



# The Menu

## To Start

### **Shitake Mushrooms (V)**

Shitake mushrooms stuffed with portabella mushrooms, spring onions, garlic and ricotta, baked in the oven with a sizzling grated emmental topping, served with Melba toast, the freshest organic salad with lemon lime dressing.

**R 105.00**

### **Sea Food Cocktail (SQ)**

Our take on an all-time classic. Perfectly ripe avocado, lettuce, radicchio, crab meat & prawns in our home made Marie Rose sauce.

**R 125.00**

### **Ostrich Bobotie Wontons**

A traditional Cape Malay Bobotie meat loaf of Ostrich mince, apricots, almond flakes, raisins & a hint of Malay curry powder, in crispy wonton towers, served with sambals.

**R 105.00**

### **Organic green salad (V)**

The freshest organic mixed leaves au natural, or with your choice of Danish blue cheese, or tofu with onion marmalade & croutons.

**R 85.00**

## **Mains**

### **Sea Food**

#### **Salmon Trout**

Fresh salmon trout served with lyonnaise potatoes and a fresh organic garden salad.

**R 325.00**

### **Vegan**

#### **Bombay Burritos**

Amazing authentic vegan street food.

Filled with curried mashed potato, roasted cauliflower, chickpeas, spinach, coriander, mint chutney & mixed pickles.

**R 185.00**

### **Poultry**

#### **Inkukhu du Mozambique**

Juicy Free-Range Chicken seasoned with coarse salt, black pepper and freshly squeezed lemon juice. Drizzled with our unique peri-peri sauce, it's not screaming hot but has a bit of a kick!

**R 195.00**

#### **Inkukhu du No Mozambique**

As above but seasoned with Khoisan salt, cracked black pepper, and a squeeze of fresh lemon. No chilli.

**R 195.00**

### **Meats**

#### **Inyama Yengulube**

300g of free-range piglet tenderloin, marinated in a subtle blend of garlic, juniper, star anise and mixed herbs, roasted in the tandoor & finished in the wok with onion, carrot and our amazing secret sauce....it's really really nice.

**R 265.00**

#### **Tomato Lamb Bredie**

A traditional Cape Malay dish of the finest cubed Karoo lamb, slow cooked in onion, vine ripened tomatoes, white vinegar & pepper corns. Served with organic baby potatoes, carrots and green beans. It's a winner.

**R 295.00**

**Aged rump Steak (320g)**

Prime 35 day wet aged free-range grass-fed rump seasoned with Khoisan salt, chargrilled to your taste with rosemary, thyme, garlic & paprika butter.

**R 325.00**

**Aged rump Steak Ladies Portion (200g)**

Prime 35 day wet aged free-range grass-fed rump seasoned with Khoisan salt, chargrilled to your taste with rosemary, thyme, garlic & paprika butter.

**R 245.00**

**Smashed burger**

An amazing stack of beef patties, served on a freshly baked seeded roll with organic salad, and our delish homemade potato wedges.

**R 185.00**

**Game**

Chef's special of the day (SQ) Ask your waiter for details of what's cooking today

The above dishes come with the appropriate starches, seasonal vegetables or organic green salad.

**Dessert**

Please leave room for Dessert. Okapi desserts are tormentingly good, ask your waiter for today's selection.

**R 95.00**

**Our food is lovingly prepared from the finest ingredients available on that day, good food may take a little longer but is worth the wait**