



A LA CARTE

Served from 11:00 to 22:00

BREAKFAST

Served from 7:00 to 10:00

Coffee, Tea & Cake - Served from 10:00 till 17:00

STARTERS

Chef's Choice of delicious Homemade Soup **R55.00**

Served with homemade crostini

Ostrich Liver Pâté **R85.00**

Klein Karoo ostrich liver pâté, served with original olive chutney, topped with onion marmalade & slices of crispy toasted "local bread"

Giant Mushroom Camembert Phyllo Parcels **R85.00**

Whole brown fresh mushrooms stuffed with soft camembert cheese, phyllo wrapped, oven baked & served with homemade chilli tomato jam reduction
Vegetarian friendly

Panko Prawn Stack **R85.00**

Panko crusted deep fried prawn served on a bed of savoury rice and drizzled with our in house red wine reduction and grilled lemon wedge

Black Sesame Bocconcini and Focaccia **R85.00**

Mozzarella cheese sprinkled with toasted black sesame seeds, served with freshly baked focaccia bread on caramelized onions accompanied with julienne pickled vegetables and reduced balsamic reduction
Vegetarian friendly

Salmon Timbale **R95.00**

A soft centre of lemon cream cheese & dill, wrapped in Smoked Salmon, drizzled with a lemon dressing

Our dynamic Chefs use mainly local & Seasonal products ensuring fresh and tasty meals. Many of our dishes are seasonal based and may change as the seasons do. Due to popular demand we may not always have your choice available, but will try our utmost best to offer you an alternative.

A unique bushveld experience in the heart of the Klein Karoo



SALADS

In House Salad **R65.00**

Selection of handpicked salad greens, mixed with olives, herbed feta, onion and cherry tomato served with our Salad dressing on the side

Vegetarian friendly

Wood fired Masala Chicken Breast & Mango Salad **R95.00**

Succulent Masala spiced chicken breast with juicy mango, sun dried tomatoes, onions on a bed of fresh handpicked garden greens

“The Buffelsdrift Salad” **R95.00**

Thinly sliced smoked ostrich Carpaccio, served with fresh salad greens, onions, poached “Sambuca” pears with clusters of blue rock

Marinated Ostrich salad **R95.00**

Thinly sliced ostrich fillet steak, marinated overnight in bay leave and lightly smoked paprika. Serve on a bed of fresh greens and complimented by preserved figs and feta cheese, topped with a coriander, peppadew and lemon oil dressing

BUFFELSDRIFT “LIGHT MEALS”

Buffalo Chicken Wrap **R85.00**

Spiced Chicken Breast with salad greens, tomato, feta, topped with rocket and mayonnaise dressing

PANINI

Lightly toasted and Served with seasoned potato wedges and salad

Chicken Mayo **R75.00**

Slithers of marinated chicken breast, topped with a secret mayonnaise dressing

Venison Curry **R75.00**

Cubed tender venison in our own special Masala curry blend

Camembert cheese, Mushrooms & Buttered Leeks **R65.00**

Sautéed mushrooms, onions, Camembert cheese and buttered leeks

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MAINS

South African Bobotie **R100.00**

Traditional Cape Malayan flavoured coarse milled venison, baked with an Infused cream & egg topping served with a papadum, dried fruit chutney and brown rice

Cajun Chicken & Mushroom Kayak **R95.00**

Oven baked Cajun chicken breasts on a bed of roasted Butternut wedges, spinach, buttered leeks & onion marmalade generously covered with melted pecorino, crumbled feta & pesto

From the Ocean – Your waiter will advise you **R155.00**

Served with savoury brown rice with a lemon & parsley butter on the side
Accompanied with your selection of one side dish

Single Chicken fillet Burger **R90.00**

Single tenderised chicken fillet grilled with ghee and lightly seasoned, caramelized onion, cheese and topped with a light Bulgarian yoghurt and mayonnaise sauce. Served with a pickle, potato wedges & side salad

De-lux Chicken fillet Burger **R110.00**

Two tenderised chicken fillet grilled with ghee and lightly seasoned, caramelized onion, cheese and topped with a light bulgarian yoghurt and mayonnaise sauce. Served with a pickle, potato wedges & side salad

Single De-lux Homemade Venison Burger **R90.00**

Single venison burger towered with smoked bacon, crumbled feta, caramelized onion, cheddar cheese, served with potato wedges & side salad

De-lux Homemade Venison Burger **R110.00**

Double venison burger towered with smoked bacon, crumbled feta, caramelized onion, cheddar cheese, served with potato wedges & side salad

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MAINS

Slow Braised Lamb's Neck **R155.00**

Lambs neck slowly braised in root vegetables to tender perfection served on caramelised onion mash and generously topped with our Pinotage jus
Accompanied with your choice of one side order

White Mushroom & Pesto cream Pasta **R90.00**

El dente penne pasta infused with our homemade pesto, vegetable stock and thickened herb cream sauce and served piping hot with mushrooms
Vegetarian friendly

Cabbage Patch Roll **R90.00**

Cabbage leaves softly boiled in vegetable stock. Filled with stir fry vegetables and rolled into leaves, smothered with cheese béchamel and baked in oven till bubbly and brown and served with a fresh side salad
Vegetarian friendly

Vegan Chickpea curry **R95.00**

Chickpea curry mixed with, aubergine & zucchini strips pan fried in garlic, rosemary, bay leaves and olive oil. Thickened with coconut flour topped with mix nuts
Vegetarian friendly

Black bean, Sweet potato and Savoury pesto Rice **R100.00**

Black beans sauté in garlic and olive oil served with baked sweet potato and savoury pesto rice garnished with mixed nuts
Vegetarian friendly

Selection of side orders **R35.00**

Vegetarian friendly & Gluten free without seasoning

Seasoned potato wedges
Caramelised onion mash
Stir-fry vegetables
Small house salad

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FLAME GRILLS

Flame grilled fillet grilled to your taste
Accompanied with your choice of two side orders

200g – Flamed Grilled Tender Ostrich Fillet **R175.00**

200g – Flamed Grilled Fillet of Beef **R160.00**

300g – Flamed Grilled Fillet of Beef **R195.00**

200g – Flamed Grilled Venison Fillet **R165.00**

Chicken Fillet **R125.00**

Two tenderised chicken fillets grilled with ghee and lightly seasoned

200g – The Buffelsdrift Flamed Fillet of Beef **R185.00**

Peppadew and camembert *stuffed* mature rare beef fillet, smothered with a peppercorn, peppadew & cream reduction
Accompanied with your choice of two side orders

Pork Neck Gone Apples **R115.00**

Tender Pork Neck fillets Grilled & basted served on caramelised apple mash, topped with our special creamy apple Sauce
Accompanied with your choice of one side order

Selection of Sauces **R30.00**

To complement our Flame grill Fillets

Cheese Sauce: cheddarmelt

Pepper: black peppercorn

Creamy Mushrooms: mushrooms in a cream reduction

BBQ sauce: caramelised onion based smothered in a tangy BBQ reduction

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CHILDREN'S MENU

Served only to children under the age of 12

Chicken Nuggets	R50.00
Golden brown chicken nuggets served with chunky potato wedges	
Ham, Cheese & Mushroom Baguette	R50.00
Sliced ham & melted cheddar cheese, served with chunky potato wedges	
Kiddies Venison Burger	R55.00
Lean venison burger topped with smoked bacon & cheddar served with chunky potato wedges	
Kiddies Pasta	R50.00
Penne pasta served with slivers of ham, cheddar cheese or Parmesan cheese	
Vanilla Ice-cream – 2 scoop	R35.00
Vanilla ice-cream - topped with chocolate sauce	
Fresh Fruit Salad	R45.00
Served with ice-cream	
Kiddies Milkshake	R45.00
Kiddies Fruit Juice	R20.00
Kiddies Soda Float	R35.00

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DESSERT

“All I really need is love, but a little dessert now and then doesn’t hurt”
by Charles Schulz

Decadent Chocolate Volcano **R85.00**

Chocolate volcano filled with dark chocolate lava,
Served with Ice-cream

Wafer cone ice cream Nest **R75.00**

Thin sugar wafer filled with fresh vanilla ice cream and served on a
mixed berry coulis and a choice of caramel fudge sauce or
decadent orange marmalade and brown sugar sauce

Apple Tart **R75.00**

Baked apple tart served with Ice-cream

Traditional Cape style warm Malva pudding **R65.00**

Traditional sticky pudding, flavoured as it was when first created,
Served with vanilla custard and praline

Vanilla Ice-cream **R45.00**

Vanilla Ice-cream with chocolate sauce

Chef's Choice - Cake of the day **R55.00**

Served with fresh cream

Cheese Platter for One **R130.00**

Chef's selection of various matured Cheeses complimented by green fig
Sambuca-poached pears & toasted "local bread"

*We have really a wide variety of Fortified Wines and Liqueurs to complete your dining
experience.*

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GOURMET BEVERAGES

Filter Coffee – Americano **R20.00**

Decaffeinated filter available on request

Flattop Cappuccino **R25.00**

Foamed milk *or* cream.
Red cappuccino's on request

Espresso

Single shot of espresso accompanied with a glass of Ice water **R20.00**

Double shot of espresso accompanied with a glass of Ice water **R25.00**

Red Espresso on request

Latte **R28.00**

Single shot of espresso layered with full cream steamed milk

Hot Chocolate **R28.00**

Hot Chocolate with full cream steamed milk and a dollop of cream

Irish coffee **R45.00**

Served with Jameson Whiskey and cream

Dom Pedro **R45.00**

Ice-cream blended with your choice of Liqueur, Espresso, Mint or Amarula

Ceylon tea **R18.00**

Served with a slice of fresh lemon *or* milk

Rooibos tea **R18.00**

Served with a slice of fresh lemon *or* milk

Gourmet thick Milkshakes **R50.00**

Chocolate, Strawberry or Vanilla

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