



336 Karoborup Road Nth, Carabooda, Perth
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TERMINOLOGY

BOEREWORS - South African sausage with beef and coriander filling
MONKEY GLAND - A tangy tomato and chutney based sauce originating in South Africa
POTJIE - Cast iron 3 legged cooking pot originally used by cannibals and the Boere in South Africa
PERI PERI - Chopped fresh chilli blended with olive oil
MIELIE PAP - Maize Meal that is course ground and cooked until stiff
PICANNIN - An African term for a small child
VOORTREKKER - A name given to the Afrikaans settlers, and also our special Malva pudding
MAKULU BAAS - The big boss that runs the establishment

To maintain our high quality & unique style of Char grilling, orders may take up to 30 minutes to prepare during busy periods.
We appreciate your patience!

Please Note:

We are a fully licensed venue, but do allow BYO wine at \$8.00 per bottle. Sorry, no BYO beer or spirits.

Like us on Facebook for additional specials:



Starters

GARLIC BREAD (Contains wheat) **\$8**

6 pieces of bread, freshly baked and infused with our own homemade herb & garlic butter.

BOEREWORS TASTER **\$14**

Tasty morsels of chunky South African beef sausage, served with our homemade Monkey Gland BBQ sauce for dipping.

CHICKEN LIVERS **\$16**

Chicken livers sautéed in a hot Peri Peri sauce, served with homemade bread.

TRIBAL TRIO **\$20**

Biltong, Meat Balls and Boerewors served with Monkey Gland BBQ dipping sauce.

GARLIC SNAILS **\$20**

Grilled in Garlic Butter and Smothered in Mozzarella Cheese.

Chicken Dishes

SERENGETI CHICKEN **\$34**

Juicy char grilled chicken thighs, drizzled with our famous herb & garlic dressing, served with mashed potato and roasted vegetables of the day. (For a genuine Portuguese chicken experience, ask the waiter for a free bowl of our homemade Peri Peri sauce)

AFRICAN PARMAGIANA (Contains wheat) **\$36**

Crumbed Chicken Breast topped with Monkey Gland Sauce, Bacon & Cheese. Served with any 2 choices from our Steak Side Dish menu.

CHICKEN SALAD **\$25**

Fresh Jungle salad topped with grilled chicken pieces & drizzled with our herb & garlic dressing.

Customise your steak!!

Stage 1 - CHOOSE YOUR CUT

| | |
|---|-------|
| 250g Rump | \$34 |
| 500g Rump | \$40 |
| 1000g "Elephant" Rump (No sharing) | \$58 |
| 250g Scotch Fillet (Blue or Rare not recommended) | \$40 |
| 500g Scotch Fillet (Blue or Rare not recommended) | \$46 |
| 500g T-Bone | \$40 |
| 400g Rib Eye | \$44 |
| Add a Tiger prawn (Surf & Turf) | \$7.5 |
| Extra bowl of sauce | \$5.0 |
| Onion Rings | \$5.0 |

If you finish the 1Kg "Elephant" Rump in one sitting, you will receive the coveted Leopard Lodge Certificate of Achievement, plus your photo on the wall of fame!

Stage 2 - HOW WOULD YOU LIKE YOUR STEAK COOKED?

Blue - Seared on the outside, very rare inside

Rare - Bright red colour inside, quite bloody

Medium Rare - Red to pink colour inside, succulent!

Medium - Pink in centre, no blood, very tender!

Medium Well Done- Well cooked through the centre, no pink, no blood!

Stage 3 - CHOOSE ANY TWO FREE SIDE DISHES

Roast Veg (An assortment of fresh vegetables of the day)

Baked Potato with Sour Cream or Butter

Mielie Pap Corn (South Africa), Sadza (Zimbabwe), Ugali (Kenya)

Beer battered chips

Yellow Rice

Garden salad

Stage 4 - CHOOSE ONE FREE HOME MADE SAUCE

Mushroom Sauce with fresh mushrooms & cream (**Contains wheat**)

Pepper Sauce with Green peppercorns & cream (**Contains wheat**)

Creamy Garlic Sauce with chopped garlic & cream (**Contains wheat**)

Blue Cheese Sauce with Berry Coulis (**Contains wheat**)

Monkey Gland Sauce (SA style BBQ sauce) (**Contains wheat**)

Herb and Garlic Dressing (Chefs secret recipe of olive oil and herbs)

Bowl of hot Peri Peri Sauce (Chopped chillies & garlic in oil)

Combo Dishes

TRIBAL FEAST PLATTER (2 people sharing) \$59

Our famous internet special, giving you a broad taste of African flavours. Juicy 250g Rump steak with your choice of sauce, beer battered chips, Boerewors sausage & Mielie pap with Monkey Gland BBQ sauce, Bobotie & yellow rice, succulent char grilled chicken with our famous herb & garlic dressing, and served with Roast veg of the day.

All served on one massive square plate! Add $\frac{1}{2}$ Rib portion \$15

STEAK & RIB COMBO 250g: \$48 500g: \$54

Char grilled Rump steak with your choice of sauce, plus half a rack of Pork ribs, smothered in our home made BBQ sauce. Served with any 2 choices from our Steak Side Dish menu.

CHICKEN & RIB COMBO \$44

Char grilled chicken thigh, topped with our famous herb & garlic dressing, plus half a rack of Pork ribs, smothered in our home made BBQ sauce.

Served with any 2 choices from our Steak Side Dish menu.

STEAK & CHICKEN COMBO \$44

Char grilled Rump steak with your choice of sauce, plus char grilled chicken, topped with our famous herb & garlic dressing. Served with any 2 choices from our Steak Side Dish menu.

Traditional South African Dishes

CAPE MALAY BOBOTIE (Contains wheat) \$35

An exotic medley of African & Malay spices, infused with mildly curried minced meat, baked & served with rice & roast veg of the day.

DURBAN CURRY (Mild) (Contains wheat) \$35

Traditional tender Lamb Curry served with rice and a selection of sambals. (Desiccated coconut, sliced banana & diced tomato & onion)

ZULU OX TAIL (In a 3 legged African pot) (Contains wheat) \$35

An award winning South African recipe, consisting of a deliciously rich and hearty stew made with oxtail and assorted vegetable mix, served with either rice, mash potato or Mielie pap.

SPARE RIBS**Half rack: \$30 Full rack: \$45**

Succulent rack of Pork ribs, char grilled to perfection, and then basted in our tangy homemade BBQ sauce. Served with any 2 choices from our Steak Side Dish menu.

Fish Dishes

SALMON**\$38**

Tasmanian Salmon fillet, pan seared and drizzled in garlic butter, and served with creamy mashed potato and roasted vegetables of the day.

TIGER PRAWNS (6)**\$44**

Gigantic Tiger prawns flambéed in Brandy and served on a bed of rice and your choice of either 1) Herb & garlic dressing 2) Creamy garlic sauce 3) Hot homemade peri peri sauce in a bowl.

Vegetarian Options

PASTA (Contains wheat)**\$30**

With our famous roasted vegetables & infused with a creamy sauce.

VEG TART (Contains wheat)**\$30**

Golden puff pastry topped with basil pesto, roasted veg of the day, spinach, feta and sundried tomatoes

For the picannin's (kids under 12 only)

STEAK & CHIPS - Mini steak (medium well) served with chips **\$15**

NUGGETS & CHIPS - Chicken nuggets served with chips **\$15**

SAUSAGE & CHIPS - Boerewors (no sauce) served with chips **\$15**

RIBS & CHIPS - Small portion of ribs served with chips **\$20**

BOWL CHIPS - Hot chips **\$8**

CLOWN ICE CREAM - Single scoop of ice cream with cone hat and smarties for eyes. **\$5**