

INITIATION CEREMONY

Extra Pitta for 4 deep fried with braai sauce (g/b/s/p)	5.50
Mealie (sweetcorn) Bread oven baked with butter (g/d)	6.00
Garlic Bread oven baked with scallions & onion (g/d)	7.00
Mushrooms roasted with grated halloumi & scallions (d/mu)	7.50
Riblets flame grilled with rib glaze (s/a)	8.00
Chicken Livers sautéed with piri-piri or mango achar (b/mu)	8.50
Halloumi grilled with chutney & African rub (d/a)	8.50
Biltong sliced with grilled cherry tomatoes (b)	9.00
Dry Wors sliced shallots & pickles (b)	9.50
Beef, Pork & Bacon Sosaties flame grilled with green harissa & monkey gland sauce (b,a)	9.50
Wings flame grilled with piri-piri or braai sauce (b/s/p)	9.50
Boerewors flame grilled with chutney (b)	9.50
Squid flash seared with garlic lemon butter & bread (m/g/d/a)	10.00
French Escargot oven baked with cheddar, garlic butter & bread (m/g/d)	10.00
Mussels sautéed with creamy mariniere sauce & bread (m/g/a)	11.00
Prawns pan seared with piri-piri or garlic lemon butter (c/d/a)	12.00
Marrow Bone oven baked with garlic bread (g,d,b)	12.00
Steak Tartare raw confit quail eggs , shallots, gherkins, capers, african rub, parmesan (g)	18.00

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FROM THE EARTH

Soweto Village Salad rocket, cilantro, cabbage, tomato, onion, olives & feta (d)	9.00
Ouma’s Potato Salad served warm with mayo, mango achar, scallions & cilantro (d)	9.00
Piri-Slaw grated cabbage & carrots with mayo & piri-piri (b)	9.00
Table Salad for 4 Soweto Village Ouma’s Potato Piri-Slaw	17.00
Halloumi Salad grilled halloumi on village salad with chutney & toast (g/d/a)	17.00
Kalahari Beef Salad flame grilled fillet strips village salad bleu cheese & toast (g/b)	20.00
Seafood Safari prawns, mussels & squid on village salad with garlic lemon butter & toast (d/c/m/g/a)	20.00



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. Please refer to our daily special’s menu for other premium cuts from around the world including Argentina, Spain, Uruguay, UK, USA, Australia and New Zealand

Sirloin - firm but tender cut with a strip of fat on the top edge	300g	30.00	400g	38.00	500g	45.00
RibEye - chefs cut. juicy & tender with fat marbling throughout	300g	40.00	400g	48.00	500g	55.00
Fillet - Soft & tender lean with little to no fat	250g	44.00	350g	55.00		
T-Bone - Fillet & sirloin on the bone. The classic cut	9.00	per 100g	900 to 1.5kg (cuts vary daily)			
Prime Rib sous vide for 7 hours, then flame grilled. The lions cut	11.00	per 100g	900 to 1.5kg (cuts vary daily)			
*Medium to Well Done steaks take 25-30 minutes to prepare and tenderness cannot be guaranteed. 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	5.00
Braai Sauce Rib Glaze Piri-Piri	
Mango Achar Chutney Monkey Gland	
Our Cream Based Blends	
Garlic Lemon Butter (d,a) Mushroom (d,a,b)	
Pepper (d,a,b) Bleu Cheese (d,a)	

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STEAK COMBOS FROM THE BRAAI

Mushroom Lovers any steak with mushrooms grated halloumi bacon mushroom sauce (d,mu,a)	add 9.00 to your steak
Tigers Eye any steak with tiger prawns garlic lemon butter sauce (c,a)	add 10.00 to your steak
Reef & Beef any steak with prawns squid mussels garlic lemon butter sauce (d,m,c,a)	add 15.00 to your steak
Spicy Surf & Turf any steak wings & prawns piri-piri (c,a)	add 18.00 to your steak

Served with your choice of Fries, Rice, Mash or Salad
All prices are in Euro and include VAT. Service charges are NOT included

TRIBAL BLENDS BY THE LODGE

The Lodge Tribal Blends Sauce Collection is testament to the cultural diversity of Southern Africa, the roots of which lie deeply embedded in the many nations that have contributed to our rainbow. Made fresh on site, these sauces are a journey in their own right. Enjoy them here, or at home.

80g Portion Served with your meal	5.00
300g Bottle for home	8.50

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.(a)

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)

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.(a)

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)

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SEAFOOD

Wild Coast Whole Fish fresh grilled sea bream. stuffed with herbs. garlic lemon butter sauce (f,a)	23.00
Fish Steak Transkei oven baked nile perch fillet. african rub. garlic lemon butter sauce (f,a)	25.00
Knysna Style Mussel Pot 1kg. creamy mariniere. chips. piri-naise. bread (m,g,a)	25.00
Mocambique Style Tiger Prawns ½ kg 1kg. pan seared piri-piri or garlic lemon butter (d,b,c)	25.00 44.00
Cape Seafood Platter nile perch. tiger prawns. mussels. squid. african red rice. piri-slaw (d,m,c,f,a)	38.00
Served with your choice of Fries, Rice, Mash or Salad	

SOUTH AFRICAN FAVOURITES

These are speciality dishes and may not always be available, please check with your waiter

Chicken Breast with crispy skin sous vide then flame grilled piri- piri, braai or rib glaze (b)	24.00
Wandie’s Veg Platter morogo halloumi achar mushrooms asparagus veg potjie grilled veg rice (d)	25.00
Spare Ribs 800g trimmed rack 1.5kg full rack. Slow cooked then flame grilled (p)	22.00 / 40.00
Oupa’s Potjie of the Day fragrant traditional stew of beef, lamb or chicken sambals chutney bread (b)	24.00
Whole Baby Chicken sous vide then flame grilled. piri- piri, braai or garlic butter (b)	28.00
Ribs & Wings 800g rack of ribs rib glaze piri- piri wings (b)	30.00
Fish Steak Transkei & Prawns nile perch fillet tiger prawns piri- piri or garlic lemon butter (b,d)	35.00
Lourenco Marques whole baby chicken or 600g breast piri- piri whole tiger prawns piri- piri (b,c)	35.00

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

The JOBURGER Bar

Halloumi Burger grilled halloumi bacon pickle grilled onion relish homemade vetkoek bun (d,g)	20.00
Chicken Burger 250g breast bacon cheese pickle grilled onion relish homemade vetkoek bun (d,g)	25.00
Beef Burger 300g pure beef bacon cheese pickle grilled onion relish homemade vetkoek bun (d,g)	28.00

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

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

EXTRA SIDES

Miliepap & Chakalaka	7.00
Triple Cooked HomeMade Chips	7.00
Skinny Crispy Fries	7.00
Red African Rice with mushrooms & fried onions	7.00
Butter & Herbs Mashed Potatoes (d)	7.00
Baked Potato with butter & spring onion (d)	7.00
Wild Mushrooms sauteed with mango achar (mu)	7.00
Morogo sauteed seasonal greens, garlic, onions	7.00
Asparagus Grilled grilled. garlic lemon butter or bleu cheese (d,a)	10.00
Cauliflower & Cheese sauteed then grilled. With cheese sauce and parmesan (d,g)	10.00
Grilled Vegetables grill seasonal vegetables (b)	10.00

The Lodge African Mezze 35.00
minimum 2 people 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.

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 | beef & pork sosaties with monkey gland sauce & lodgeslaw | dry aged sirloin slices, pepper sauce & grilled veg of the day | spare ribs & skinny chips

The Lodge Seafood Mezze 40.00
minimum 2 people 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.

