

INITIATION CEREMONY

Extra Pitta for 4 deep fried with braai sauce (g,b,s,p)	6.00
Garlic Bread oven baked with butter (g,d)	7.00
Mushrooms roasted with grated halloumi & scallions (d,mu)	8.00
Chicken Livers sautéed with piri-piri or mango achar (b,mu)	9.00
Halloumi fried flour coated with chutney & African rub (d,a,b)	9.00
Riblets flame grilled with rib glaze (s,a)	9.50
Biltong sliced with cherry tomatoes (b)	10.00
Boerewors flame grilled with chutney (b,a)	11.00
Wings flame grilled with piri-piri or braai sauce (b,s,p)	11.00
Pork & Bacon Sosaties flame grilled with chakalaka (b)	12.00
Squid flash seared with garlic lemon butter lime & chili sambals (m,g,d,a)	12.00
Mussels sautéed with creamy mariniere sauce & bread (m,g,a)	12.00
Marrow Bone oven baked with garlic crostini (g,d,b)	12.00
Durban Beef Curry Spring Rolls Fried mince, onion, cabbage, braai sauce (g,b,s,d,p)	12.00
Prawns pan seared with piri-piri or garlic lemon butter (c,d,a)	16.00
Biltong Steak Tartare raw confit quail egg , shallot, gherkin, caper, african rub, parmesan, biltong crust (g,d,mu)	20.00

FROM THE EARTH

Soweto Village Salad rocket, cilantro, cabbage, tomato, onion, olives & feta (d)	10.00	18.00
PiriSlaw grated red & white cabbage, carrots, mayo & piri-piri (b)	10.00	18.00
Ouma’s Potato Salad served warm with mayo, mango achar, scallions & cilantro (d)	10.00	18.00
Halloumi Salad fried halloumi on soweto salad, pomegranate, pickled onions (g,d,a)		18.00
Kalahari Beef Salad flame grilled fillet strips on Soweto salad, bleu cheese, grilled onion (g,b)		25.00
Seafood Safari prawns, mussels, squid on soweto salad, garlic lemon butter (d,c,m,g,a)		28.00



The Lodge

SOUTHERN AFRICAN

South Africans are natural nomads. We travel, trade, borrow, argue, adapt, braai in bad weather, and somehow turn every gathering into a table full of food with a reason to celebrate. The food of Southern Africa was never written by one people. It was built over centuries by a multitude of cultures - indigenous fire cooking, Khoisan foraging, Nguni cattle culture, Dutch farming, Cape Malay spice, Indian heat, Portuguese-Mozambican piri-piri, British comfort, French technique and the modern township habit of making something magnificent out of whatever is available. At The Lodge, we are proud of those roots — but we are not trapped by them. This is Southern African food with a passport, a sense of fusion, and probably too much wine.

STEAKS FROM THE BRAAI

Our superb selection of ethically sourced, imported beef is dry aged for up to 21 days in a humidity-controlled environment. Blue to medium rare is our suggested cooking method for this quality of aged beef

Sirloin	300g	34.00	400g	44.00
Uruguay Black Angus firm but tender cut with a thick strip of fat on the top edge				
Ribeye	400g	54.00	500g	65.00
Uruguay Black Angus chefs cut. juicy & tender with a central eye of fat and marbling throughout				
Fillet	250g	48.00	350g	60.00
French Limousin soft & tender. lean with little to no fat				
The ClubSteak	100g	10.00	900g to 1.5 kg	
Cantabria Avileña Negra 200 day grain-fed sirloin on the bone				
The TomaHawk	100g	11.00	900g to 1.5 kg	
Uruguay Black Angus firm but tender cut with a thick strip of fat on the top edge				
The T-Bone	100g	11.00	900g to 1.5 kg	
Cantabria Avileña Negra 200 day grain-fed				
The PrimeRib	100g	12.00	900g to 1.5 kg	
Irish Black Angus 200 day grain-fed sous vide for 8 hours				

*Medium to well Done steaks take 25-30 minutes to prepare and tenderness cannot be guaranteed. Medium well and well done steaks will be sliced

SERVED WITH YOUR CHOICE OF FRIES, RICE, MASH OR SALAD

Try an Original Tribal Blend to perfectly complement your Steak	6.00
Braai (b,s,p) Rib Glaze (s,a) Piri-Piri (b)	
Mango Achar (mu) Chutney (s,a) Monkey Gland (s,a)	

Our cream based blends
Garlic Lemon Butter (d,a) Mushroom (d,a,b) Pepper (d,a,b) Bleu Cheese (d,a)

Elevate your STEAK

ADD ANY OF THESE DELICIOUS COMBOS FOR THE ULTIMATE STEAKHOUSE EXPERIENCE

Mushroom Lovers halloumi mushrooms, bacon & mushroom sauce (d,mu,a)	10.00
Biltong Crust grated biltong crusted to your steak with a light dijon mustard (d,mu,a)	12.00
Tigers Eye 5 juicy tiger prawns sautéed in creamy garlic lemon butter sauce (c,a)	12.00
Reef & Beef prawns, squid, mussels, in creamy garlic lemon butter sauce (d,m,c,a)	18.00
Spicy Surf & Turf grilled wings & prawns piri-piri (c,a)	20.00

TRIBAL BLENDS BY THE LODGE

This is truly where The Lodge started. Made fresh on site daily, and used throughout the menu, our sauces pay homage to the many “Tribes” that have made South Africa their home over the years. From surviving to thriving, their influence on our Rainbow Cuisines echoes throughout the world, and is proudly on display here at The Lodge. Welcome.....

80g Portion Served with your meal	6.00
250g Bottle for home	10.00

PIRI-PIRI
With over 20 different ingredients, this is by far our most complex sauce—and our most controversial. Its medium heat brings tears to some and flavour nirvana to others. Which one are you? (b)

CHUTNEY
We admit, Mrs Balls was an inspiration when we first created our chutney—but she had to be dethroned at some stage.

MONKEY GLAND
Tradition is as tradition does. Steeped in mystery, history, and serious tangy flavour, this is a classic South African sauce that goes well with just about anything.(a,s)

RIB GLAZE
Succulent pork is just half the equation to a legendary rack of ribs. Our sweet, rich, and smoky Rib Glaze is the other half—a match made in bour-bon heaven.(s)

BRAAI
Like playing rugby, making a braai is the test of a man in South Africa. And in both cases, the man with the best braai sauce wins. (g,mu,b,p)

MANGO ACHAR
Mahatma once said to Kasturba: "Baby, if The Lodge makes a better achar than you, I'll go barefoot for the rest of my life." And the rest is history. (mu)

All prices are in Euro and include VAT. Service charges are NOT included

MAIN

Spare Ribs 800g 1.5kg	25.00 45.00
smothered in our now famous rib glaze (s,a)	
Beef Potjie	26.00
soft & succulent beef stew with all the trimmings (s,b,d,g)	
Chicken fillet	26.00
sous vide then flame grilled (b)	
Wandies Vegetarian Platter	27.00
our chef selected delight of all the seasons vegetables	
Wild Coast Sea Bream	28.00
whole fish, bones & all, straight from the braai (f,a)	
Moçambique Style Prawns ½ kg 1kg	28.00 46.00
with piri-piri or garlic lemon butter (d,b,c,g)	
Lamb Shank Potjie with a Pastry Lid	30.00
rich on the bone lamb stew (b,s,a,g)	
SA Style Baby Chicken on the grill	30.00
flattened & flame grilled to crisp perfection (b,d)	
Knysna Style Mussel Pot 1kg	30.00
tender & juicy in a classic mariniere (m,g,a)	
The Biltong & Bone Burger	35.00
trust us on this one (b,d,mu,g)	
Vasco’s Piri-Piri Prego Roll	36.00
it’s tender, it’s hot and the flavour is worth exploring (g,d)	
The Lourenço Marques	36.00
sous vide breast with piri-piri prawns, sinful yet so good (b,c)	

Cape Seafood Platter	42.00
grilled sea bream, tiger prawns, mussels, squid, sides & sauce (d,m,c,f,a)	

Served with your choice of Fries, Rice, Mash or Salad

The Lion CUBS DEN

served until 8.00pm daily

Nala’s chicken nuggets + soft drink	20.00
fries & coleslaw, with ketchup & mayo (g)	
Pumba’s Ribs + soft drink	20.00
fries & coleslaw, with rib glaze (s,a)	
Rafiki’s Fish + soft drink	20.00
fries & coleslaw with garlic lemon butter (f,g,d)	
Scar’s Cheesy Chicken Nugget Burger + soft drink	20.00
fries & coleslaw, with ketchup & mayo (g,d,b)	
Timone’s Cheesy Beef Burger + soft drink	20.00
fries & coleslaw, with ketchup & mayo (p,g,b)	
Simba’s Beef Fillet Skewer + soft drink	25.00
fries & coleslaw with braai sauce (b,s,p)	

EXTRA SIDES

Miliepap & Chakalaka	7.00
Skinny Crispy Fries	8.00
Red African Rice	8.00
with mushrooms & fried onions	
Butter & Herbs Mashed Potatoes (d)	8.00
Baked Potato	8.00
with butter & spring onion (d)	
Wild Mushrooms	9.00
sauteed with mango achar (mu)	
Morogo	9.00
sauteed seasonal greens, garlic, onions	
Asparagus	12.00
grilled garlic lemon butter or bleu cheese (d,a,b)	
Cauliflower & Cheese	12.00
sauteed then grilled. With cheese sauce and parmesan (d,g)	
Grilled Seasonal Vegetables	12.00
seasonal fresh veg from the grill (b)	
Tallow Roasted Potatoes & Parmesan	12.00
with rosemary & garlic (d)	

All prices are in Euro and include VAT. Service charges are NOT included

The Lodge African Mezze

minimum 2 people

40.00
per person sharing

Best enjoyed slowly with family & friends, a true feast of flavours including a selection of meats from the braai, vegetables, salads and sauces. A perfect introduction to the tastes of South Africa. (g,b,s,d,p,a)

Our Mezze changes seasonally but typically includes - Soweto village salad and ouma’s potato salad with mango achar|pickles, olives & Lodge bread|flame grilled piri-piri chicken wings with african red rice|Pork & Bacon Sosaties with monkey gland sauce & lodge-slaw|dry aged sirloin slices, pepper sauce & grilled veg of the day|spare ribs & skinny chips

The Lodge Seafood Mezze

minimum 2 people

45.00
per person sharing

Cape Town inspired seafood including grilled tiger prawns, pan seared squid, sauteed mussels, and whole seabream from the braai, complemented by a selection of traditional South African salads, side dishes and sauces. (g,c,f,b,d,m,a)

Our sauces are used in dishes throughout our menu, so please refer to the following for allergen information

g – Contains Gluten	d – Contains Dairy
c – Contains Crustaceans	m – Contains Molluscs
f – Contains Fish	mu – Contains Mustard
b – Contains Animal Fats	p – Contains Pork Fat
s - Contains Soy	a – Contains Alcohol

We do not use nuts in our main menu, only our dessert menu, however nut residue may be found in our raw ingredients

