Create your own Pizza**

**Tomato or Blanco Base & Mozzarella** 65  
**Add**  
Fresh tomato, shaved red onion, pineapple, banana 10  
Bell pepper, feta, avocado, rocket, olives, caramelised onions, piquant peppers 15  
Sundried tomatoes, preserved figs, mushroom, mozzarella 20  
Bacon, gypsy ham, grilled chicken, salami, anchovies, blue cheese, brie, camembert 30

**Dessert - The Grande Finale**

**Treat yourself to a little sweet indulgence – you’ve earned it!**

Espresso Crème Brulée 55  
Smooth rich custard base infused with espresso coffee & a burnt sugar topping, accompanied by a crispy tuile.

Baked Cheesecake 55  
New York style baked cheesecake served with mixed berries & homemade vanilla ice cream

Lemon Tart 55  
Crisp short crust pastry, tangy lemon curd filling, brulèed, served with lemon sorbet & petit meringues

Decadent Home-made Ice Cream 20  
Per scoop. Ask your server for today’s flavours

Chocolate Lava Cake 55  
A dark chocolate sponge with a molten chocolate centre served warm with home-made Rocky Road ice cream

Pavlova 55  
A meringue nest filled with fresh seasonal fruit, chantilly cream & topped with mixed berry compote

Cheese Platter 75/140  
A selection of hard & soft cheeses, condiments & preserves