

336 Karoborup Road Nth, Carabooda, Perth Tel: 9300-0039

> **OVER 4000 LIKES** FOLLOW US & COUNTING

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 \$16.00

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

CHICKEN LIVERS \$20.00

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 1/2 Rib portion: \$18.00

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	\$34.00	250g Porterhouse	\$42.00
450g Rump	\$49.00	450g Porterhouse	\$55.00
450g Rib Eye	\$49.00	200g Eye Fillet	\$40.00
Onion Rings	\$7.00	Tiger Prawn each	\$8.50

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) \$40.00

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)

\$38.00

Traditional beef 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) \$40.00

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: \$35.00 / Full rack: \$48.00

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: \$49.00 / 450g: \$59.00

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 \$48.00

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: \$42.00/450g: \$52.00

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

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) \$39.00

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

CHICKEN SCHNITZEL (Contains wheat) \$38.00

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

CHICKEN SALAD

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 \$44.00

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

TIGER PRAWNS (6) \$48.00

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 without the heads and tails intact)

\$38.00

\$25.00

Vegetarian & Vegan Options

LARGE GARDEN SALAD \$16.00

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

CHICKPEA SALAD \$25.00

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

VEGETABLE PASTA (Contains wheat) \$35.00

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

VEGETABLE TART (Contains wheat) \$35.00

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