Serengeti's

A TASTE OF THE WILD

GARDEN ROUTE
GAME LODGE

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

(V) Vegetarian (VE) Vegan

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

(V) Vegetarian (VE) Vegan

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

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

(V) 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

(V) ARRABIATA R70/R100
Spaghetti, tomato & herb sauce, chillies, roasted garlic, confit cherry tomatoes, crisp basil, parmesan shavings

BOLOGNAISE R95/R135
Spaghetti, bacon infused beef bolognaise, garlic & parsley pangrattato

(V) Vegetarian (VE) Vegan

Side Dishes

(VE) Rustic Cut Chips R35
(VE) Hand-Cut Potato Wedges R35
(VE) Tempura Onion Rings R40
(VE) Seasonal Vegetables R60
(V) Small Greek Salad R65

SAUCES R50
Mushroom & truffle oil, Brandy green peppercorn, Béarnaise, Chimichurri, Parmesan & roasted garlic, Amarula & pink peppercorn

Safari Bowls

(VE) 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

(V) 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 R60
Olive oil, fresh rosemary, sea salt, garlic

(V) ROSEMARY & FETA FOCACCIA R90
Olive oil, fresh rosemary, sea salt, garlic, feta

(V) CAPRESE R150
Fresh mozzarella, basil oil, cherry tomatoes

MAD MALAY R150
Curried chicken, crispy onions, red peppers, yogurt, fresh coriander, toasted almonds

F.A.B R165
Feta, avocado, bacon

(V) VEGGIE INDABA R145
Sun-dried tomatoes, roasted peppers, olives, rocket, avocado, balsamic reduction

Add: Grilled Chicken R170

RAFIKI BLUE R165
Bacon, blue cheese, caramelised onions, avocado, rocket

(V) Vegetarian (VE) Vegan

(V) SERENGETI SUNSET R145
Roasted butternut, feta, toasted pumpkin seeds, balsamic reduction, rocket

(V) CAPE ORCHARD R155
Blanco base, roasted pears, brie, candied pecans, rocket

(V) UMAMI GROVE R170
Shimeji mushrooms, red onion, goats' cheese, truffle oil

HUNTER'S RESERVE R175
Blanco base, springbok carpaccio, parmesan, capers, cranberry sauce

(V) THE BLUE ROCK R160
Blue cheese, preserved fig, walnuts, balsamic glaze

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

Americano	R35
Cappuccino	R40
Flat White	R35
Cafe Latte	R45
Cafe Mocha	R45
Decaf Coffee	R30
Chai Latte	R45
Espresso Single	R30
Double	R40

HOT DRINKS

Hot Chocolate	R43
Red Cappuccino	R40
Red Latte	R45

TEA

Earl Grey	R30
Ceylon / Rooibos	R30
Green Tea	R30
Flavoured	R30

Soft Drinks

Various Juices	R30
Lemonade	R30
Ginger Ale	R30
Soda Water	R30
Tonic Water	R30
Dry Lemon	R30
Coca-Cola	R35
Coca-Cola Light	R35
Coca-Cola Zero	R35
Stoney	R35
Fanta Orange	R35
Creme Soda	R35

Sprite	R35
Sprite Zero	R35
250ml La Vie Still/Sparkling Water	R30
750ml La Vie Still/Sparkling Water	R50
Appletiser	R40
Grapetiser	R40
Lemon Iced Tea	R40
Peach Iced Tea	R40
Red Bull	R45

THANK YOU FOR JOINING US.

How was your visit?

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or email us at info@grgamelodge.co.za

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