

Starters

Skilpadjies 125

Fresh lamb liver in net fat, pea puree, preserved lemon topped with inhouse biltong

Beet & Bok Kaas (V) 110

Beetroot 2 ways, toasted Nut crumble, Pesto, Herbed salad

Kgalagadi Mezze 140

Doring Smoked Snoek, Melon and Ginger Preserve, Stone fruit relish and Sourdough

Chicken Liver Pate 110

Chicken Liver, Red Pepper Peri-peri Smoked Grape chutney served with homemade crackers

Venison Carpaccio 140

Venison, confit garlic, capers, pickled onion. Rocket.

Mains

Lamb options

Lamb cutlets 300

Locally sourced loin chops, Stacked potato crisps, rosemary Pinotage Gravy

Lamb neck 340

Slow roasted whole lamb neck in the wood fired oven served with mash and rosemary Pinotage Gravy

Kalahari Lamb Platter 1200

Deboned saddle of lamb, Stertjies, Skilpadjies, boud tjops
(Serves 4. table service)

Beef Options

Beef short rib 280

Slow cooked overnight in our wood fired oven, served on the bone the short rib comes with mash, veg and a marrow bone butter.

Steaks

All steaks are served with a choice of Chips, mash, salad or veg

Ribeye 500g **340**

Sirloin 300g **200**

Rump 300g **165**

Specialty cuts

Flank Steak 200g **240**

Picanha 200g **245**

T-bone 750g (served Med Rare) **420**

Oxtail 285

Traditional oxtail served with a side of confit Garlic and Home-made Bread

Pork Options

Pork Belly 280

Slow roasted belly of pork served with mashed potatoes, pickled mustard seeds and a veg

Pork Neck Steak 280

Prepared over an open fire, brushed with a sticky stone fruit chutney and served with our in-house fries

Pork Spareribs 500g 265

New-Orleans style rib served with a bourbon mop sauce served with hand cut fries, and a slaw

Poultry Options

- Half chicken 180**
Marinated and slow roasted to perfection served with chips, salad and a lemon butter sauce
- Chicken schnitzel 155**
Panko crumbed chicken breast portion served with a cheese sauce and in-house fries

Burgers

- Black Mane burger 195**
200g blend of short rib, rump, marrow and brisket, garlic aioli, pickled onion topped with our Asian influenced pulled beef sauce on a toasted bun.
- Beef burger 160**
Traditional 125g beef burger served on a toasted bun, lettuce, Garlic Aioli, tomato and cucumber pickle
- Chicken burger 160**
Marinated chicken fillet, summer slaw, Garlic Aioli on a toasted bun

Pizza's

- A classic Margherita 140**
Sourdough, slow cooked tomato stew, Fior de Maas, and Basil Pesto
- Venison 180**
Sourdough, slow cooked tomato stew, springbok carpaccio, capers and for de maas
- Kgalagadi 180**
Sourdough, slow cooked tomato stew, for de maas, salami, Fermented chilli, calamata olives and onion marmalade
- Pulled beef and Marrow bone Pizza 200**
Sourdough, slow cooked tomato stew, Oxtail ragu, Fior de Maas, caramelized onions

Salads

- Summer Salad (V) 130**
An assortment of available greens, red onions, seasonal fruit, cucumber, feta cheese and roasted seeds
- Grilled chicken salad 140**
Assorted greens, dressed with our in house Ceasar salad dressing, grilled chicken breast and croutons

Kiddies Option

- Chicken strips and chips 80**
- Pizza 80**
(all pizza available in kiddies size)
- Wors roll with chips 80**

Dessert

- Marmalade Malva Pudding 95**
Served with a Crème Englas
- Kgalagadi Pannacotta 80**
Inspired by local ingredients and served with a lemon meringue shard
- Poached pear and Gorgonzola Tart 150**
- Something for the Park**
- Kgalagadi picnic basket for 2 390**
- Kgalagadi picnic basket for 4 750**