

Breakfast

Full English Breakfast

- Eggs, Pork/Beef sausages, Bacon, Mushrooms, Tomatoes
- Toast with Honey/Jam/Marmelade
- Yoghurt (Plain/Fruit)
- Croissants/Muffins
- Fresh Fruit
- Cereal
- Tea/Coffee/Hot Chocolate

Full breakfasts not served before Morning/
Full day game drives as it's too early

We have a Nespresso Coffee Machine and have the coffee pods available at the lodge. Please indicate if you would like us to buy any particular brand of coffee capsules and the quantity required.



LAKE
SIDE
ODGE



Mains

Braai (BBQ) - Lamb Chops/Chicken pieces/Boerewors, served with pap (traditional maize meal) and tomato based sauce, mielies (corn on the cob) and salad


Rump with Tomato Salsa and Sesto with a giant mushroom topped with feta and rocket

Ribeye with Mushroom Sauce with baked potato and mushroom sauce served with fresh asparagus

Ribeye with Marrow Bone Cutlets served with pan-fried mushrooms, potato wedges and broccoli or asparagus

Fillet Steak with mushroom risotto, asparagus, onion rings, basil pesto and brown sauce

Traditional Bobotie, a traditional South African dish consisting of spiced minced meat baked with an egg-based topping. Served with rice

Vegetable Bobotie served with rice 
(specify if vegan)

Please choose only one main meal and desert for all guests unless vegetarian, vegan or have other dietary requirements



Majors (contd.)

Lamb Chops with potato rosti, fresh asparagus and brown sauce

Lamb Shank served with creamy truffle oil mash or rice and brown sauce, rosemary sauce and sweet tomato relish (minimum 6 people)

Japanese Steak (Lamb Shin) slow cooked with soy and rosemary, served with creamy mash

Crispy Eisbein with Hollandaise and Pork Sauce served with baby cabbage and baby potatoes

Pork Chops with Crispy Skin served with coleslaw

Pork Belly Wrapped in Phyllo Pastry. Cooked with apple, cinnamon, ginger & orange juice (minimum 8 people)

Mozzarella and Sundried Tomato Stuffed Chicken Breasts with parmesan sauce and coconut risotto rice 

Chicken Quarter Leg and Thigh with salad, tzatziki sauce, potato chips



Majors (contd.)

Bangers & Truffle Oil Mash

Chicken Curry – Mild

Cooked with Coconut Milk with rice, poppadums and tomato salsa 🌱

Vegetable Curry – Mild with rice, poppadums and tomato salsa 🌱 (specify if vegan)

Seafood Curry with rice, poppadums and tomato salsa

Baked Steak and Kidney Pie baked with beer and served with creamy mash and pan-fried vegetables

* **Vegetarian Tinned Asparagus and Blue Cheese Pie** with seasonal vegetables and sweet potato chip topping 🌱 (specify if vegan)

Lentil Cottage Pie 🌱
(specify if vegan)

Baked Fish, Tinned Asparagus and Blue Cheese Pie topped with sweet potato chips and salad



Majors (contd.)

Rainbow Trout with duck fat potato and a lemon garlic sauce

Catch of the Day. Hake Kingklip/Yellowtail/Kabeljou/Yellowtail/Carpenter (whole fish). Choices depend on availability (Hake and Kingklip usually available). Topped with lemon butter sauce, served with cocktail tomatoes, baby potatoes and rocket

Prawn Pasta Penne/Tagliatelle Pasta with prawns and a sweet chilli tomato sauce

Pasta with Bolognese Sauce

Creamy Meatball Pasta

Carbonara Pasta

Tagliatelle with a Creamy Garlic, Parsley, Parmesan and Bacon Sauce

Vegetable Pasta 


Tagliatelle with seasonal vegetables, feta, olives, garlic and parmesan 
(specify if vegan)




Majors (contd.)

Surf and Turf – Rump with 4 prawns with parmesan, lemon garlic butter and tomato salsa

Mussel Chowder with garlic and thyme bruschetta (starter or main)

* **Indian style vegetable curry** mild curry with rice,, poppadums and tomato salsa 
(specify if vegan)

* **Vegetable Bobotie** Served with rice, popadums  (specify if vegan)

* **Vegetarian Potato and mushroom pie** with sweet potato chip toping 
(specify if vegan)

Baked Fish Pie topped with sweet potato chips and salad

Catch of the Day – Hake/Kingklip/Yellowtail/Kabeljou topped with lemon butter sauce, served with cocktail tomatoes, baby potatoes and rocket. Hake and Kingklip usually available. Choice depends on availability

Light Meals

Green Table Salad with feta, olives
croutons

Couscous Salad

Vusi's Crunchy Coleslaw (specify if vegan)

Chicken Salad

Calamari Salad with baby potatoes

Wraps – chicken, vegetarian, tuna
(specify if vegan)

Hake With Salad





Dessert

Lindt Chocolate Tart with whipped cream and fresh berries

Malva Pudding with custard and/or whipped cream

Lemon Granadilla Meringue with fresh berries

Creme Brulee

Lemon Cheesecake served with fresh berries and cream

Ice Cream and Chocolate Sauce

Please stick to one choice of main meal and desert for all guests each night unless vegetarian, vegan or have other dietary requirements

**tinkers™**



**LAKE
SIDE
ODGE**