

BREAKFAST

Traditional English Breakfast 135

Two eggs, three rashers bacon, pork or beef chipolata, sautéed mushrooms, grilled tomato, spiced baked beans, toast

Americano Breakfast 135

Two American pancakes served with two fried eggs, fried banana, three rashers bacon and maple-flavoured syrup

Omelette 135

3-Egg omelette with a choice of fillings – ham, cheddar cheese, fried tomatoes, sautéed mushrooms, fried peppers, fried onion, toast

HakMuffin 135

Toasted English muffin with a pure beef patty, melted cheddar cheese and a fried egg, served with a side of French fries

Continental 135

Croissant, muffin, grated cheddar cheese, sliced ham, preserves, toasted granola, seasonal fruit salad, full cream Greek yoghurt with honey

LIGHT MEALS

Toasties

(white or brown bread)

Cheese and tomato 60 | Cheese and ham 60 | Ham, cheese and tomato 65
Bacon and egg 65 | Bacon and banana 65 | Bacon, egg and cheese 70
Chicken mayonnaise 70 | Chicken mayo and cheese 75

Tramezzini 135

(served with French fries or garden salad)

Bacon, avocado, feta, cheddar and mozzarella
Chicken mayo with cheddar and mozzarella

Burgers 135

(served with French fries)

Beef burger with lettuce, tomato, caramelised onion, melted cheddar cheese, pickles, burger sauce
Southern fried chicken burger with lettuce, tomato, caramelised onion, melted cheddar cheese, pickles, burger sauce
Vegan veggie burger with lettuce, tomato, caramelised onion, pickles (V+)

Chicken Pie 155

(served with French fries or garden salad)

Creamy chicken and mushroom pie with sundried tomatoes and parsley

Mushroom Lasagna (v) 155

(served with garden salad or toasted ciabatta)

Pasta sheets layered with mushrooms and bechamel sauce, topped with cheddar and mozzarella

Korean Fried Chicken 155

Crunchy-coated deboned chicken wings in a spicy Korean gochujang sauce, tossed in sesame seeds and served with cucumber salad and mini pita bread

SALADS

Strawberry Salad (v) 115

Strawberry salad with baby spinach, feta, avocado and caramelized nuts, drizzled with balsamic reduction and served with toasted ciabatta

Grilled Cajun Chicken Salad 120

Grilled Cajun chicken strips with lettuce, avocado, feta, red onion, cucumber and peppadew, served with balsamic vinaigrette and toasted ciabatta

Hakunamatata



SIDES AND SAUCES

French fries 35
Garden salad 35
Seasonal vegetables 40
Pepper sauce, Mushroom sauce, Cheesy garlic sauce, Café de Paris butter 35

DESSERT

Vanilla Ice Cream & Choc Sauce 65

Berry Blaze (V+) 65

Berry sorbet with berry coulis

Amarula Cheesecake 70

Creamy fridge cheesecake infused with Amarula, topped with granadilla pulp

Tangy Lemon Tart 70

On a buttery biscuit crumb base

Hot Chocolate Pudding 75

Served with vanilla ice cream or Chantilly cream

Apple Crumble 70

Served with vanilla ice cream or Chantilly cream

Berry Waffle 75

Served with vanilla ice cream or Chantilly cream

STARTERS

Peri-Peri Chicken Livers 85

Crispy fried chicken livers in a creamy lemon, garlic and chili sauce, served with brown bread

Deep Fried Camembert (v) 90

Deep fried crumbed camembert, drizzled with sweet chili sauce and served with ciabatta crostini, fig preserve and toasted almonds

Cured Salmon 105

Cured sliced Scottish salmon with seasonal fruit and honey mustard and dill sauce

Garlic Snails 95

Garlic snails with gorgonzola and mozzarella, served with brown bread

Sirloin Carpaccio Roulade 105

Thinly sliced sirloin and pesto roulade served with olive oil, capers, celery, parmesan shavings and balsamic reduction

MAIN COURSE

Rump Steak 185 | Fillet Steak 205

250g Rump or Fillet steak served with a sauce of your choice, French fries and seasonal vegetables

T-Bone Steak 250

500g T-Bone steak served with a sauce of your choice, French fries and seasonal vegetables

Chicken Schnitzel 165

Served with mushroom sauce, French fries and seasonal veg

Cajun-Style Grilled Chicken Breast 165

Served with a spicy butter sauce, French fries and seasonal veg

Fish Combo 195

Grilled fish of the day with calamari tubes, lemon butter sauce, served with savoury rice or French fries and seasonal vegetables

Ravioli (v) 195

Chef's ravioli in a creamy parmesan, baby spinach and sundried tomato sauce, topped with toasted walnuts

Chickpea Curry (V+) 135

Creamy coconut infused chickpea curry topped with cilantro and served with Basmati rice

Eisbein 205

Deep fried, served with German mustard, sauerkraut, creamy mashed potato or French fries

Lamb Chops 240

3 Succulent, rosemary infused lamb chops, served with French fries or mashed potato and seasonal vegetables

Oxtail Stew 230

Served with creamy mashed potato and seasonal vegetables

DESSERT BEVERAGES

Whisky Dom Pedro 75
Kahlua Dom Pedro 75
Irish Coffee with Jameson 75
Kahlua Coffee 75

HOT BEVERAGES

Coffee

Americano 25
Americano Decaf 30
Cappuccino 30
Cappuccino Decaf 35
Double Espresso 30

Tea

Five Roses 20
Rooibos 20
Earl Grey 25

Chocolate Beverages

Hot Chocolate 35
Café Mocha 40

COCKTAILS

Mojito 75 | Virgin 45
Strawberry Daiquiri 85 | Virgin 45
Pina Colada 85 | Virgin 45
Margarita 95 | Virgin 45

GIN INFUSIONS

Passion Fruit 80
Pink Grapefruit 80
Watermelon & Rose 90
Elderflower & Mint 90

THIRST QUENCHERS

Rock Shandy 55
Steel Works 55

SHOOTERS

Springbokkie 40
Jagerbomb 75
African Tequila Sunset 75

SHERRY & PORT

Old Brown Sherry 12
Monis Pale Dry Sherry 15
Monis Medium Cream Sherry 15
Muratie Ben Prins Port 30

SOFT DRINKS (330ml)

Coke, Coke Lite, Coke Zero, Crème Soda, Fanta Orange,
Sprite, Sprite Zero, Ginger Beer 27

Appletizer, Red Grapetizer, Peach Iced Tea, Lemon Iced Tea 35

Red Bull 40

MIXES (200ml)

Lemonade, Soda Water, Indian Tonic, Pink Tonic, Blue Tonic, Ginger Ale, Dry Lemon 25

Angostura Bitters 20

Cordials (Lime, Cola Tonic, Passion Fruit, Grenadine) 10

BEERS

Amstel 35
Black Label 35
Castle Lager 35
Castle Lite 35
Hansa 35
Heineken 38
Heineken Zero 38
Windhoek Lager 38
Windhoek Draught 42
Stella Artois 42

Look out for our 'Beer Bucket' specials

CIDERS & COOLERS

Hunters Dry 42
Hunters Gold 42
Savanna Dry 40
Savanna Light 40
Smirnoff Spin 45
Smirnoff Storm 45
Red Square 45

LIQUEURS & SHOTS

Amarula 20
Kahlua 30
Lovoka Caramel 30
Strawberry Lips 20
Southern Comfort 20
Peppermint Liqueur 20
Triple Sec 20
Olmeca Reposada Gold 30
Olmeca Silver 30
Jagermeister 35
Jack Daniels Honey 35

Hakunamatata

All beverages subject to availability
No alcohol will be sold to persons under 18

MILKSHAKES

Vanilla, Chocolate, Strawberry,
Bubblemum, Lime, Salted Caramel 45

FRUIT JUICE

Orange, Fruit Cocktail, Cloudy Apple,
Guava 40

WATER

Still or Sparkling Water (500ml) 25

WHITE WINE

Leopard's Leap Sauvignon Blanc 175 | Glass 60
Leopard's Leap Chardonnay 175 | Glass 60
Leopard's Leap Chenin Blanc 175 | Glass 60
Leopard's Leap Lookout Semi Sweet 175 | Glass 60
Haute Cabriere Chardonnay / Pinot Noir 275

ROSE WINE

Leopard's Leap Lookout Rose 175 | Glass 60
Protea Rose by Anthonij Rupert 200

RED WINE

Leopard's Leap Merlot 190 | Glass 65
Leopard's Leap Pinotage 190 | Glass 65
Leopard's Leap Cabernet Sauvignon 190 | Glass 65
Alto Rouge 290
Rupert and Rothschild Classique 550

SPARKLING WINES

JC Le Roux La Fleurette 225
JC Le Roux Le Domaine 225
JC Le Roux La Chanson 225
JC Le Roux Nectar Demi Sec Rosé 245
JC Le Roux Non-Alcoholic 225
Pongracz Brut 395
Pongracz Rosé 395
Pongracz Noble Nectar Demi Sec 395
JC Le Roux Cans 250ml - Apple Blossom & Zesty Citrus, I La
Fleurette I Le Domaine 65