

Menu

GRANDIOSE GRAZING NIBBLES

PORK NUGGETS 120

Slow-roasted pork belly nuggets, served with honey & mustard sauce.

BRAAI NACHOS 160

Chunky tomato & onion salsa, grilled boerewors, grilled rump, melted mozzarella, avocado mousse, sour cream, pineapple & jalapino salsa, and coriander.

OEPSIES 110

Halloumi wrapped in bacon and cherry skewer, served with sweet honey & soya sauce.

CHICKEN WINGS 130

Marinated in brown sugar, cayenne pepper and chilli sauce, served with roasted corn cobbles, brushed with hot chipotle mayo and coriander.

WEEKEND SMOKING

ENQUIRE WHAT'S IN THE
SMOKER OR ON THE SPIT
ON WEEKENDS, FOR A
FLAVOURFUL EXPERIENCE
YOU'LL REMEMBER.

BONE MARROW 105

Pizza oven-roasted bone marrow, topped with compound butter, garlic, chilli and parsley. Served with fresh toasted bread and onion rings.

MUSSEL POT 130

Creamy garlic mussel pot served with mini pot bread and compound butter.

PAP BALLS 80

3 Pap balls stuffed with bacon and cheese, topped with cheese sauce and tomato chutney.

SNACK @ THE BOMA

SOUTH AFRICAN CHEESE 230

Accompanied by crackers and preserves. Serves 2

NUTS & GAME 190

Roasted nuts and chilli venison sticks.

HOME-MADE CRISPS 40

DUO OF PRETZELS 100

Sweet and salty.

GARDEN GRAZING

FULL GRAZING SALAD 105

Basic garden green salad topped with feta, olives and Greek salad dressing.

GRILLED SALAD 135

Garden salad, grilled beef strips, feta, peppadew, chunky croutons, and avocado.

HALF GRAZING SALAD 45

Basic garden green salad topped with feta, olives and Greek salad dressing.

CHICKEN SALAD PLATE 115

Chunky Greek salad, chicken breast and crispy bacon fingers.

Some dishes may contain nuts or nut traces. For guests with food allergies or specific dietary requirements, please ask to speak to a team player who will be happy to help.

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Prices subject to change.

SPECIALITIES

PLANKIE STEAK 170

Served with bone marrow & onion rings

250g RUMP or
500g VENISON FILLET

VENISON SHANK BOBOTIE 190

Slow-smoked venison shank served with tumeric and raisin rice, banana coconut salsa and chutney.

SMOKED SNOEK 200

Buttered snoek portion on our open fire grill, served with home-made bread, sweet potato and apricot jam.

WHOLE TROUT 205

Grilled with fresh herbs and lime.

TWISTED LASAGNE 150

Lasagne sheets rolled with pulled rump, tomato compote, creamy cheese sauce and baked in our pizza oven.

WARM SIDES

PAP & SHEBA 30

POTATO WEDGES 30

BAKED POTATO 30

PAPTERT 60

Pap, bacon, cheddar cheese and tomato confit.

BRAAI BROODJIE 30

Tomato, onion and cheese grilled sandwich.

ADDITIONAL SIDES

CORN ON THE COB 30

Topped with Aromat butter.

BLACK MUSHROOM 40

Topped with chutney and cheese.

ONION RINGS 30

CHAKALAKA SALAD 30

POTATO SALAD 30

RUSTIC PIZZAS

CHEESE AND HERB 190

3 Cheese, with fresh herbs.

REGINA 190

Mozarella, mushroom, cured ham and fresh herbs.

SMOKED SALMON 260

Mozarella, smoked salmon, capers, avocado, rocket and lime cream cheese.

GRAZE BRAAI 200

Mozarella, grilled braai brisket, boerewors, chilli pesto and coriander.

STEAK 250

Grilled rump slices, caramelized onion, garlic, gorgonzola cheese and basil.

GRILLS

*Pick a grill to create a plate or platter.
Excluding sides and sauces.*

300g RIB EYE 165

500g T-BONE 215

400g BBQ PORK RIBS 220

400g TOMAHAWK 220

1/4 CHICKEN 65

300g PRIME RIB - BONE IN 160

200g VENISON FILLET 95

250g RUMP 150

250g LAMB LOIN CHOP 150

150g BOEREWORS 55

150g VENISON WORS 55

SAUCES

CREAMY CHEESE 30

CHUNKY MUSHROOM 30

BLACK PEPPER 30

CREAMY GARLIC & THYME 30

TRADITIONAL GRAVY 30

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NATURE'S SWEET NOOK

TRIO OF DESSERT

130

Koeksister cheesecake, Hertzoggies and mini milk tart.

MALVA PUDDING

70

Served with vanilla-infused custard.

SMORE ME

145

Giant marshmallow, chocolate chip biscuits and hot chocolate, served fondue style.

FRUIT SALAD

70

Seasonal fruit and berry salad, served with vanilla-infused cream and chai seeds.

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