

SINCE 2013



WELCOME TO BLACK MANE BUTCHER & GRILL

Open Monday to Sunday from 07:00 AM till late.

Kitchen hours: 07:00 AM to 8:00 PM.

We want to provide you with the best possible experience at our restaurant and therefore, ask guests to please place dinner orders before 5:00 PM.

The name, Black Mane Butcher & Grill pays tribute to the free-roaming black maned lions synonymous with the Kalahari. Our proudly South African menu, offers a vibrant variety of cuisine with the finest quality meat being the core ingredients as the base of every dish, paying homage to the area.

We welcome any special dietary request, please speak to the Waiter and we will do our best to accommodate you.

Guests are welcome to make use of our free WiFi at the restaurant.

MAKE SURE TO TRY OUR ICE-COLD KALAHARI CRAFT BEER ON TAP



SPECIALS

**ALL SPECIALS ARE DISPLAYED ON OUR BLACK BOARDS,
PLEASE ASK YOUR WAITER FOR MORE DETAILS.**

PLEASE ASK WAITER FOR KIDDIES MENU

WWW.KGALAGADI-LODGE.CO.ZA

STARTERS

BONE MARROW AND TOAST

R 90

Baked marrow bone, then grilled and topped with red wine marmalade onions

SKAAPSTERTJIES

R 110

Braised in onion, garlic and rosemary till tender, then grilled to perfection

GARLIC & HERB PITA

R 75

Crispy pitta bread with feta, herbs, and olive oil drizzle

BOBOTIE SPRINGROLL

R 95

Served with homemade sweet red pepper sauce

GAME CARPACCIO

R 155

Lightly cured and smoked game sliced wafer thin, served with capers, pickled onion, parmesan shavings and balsamic reduction

SPECIALITY

ADAM & EVE STEAK

R 250

300g Rump grilled and smothered in delicate blue cheese sauce topped with green fig

TIPSY FLINTSTONE STEAK

R 250

300g Rump grilled, served with marrow bone and red wine marmalade onions

SAVANNA PORK RIBS

R 210

Pork ribs slowly braised in Savanna cider and fresh apples finished on grill with sweet basting

BOBOTIE WITH YELLOW RICE

R 210

A South African delight, made with curried ground meat, warm spices, dried fruit, and a creamy custard topping. Served with fluffy yellow rice

KGALAGADI TURF & TURF

R 260

300g Rump grilled, topped with slow braised skaapstertjies

LOADED CHICKEN SCHNITZEL

R 200

Crispy chicken schnitzel with creamy cheese sauce, sautéed mushrooms and bacon bits

BURGERS

KGALAGADI BURGER R 185

Homemade 150 gram patty made of matured beef rump and brisket, served with cheese, bacon, pineapple and mozzarella

CHICKEN BURGER R 140

BEEF BURGER R 150

Add patty: R 70

SIDES

CHIPS

SALAD

BRAAIBROODJIE

R 48

VEG OF THE DAY

Please allow 45 minutes preparation time for the following sides:

PAP AND SHEBA

RICE

BAKED POTATO

R 48

POTATO WEDGES

ONION RINGS

MEAT CUTS

RUMP 300G **R 200**

LADIES T-BONE 350G **R 250**

T-BONE 650G **R 300**

Add sauce: **R 45**

Cheese, pepper, mushroom,
blue chesse, monkey gland



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GAME SPECIALITY

GAME SCHNITZEL

R 250

Wild game medallions, golden breaded and finished with a robust pepper & Bell's Scotch Whisky sauce. Choose your perfect side

BOK E KLOK

R 250

Seared game loin grilled to juicy perfection and finished with a robust pepper & Bell's Scotch Whisky sauce. Choose your side dish

GAME LASAGNA

R 180

A unique twist on a traditional dish. Layers of pasta, slow-cooked game meat, and a creamy béchamel sauce create a hearty and flavorful masterpiece. Served with a salad

GAME PIE

R 170

Slowly braised game meat with homemade crust. Finished in our wood-fired oven. Served with a fresh salad

GAME CURRY

R 220

Tender game simmered in a fragrant mild curry sauce. Served with fresh salsa and wood-fired garlic flatbread

VENISON BURGER

R 200

Homemade game patty melted with creamy cheese and topped with red wine marmalade onions. Choose your perfect side

PASTA

SKAAPKRAAL (LAMB RAGU)

R 195

Local lamb meat oven baked in tomato and herbs till fall apart tender, pulled and finished in pan with butter, olive oil. Served with tagliatelle and Parmesan shavings

KGALAGADI

R 165

Bacon, mushrooms, onion and garlic, fried in butter served with a herb cream sauce
Pasta; Spaghetti, macaroni, penne or tagliatelle

BOBOTIE PASTA

R 235

Made with curried ground meat, warm spices, dried fruit, and a creamy chutney sauce. Served with tagliatelle or penne pasta

WOOD FIRED PIZZAS

Pizza menu available from 11h00.
Please allow 45 minutes for preparation.

MEATY

R 195

Homemade pizza with bacon, ham, salami, pineapple, mushrooms and green pepper
Tomato base and mozzarella

THREE CHEESE

R 145

Homemade pizza with feta, mozzarella, cheddar and herbs.
Olive oil base

BRISKET PIZZA

R 210

Homemade pizza with tomato base and mozzarella with slowly braised pulled brisket, red wine marmalade onions topped with marrow bones

MARGHERITA

R 125

Homemade pizza with tomato, tomato base and mozzarella

HAWAIIAN

R 150

Homemade pizza with Ham and pineapple. Tomato base and mozzarella

SALADS

GREEK SALAD

R 90

Lettuce, tomato, cucumber, feta, olives and onions

CHICKEN AND PEACH SALAD

R 165

Fried grilled chicken breast, crispy bacon, peach, lettuce, tomato, cucumber, feta, olives, and onions

BEEF RUMP, BACON AND PICKLED ONION

R 200

300g Rump steak, crispy bacon, pickled red onions, lettuce, tomato, cucumber, feta and olives

DESSERTS

VANILLA ICE-CREAM AND CHOCOLATE SAUCE

R 50

CHECK BLACKBORD FOR PUDDING, CAKE AND/OR TART OF THE DAY

R 65



BREAKFAST

HEALTH BREAKFAST

Muesli, yogurt and fresh seasonal fruit

R 95

BOWL OF OATS, FRUITS AND NUTS

R 85

BREAKFAST BUN

1 Egg, 2 bacon, cheese, tomato, greens and pickled onions on bun and chips

R 85

FRENCH TOAST

3 Slices french toast served with bacon, cheese and maple syrup

R 95

SUNRISE

2 Eggs, 2 bacon, boerewors tomato and toast

R 105

OMELETTE

Cheese and tomato

R 125

OMELETTE

Bacon, cheese and tomato

R 145

TOASTED TOMATO & CHEESE

Served with chips

R 80

TOASTED HAM, CHEESE & TOMATO

Served with chips

R 85

TOASTED BACON, CHEESE & TOMATO

Served with chips

R 95

TOASTED BACON, EGG & CHEESE

Served with chips

R 100

TOASTED BACON, EGG, CHEESE & TAMATO

Served with chips

R 125

DRINKS

HOT DRINKS

Filter Coffee	R30
Cappuccino	R35
Cappuccino with cream	R40
Tea	R25
Rooibos, English or Earl Grey	
Red Cappuccino	R35
Hot Chocolate	R45
Milo	R45
Irish Coffee	R65 S
	R85 D

COLD DRINKS 300ML

Coke	R30
Coke Zero	R30
Cream Soda	R30
Fanta Orange	R30
Sparberry	R30
Sprite	R30
Sprite Zero	R30
Fruit Juice	R35
Ice tea peach or lemon	R35
Appetizer	R40
Grapetizer	R40
Tomato juice	R38
Still water 500ml	R25
Sparkling water 500ml	R25

MIXERS 200ML

Coke	R20
Soda water	R20
Tonic / Pienk tonic	R20
Dry Lemon	R20
Lemonade	R20
Ginger Ale	R20
Power Play	R35
Red Bull	R35
Ginger Square	R55
Rockshandy	R55
Steel Works	R55

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MILKSHAKES AND FLOATS

Soda Floats:	R48
Fanta Orange, coke, cream soda	

Milkshakes:	R49
Chocolate, Vanilla, Strawberry, Lime, Bubblegum, Banana or Cookies & Cream	

Gourmet Milkshake	R60
Peanut butter or coffee	

CORDIALS

Passion fruit 25ml	R10
Cola Tonic 25ml	R10
Lime 25ml	R10

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LOCAL BEERS

Black label	R35
Castle lite	R35
Castle lager	R35
Heineken	R35
Windhoek draught	R44

CIDERS & FLAVOURED BEERS

Hunters Gold	R45
Hunters Dry	R45
Savanna Dry	R50
Savanna Light	R50
Flying fish lemon	R40
Brutal Fruit	R50

BRANDY 25ML

Richelieu	R35
Klipdrift premium	R45
KWV 3 years	R35
KWV 5 years	R40
Olof Bergh	R30

WHITE SPIRITS 25ML

Gordon's Dry gin	R30
Smirnoff Vodka	R30
Mainstay cane	R30

SHOOTERS

Amarula	R30
Jagermeister	R35
Kahlua	R30
Springbokkie	R35
Tequila	R35
Frangelico	R35

CRAFT BEER & ON TAP

KALAHARI CRAFT ON TAP

LAGER , IPA, WEISS	
350ml	R55
500ml	R70
1 Litre	R135

SAB ON TAP (500ML)

Windhoek draught	R65
Castle lite	R55

WHISKEY 25ML

J & B	R26
Bells	R27
Jameson	R40

RUM 25ML

Captain Morgan spiced gold	R35
Captain Morgan dark rum	R35
Red Heart Rum	R30
Malibu	R30
Bacardi	R35

SPECIALTY DRINKS

Amarula Hot Chocolate	R65
Dom Pedro	R60 S
Amarula, Kahlua, J&B,	R75 D
Bells or Frangelico	

NON-ALCOHOLIC

Corona	R38
Savanna	R38
Heineken	R34

WINE LIST



WHITE WINE

HOUSE WHITE PER GLASS	R45
TWO OCEANS SAUVIGNON BLANC	R145
LA MOTTE SAUVIGNON BLANC	R235
CEDERBERG SAUVIGNON BLANC	R290
STELLENBOSCH RESERVE CHENIN BLANC	R320
SARONSBERG EARTH IN MOTION CHENIN BLANC	R175
FOUR COUSINS CHARDONNAY	R145
VAN LOVEREN BLANC DE BLANC	R125
GRACA	R115

RED WINES AND BLENDS

HOUSE RED PER GLASS	R45
HEDGEHOG SHIRAZ PER GLASS	R45
TWO OCEANS CABERNET SAUVIGNON MERLOT	R145
NEDERBURG BARONNE	R170
KANONKOP KADETTE	R275
RHINO RUN RED BLEND	R165
RHINO RUN ORGANIC PINOTAGE	R165
VAN LOVEREN AFRICAN JAVA PINOTAGE	R210
FOUR COUSINS MERLOT	R260
STELLENBOSCH RESERVE MERLOT	R375
DIEMERSDAL SHIRAZ	R280
TOKARA CABERNET SAUVIGNON	R290
CEDERBERG CABERNET SAUVIGNON	R480

OTHER WINES

HEDGEHOG SEMI SWEET ROSE PER GLASS	R45
CEDERBERG ROSE	R190
DE GREDEL ROSE	R210
FOUR COUSINS NATURAL SWEET WHITE	R125
FOUR COUSINS NATURAL SWEET ROSE	R125

SPARKLING WINES

JC LE ROUX WHITE	R185
BON COURAGE BLUSH	R195
PIERRE JOURDON BRUT	R350

Thank you for spending time with us.

Please know that a happy and "lekker" experience is very important to us.

For any ideas, queries or complaints, please send a Whatsapp to +27 83 225 0331.

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SET MENU OPTIONS

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- Game Bobotie with yellow rice, salad and veggies
 - Pork Ribs with salad and veggies
 - Steak with mash, veggies and sauce
 - Chicken Schnitzel with cheese sauce, mushrooms and bacon bits, served with a salad

*All meals are served with a dessert.