

Small Plates

*Our tapa style small plates are simply plated but bursting with flavours.
Perfect as a starter or light snack. Order two or more to share*

RUSTIC BREADBASKET

R65

Warm ciabatta and sourdough served with salted butter, marinated olives, creamy hummus, and biltong cream cheese pâté balls

BUNNY CHOW

R55

Hollowed out mini bread loaf filled with your choice of curry, tomato & cucumber sambal, Mrs. Balls chutney, crispy onion straws and fresh coriander

- Butter Chicken

- (VE) Cashew & Chickpea Curry

- Lamb Rogan Josh

Indulge your senses with a trio of bunnies

R140

(V) HALLOUMI

R65

Dusted in cornflour and deep-fried, hot honey dipping sauce

BOBOTIE CUP

R50

Crisp wonton cup, with choice of **beef** or **lentil** bobotie, Mrs Balls chutney and toasted coconut

SOUP OF THE DAY

R65

Served with freshly baked bread. Enquire from your server about today's offering

KOFTA SKEWER

R70

Spiced mince kofta skewer, with herb salad and warm tortilla

- Spicy beef mince, cucumber raita, crispy onions
- (VE) Moroccan spiced ostrich mince, red onion marmalade, yogurt drizzle
- Butterbean & chickpea falafel, tahini, toasted sunflower seeds



Cold Salad Bowls

(V) SERENGETI'S GREEK SALAD **R100**

Cherry tomatoes, bell peppers, shaved red onions, marinated feta cheese, kalamata olives, sundried tomato vinaigrette, soft warm tortilla

TANDOORI CHICKEN SALAD **R165**

Spiced chicken breast fillet strips, crisp bacon, cucumber rounds, tomato & bell pepper salsa, avocado puree, feta cheese, piquant peppers, honey & mustard dressing

(VE) CHEF'S GARDEN SALAD **R70**

Crisp garden greens, sun-blushed tomatoes, cucumber, red onion, carrot ribbons, toasted sesame seeds, vinaigrette

COBB SALAD **R160**

Roasted butternut squash, sliced apple, dried cranberries, toasted pumpkin seeds, boiled egg, goats' cheese, bacon, avocado & lime dressing

Burgers

Our delicious burgers are placed on a lightly toasted bun, crisp lettuce, sliced tomato, cucumber & onion relish and topped with tempura onion rings. Served with your choice of rustic chips or hand-cut rosemary salted potato wedges

CHICKEN BURGER **R120**

Your choice of a BBQ basted grilled or crumbed chicken breast fillet, topped with sweet chilli mayonnaise

THE ORIGINAL BEEF BURGER **R155**

180g pure beef patty, basted with our signature sauce

SERENGETI OSTRICH BURGER **R130**

180g ostrich mince patty flavoured with ground coriander, cumin and paprika, red onion marmalade

(VE) CRUNCHY HERBIVORE BURGER **R140**

Crumbed chickpea and butter bean patty, hummus, sun-dried tomatoes

THE NYATI BURGER **R170**

180g pure beef patty, bacon, caramelised onions, sliced cheddar cheese, avocado



(V) Vegetarian

(VE) Vegan

Great For Lunch

CHICKEN SCHNITZEL R150

Crumbed chicken breast fillet, crispy baby potatoes, steamed green beans, garlic & parmesan cream sauce

TEMPURA BATTERED HAKE R165

Tempura battered hake fillet, rustic chips, garlic aioli, side salad

Ⓥ BUTTER VEGETABLE CURRY R115

Sweet potato and cauliflower in a mild spiced buttery tomato sauce, steamed basmati rice, toasted coconut, roasted cashew nuts, poppadum, cucumber & tomato sambal

SIRLOIN R195

Chargrilled 250g mature beef steak, potato fondant, honey roasted carrots, chimichurri oil, crisp onion straw garnish

VENISON R235

200g Free range venison loin, cauliflower mash, pickled beets, crispy onions, cranberry jus

BUTTER CHICKEN CURRY R140

Deboned chicken breast in a mild spiced buttery tomato sauce, steamed basmati rice, toasted coconut, roasted cashew nuts, poppadum, cucumber & tomato sambal

Ⓥ ARRABIATA R70/R100

Spaghetti, tomato & herb sauce, chillies, roasted garlic, confit cherry tomatoes, crisp basil, parmesan shavings

BOLOGNAISE R95/R135

Spaghetti, bacon infused beef bolognese, garlic & parsley pangrattato

Ⓥ Vegetarian ⓋⓋ Vegan

Side Dishes

ⓋⓋ Rustic Cut Chips R35

ⓋⓋ Hand-Cut Potato Wedges R35

ⓋⓋ Tempura Onion Rings R40

ⓋⓋ Seasonal Vegetables R60

Ⓥ Small Greek Salad R65

SAUCES R50

Mushroom & truffle oil, Brandy green peppercorn, Béarnaise, Chimichurri, Parmesan & roasted garlic, Amarula & pink peppercorn

Safari Bowls

ⓋⓋ FALAFEL R150

Butter bean & chickpea falafels, minted bulgur wheat, parsley tomato & cucumber salad, baby spinach, black olives, tahini dressing, toasted sunflower & pumpkin seeds

BLACKENED CHICKEN R130

Chicken breast fillet, marinated peppers, avocado, sweet corn, fresh cucumber, brown rice, green chilli dressing

SMOKED SALMON R195

Smoked salmon trout, sticky rice, cucumber, carrot ribbons, shredded purple cabbage, pickled ginger, avocado, black sesame seeds, soy & wasabi dressing, kewpie mayo

HALLOUMI R150

Fried halloumi, Bombay sweet potatoes, roasted chickpeas, radishes, cherry tomatoes, baby spinach, smoked paprika & cumin dressing

Ⓥ NIÇOISE R165

Seared ostrich steak, baby potatoes, steamed green beans, cherry tomatoes, black olives, quail eggs, Dijon dressing

Gourmet Pizzas

Handmade 30cm bases. All pizzas made with fresh tomato sauce and grated mozzarella

Gluten Free Base	R55
(VE) Nut Based Vegan Cheese	R65
(VE) ROSEMARY FOCACCIA Olive oil, fresh rosemary, sea salt, garlic	R60
(V) ROSEMARY & FETA FOCACCIA Olive oil, fresh rosemary, sea salt, garlic, feta	R90
(V) CAPRESE Fresh mozzarella, basil oil, cherry tomatoes	R150
MAD MALAY Curried chicken, crispy onions, red peppers, yogurt, fresh coriander, toasted almonds	R150
F.A.B Feta, avocado, bacon	R165
(V) VEGGIE INDABA Sun-dried tomatoes, roasted peppers, olives, rocket, avocado, balsamic reduction Add: Grilled Chicken	R145 R170
RAFIKI BLUE Bacon, blue cheese, caramelised onions, avocado, rocket	R165

(V) SERENGETI SUNSET Roasted butternut, feta, toasted pumpkin seeds, balsamic reduction, rocket	R145
(V) CAPE ORCHARD Blanco base, roasted pears, brie, candied pecans, rocket	R155
(V) UMAMI GROVE Shimeji mushrooms, red onion, goats' cheese, truffle oil	R170
HUNTER'S RESERVE Blanco base, springbok carpaccio, parmesan, capers, cranberry sauce	R175
(V) THE BLUE ROCK Blue cheese, preserved fig, walnuts, balsamic glaze	R160



Desserts

MALVA PUDDING	R85
Traditional South African dessert. Apricot jam sponge, rich caramel sauce, Amarula custard	
THE ULTIMATE CHOCOLATE BROWNIE	R90
Layered choc-nut brownie & chocolate cream, chocolate cream, mint ice cream	
PANNA COTTA	R80
Coconut cream panna cotta, strawberry granita, rose syrup	
BERRY CHEESECAKE	R80
Baked cheesecake, mixed berry compote, vanilla ice cream, sable biscuit	
CRÈME BRÛLÉE	R85
Burnt vanilla bean cream custard, orange ice cream, black pepper crumb, dehydrated orange	
HOMEMADE ICE CREAM / SORBET (per scoop)	R35

Milkshakes & Smoothies

MILKSHAKES	R45/55
Coffee, Banana, Bubblegum, Lime, Strawberry, Chocolate, Vanilla	
GOURMET MILKSHAKES	R65
Oreo, Peanut Butter or Cake Shake	
SMOOTHIES	R65
Mango & Coconut, Mixed Berries or Banana & Salted Caramel	
ICED COFFEE	R55
FLOATS	R45

Beverages

COFFEE		HOT DRINKS	
Americano	R35	Hot Chocolate	R43
Cappuccino	R40	Red Cappuccino	R40
Flat White	R35	Red Latte	R45
Cafe Latte	R45		
Cafe Mocha	R45	TEA	
Decaf Coffee	R30	Earl Grey	R30
Chai Latte	R45	Ceylon / Rooibos	R30
Espresso Single	R30	Green Tea	R30
Double	R40	Flavoured	R30

Soft Drinks

Various Juices	R30	Sprite	R35
Lemonade	R30	Sprite Zero	R35
Ginger Ale	R30	250ml La Vie	R30
Soda Water	R30	Still/Sparkling Water	
Tonic Water	R30	750ml La Vie	R50
Dry Lemon	R30	Still/Sparkling Water	
Coca-Cola	R35	Appletiser	R40
Coca-Cola Light	R35	Grapetiser	R40
Coca-Cola Zero	R35	Lemon Iced Tea	R40
Stoney	R35	Peach Iced Tea	R40
Fanta Orange	R35	Red Bull	R45
Creme Soda	R35		