



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 traditional cooking pot

PERI-PERI – Chopped fresh chilli blended with olive oil

MIELIE PAP – Maize or corn that is 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 45 minutes to prepare during busy periods.

We appreciate your patience!

Please Note:

We are a fully licensed venue and do allow BYO wine at \$8.00 per bottle.

Sorry, no BYO beer or spirits.

Starters

GARLIC BREAD (Contains wheat) \$8.00

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

BOEREWORS TASTER \$14.00

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

CHICKEN LIVERS \$18.00

Chicken livers sautéed in a hot Peri-Peri sauce, served with bread. Can be prepared without the Peri-Peri for those who prefer it milder.

CHEESY GARLIC SNAILS \$20.00

Back on the menu! Served with fresh homemade bread.

For the picannin's (kids under 12)

STEAK & CHIPS – Mini steak (med well) served with chips **\$15.00**

CHICKEN & CHIPS – Chicken nuggets served with chips **\$15.00**

SAUSAGE & CHIPS – Boerewors served with chips **\$15.00**

RIBS & CHIPS – Small portion of ribs served with chips **\$15.00**

BOWL CHIPS – Hot chips **\$8.00**

CLOWN ICE CREAM – Single scoop of ice cream with cone **\$6.00**

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! **\$75.00**

Add ½ Rib portion: \$15.00

Steak Dishes

We serve only the finest Australian MSA beef. All meat is prepared in house and chargrilled to your liking. All steak dishes include any 2 sides of your choice.

250g Rump	\$30.00	250g Porterhouse	\$37.00
450g Rump	\$42.00	450g Porterhouse	\$49.00
450g Rib Eye	\$45.00	200g Eye Fillet	\$36.00
Onion Rings	\$5.00	Tiger Prawn	\$7.50

1000g "Elephant" Rump Challenge (**No** sharing) **\$75.00**

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!

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 – Well cooked through the centre, no pink, no blood!

CHOOSE **TWO** FREE SIDE DISHES

Beer battered chips

Fresh garden salad

Yellow Rice

Roast Veg of the day

Mielie Pap (South Africa), Sadsa (Zimbabwe), Ugali (Kenya)

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**)

Monkey Gland Sauce (SA style BBQ sauce)

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

Bowl of hot Peri-Peri sauce (Chopped mild chillies in olive oil)

Traditional Leopard Lodge Dishes

CAPE MALAY BOBOTIE (Contains wheat) \$35.00

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) \$35.00

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

ZULU OX TAIL (In a 3 legged African pot) \$35.00

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: \$30.00 / Full rack: \$45.00

Succulent rack of Pork ribs, char grilled to perfection, and then basted in our tangy homemade BBQ sauce. Served with your choice of chips, salad, rice or mielie pap.

STEAK & RIB COMBO 250g: \$46.00 / 450g: \$56.00

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 your choice of chips, salad, rice or mielie pap.

CHICKEN & RIB COMBO \$45.00

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 your choice of chips, salad, rice or mielie pap.

STEAK & CHICKEN COMBO 250g: \$38.00/ 450g: \$48.00

Char grilled Rump steak with your choice of sauce, plus char grilled chicken, topped with our famous herb & garlic dressing. Served with your choice of chips, salad, rice or mielie pap.

Chicken Dishes

SERENGETI CHICKEN

\$35.00

Juicy char grilled chicken thighs, drizzled with our famous herb & garlic dressing, served with your choice of chips, salad, rice or mielie pap.

Add Peri-Peri to spice things up.

AFRICAN PARMAGIANA (Contains wheat) \$36.00

Crumbed Chicken Breast topped with Monkey Gland Sauce, Bacon & Cheese. Served with chips.

CHICKEN SCHNITZEL (Contains wheat) \$34.00

Crumbed Chicken Breast topped with a sauce of your choice and served with chips.

CHICKEN SALAD

\$25.00

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

Burgers

Pure handmade beef patty, topped with lettuce, tomato, dill cucumber, Spanish onion and sauce of your choice. Served on a burger bun with chips. **\$20.00**

Add cheese \$2.00 Add Bacon \$2.00 Add beetroot \$2.00

Fish Dishes

SALMON \$40.00

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

TIGER PRAWNS (6) \$45.00

Australian Tiger prawns flambéed in Brandy and served on a bed of rice with a choice of either, Herb & Garlic, Creamy Garlic or Peri-Peri sauce (Served with heads and tails intact)

Vegetarian & Vegan Options

GARDEN SALAD \$14.00

Mixed lettuce, tomatoes, cucumber, capsicum, red onion, carrot and drizzled with a herb and garlic dressing.

CHICKPEA SALAD \$20.00

Roasted chickpeas tossed with spinach, tomato, red onion and baby beetroot and drizzled with a herb and garlic dressing.

VEGETABLE PASTA (Contains wheat) \$30.00

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

VEGETABLE TART (Contains wheat) \$30.00

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

**Dining Vouchers
available at the till**