



Starters

"Pap & Wors"

Venison sausage on parmesan & herb polenta, topped with spicy spekboom chakalaka

Chef's Soup of the Day

Enquire about today's offering

Arancini - Biltong OR Butternut (V)

Deep-fried risotto balls served with a white bean gremolata and pea puree.

Fishcakes

Fragrant home-made fishcakes served on a sambal salad with a lemony garlic & ginger dipping sauce





DINNER MENU

Mains

Venison OR Ostrich Steak

Grilled to perfection, served with Bobotie spiced carrot souffle, cauliflower puree, and cranberry jus

Rib Eye Steak

Aged rib eye steak and roasted marrow bone, topped with Chimichurri, served with rosemary salted potato wedges and garlicky green beans

Chicken Roulade

Tender chicken breast stuffed with feta and sun-dried tomato butter, served with broccoli puree, potato fondant, and a citrus & thyme infused chicken jus

Butternut & Lentil Bobotie (V)

A vegetarian twist of a Cape Malay favourite. Lightly spiced lentil, roasted butternut and ground almonds, baked with a egg custard topping, accompanied by apple & beetroot chutney

Hearty Home-made Pie

A contorting and satisfying meaty filling encased in puff pastry, served with braised cabbage, pearl onions, potato puree, and gravy.

Enquire about today's offering

Seafood Curry

A selection of local mussels, prawns and line fish in a green curry coconut curry sauce, topped with a grilled tiger prawn, served with basmati rice

Serengeti's

A TASTE OF THE WILD

Side Dishes

Rosemary salted potato wedges

Garden salad

Oven roasted vegetables

Desserts

Crème Brûlée

Earl Grey infused baked custard with a burnt sugar topping, accompanied by fig jelly, and rosemary & mandarine ice cream

Panna Cotta

A smooth and silky gluten and lactose free indulgence made with coconut cream, complimented by a five spice syrup, blue berry sorbet, and mini meringues

Chocolate Brownie

Decadent nut & dark chocolate brownie, served warm with mixed berry compote, creamy chocolate ice cream

Cheese Plate

A celebration of cheeses including creamy blue cheese, nut crusted brie parcel, goat's cheese truffles, and thyme & chilli baked Camembert, paired with green figs, tomato jam, and crackers