

Starters

GARLIC BREAD

6 pieces of bread, freshly baked and infused with our own homemade herb & garlic butter. 8

GARDEN SALAD

Sliced Iceberg Lettuce topped with Cherry Tomatoes, Red Onion, Capsicum, Cucumber and garnished with shredded Carrot. 8

BOREWORS TASTER

Tasty morsels of chunky South African beef sausage served with our homemade Monkey Gland (BBQ) sauce for dipping. 12

For the picannin's (under 12's)

STEAK & CHIPS – Mini steak (medium well) served with chips 10

RIBS & CHIPS – Smaller portion of ribs served with chips 15

SAUSAGE & CHIPS – Boerewors served with chips 15

BOWL CHIPS – Hot chips 5

ICE CREAM – Single scoop of ice cream topped with a cone 8

Meat Dishes

CAPE MALAY BOBOTIE (Contains wheat)

An exotic medley of African & Malay spices, infused with mildly curried beef mince, baked & served with rice & roast veg of the day. 18

SPARE RIBS

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. **Half rack:** 21 / **Full rack:** 36

SERENGETI CHICKEN

Juicy char grilled chicken thighs, drizzled with our famous herb & garlic dressing, we recommend mashed potato and roasted vegetables of the day.

Ask for our in-house Peri-Peri option to spice things up. 21

CHICKEN SCHNITZEL (Contains wheat)

Crumbed chicken breast fillet topped with a sauce of your choice and accompanied with any two sides. 21 **AFRICAN PARMIGIANA:** 23

Vegetarian Options Available, please ask a team member for Today's Special

Customise your steak!!

Stage 1 - CHOOSE YOUR CUT

250g Rump 18
500g Rump 27
400g Rib Eye 34

250g Porterhouse 24
500g Porterhouse 36
500g T-Bone 44

1000g "Elephant" Rump Challenge 59

If you finish the 1Kg "Elephant" Rump in one sitting (without sharing), 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** SIDE DISHES

Yellow Rice
Beer Battered chips
Fresh Garden salad
Roast Veg of the day
South African Mielie Pap
Onion Rings 5

Stage 4

CHOOSE **ONE** HOME MADE SAUCE

Monkey Gland (SA style BBQ sauce)
Peri-Peri (Chopped chillies in olive oil)
Creamy Mushroom
Creamy Pepper
Creamy Garlic

Extras

Add a piece of Chicken 10

Add a ½ rack of Rib 15

TRIBAL FEAST PLATTER (2 people sharing)

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! 59

Add ½ Rib portion: 15