



am lodge



DINNER MENU

STARTER

Caprese Salad

Cubed mozzarella, cherry tomatoes, baby leaf lettuce

Chicken Salad

Baby leaf lettuce, chicken strips, mixed peppers, red onion, cherry tomatoes

Butternut Soup

Creamy butternut soup served with homemade bread

Vegetable Soup

Mixed vegetable soup served with homemade bread

Cheese Salsa Bruschetta

Tosted bruschetta, tomato and onion salsa topped with cheese and dried herbs

Chicken Skewer

Cajun chicken kebabs topped with a peanut butter sauce

Garlic Prawn Skewer

Garlic prawns topped with a lemon butter sauce

Chicken Livers

Chicken livers, creamy peri-peri sauce, peppadews, feta, toasted bread of the day

MAINS

Vegetable Lasagne

Sliced aubergine, napolitana sauce, bechamel sauce

Thai vegetable curry

Yellow thai vegetable curry served with basmati rice

Beef Bunny Chow

Classic beef curry bunny chow

Beef Tower

Potato fondant topped with tender rosemary beef fillet, sliced patty pans, BBQ garlic sauce

MAINS

Herbed kingklip

Herbed kingklip, mashed potatoes, summer vegetables, lemon butter sauce

Rosemary Lamb

Two bone Lamb Rack, mashed potatoes, vegetables and a rosemary sauce

Sticky Pork

Sticky smoked pork ribs, French fries, cheese sauce

Kudu Fillet

Pan seared herbed fillet, polenta, vegetables

Shisanyama

Beef steak, beef wors, chicken drumstick, pap, sheba, mini corn on cob

DESSERT

Fruit smoothie

R110

Traditional milk tart

R110

Malva and custard

R110

