ALBERTINIA | GARDEN ROUTE | SOUTH AFRICA CHENGET A taste of the wild!











ATTRACTIONS AT SERENGETI'S RESTAURANT

Curio shop with large selection of curios and signature clothing

Serengeti's bar and sundowner deck

Day visitor Guided Game Drives in 4x4 Landrovers

Childrens play area

DISTANCES

Cape Town – Serengeti's at Garden Route Game Lodge	348km
Port Elizabeth – Serengeti's at Garden Route Game Lodge	435km
Mossel Bay – Serengeti's at Garden Route Game Lodge	40km
Knysna – Serengeti's at Garden Route Game Lodge	145km
George Airport – Serengeti's at Garden Route Game Lodge	85km



TERMS & CONDITIONS

- 1. Menu prices are subject to change without notice
- 2. Tour Operators may apply for credit facilities with Garden Route Game Lodge.
- 3. When making an advance deposit for your group booking please fax the remittance to Garden Route Game Lodge attention Yolande with the following details:

Group & Tour Operator Name Amount in Rands Number of pax Menu choice Date of booking

- 4. All prices are per person and are inclusive of VAT.
- 5. Tour leader / guide & driver policy, driver and guide get 1 free meal and only pay for refreshments
- 6. Banking details:

Garden Route Game lodge ABSA Bank George Branch

Account number: 4055874668

Branch code: 630114

7. Service charges are not included in the menu price



GROUP MENUS 2015 / 2016



GROUP LUNCH MENUS

MENU A

(Less than 40 Pax) R165 pp plated menu

Soup

Tomato & Roasted Capsicum Soup accompanied by Home Made Bread

Greek Table Salad

Leaves with scattered peppers, tomatoes, onion, feta and Kalamata olives drizzled with Vinaigrette

Main course

Breast of Chicken Supreme stuffed with Feta & Spinach, smothered with a Creamy Mushroom sauce. Served with Potato Wedges & Seasonal Vegetables

Dessert

Sticky Toffee & Date Pudding smothered in Salted Butterscotch sauce



MENU B

(Less than 40 Pax) R185 pp plated menu

Soup

Lightly Curried Butternut Squash & Pear Soup served with Home Made Bread

Greek Table Salad

Leaves with scattered peppers, tomatoes, onion, feta and Kalamata olives drizzled with Vinaigrette

Main course

Slow Roasted Venison Shank served on Crushed Potatoes accompanied by Seasonal Vegetables

Dessert

Rooibos infused Crème Brule with a crispy burnt sugar top



MENU C

(Less than 40 Pax) R195 pp plated menu

Soup

Potato & Leek Soup topped with a Parmesan Bruschetta

Greek Table Salad

Leaves with scattered peppers, tomatoes, onion, feta and Kalamata olives drizzled with Vinaigrette

Main course

Grilled Line Fish topped with a Herb & Garlic Crust, served with potato wedges & seasonal vegetables

OR

Venison Shank cooked in cranberry sauce, served with crushed potatoes & seasonal vegetables

Dessert

Sticky Toffee & Date Pudding smothered in Salted Butterscotch sauce

OR

Fresh Seasonal Fruit Salad & Ice Cream



MENU D

(Less than 40 Pax) R225 pp plated menu

Soup

Cream of Mushroom Soup served with Homemade bread

Greek Table Salad

Leaves with scattered peppers, tomatoes, onion, feta and Kalamata olives

Drizzled with Vinaigrette

Main course

Lemon & Herb grilled Kingklip served with new potatoes and seasonal vegetables

Or

250g Char grilled Ostrich Steak served with potato wedges and seasonal vegetables accompanied by a creamy pepper sauce

Dessert

Rooibos infused Crème Brule with a crispy burnt sugar top

OR

Creamy Chocolate Brownies

"Serengeti's Restaurant, a taste of the Wild"

Garden Route Game Lodge, Albertinia
Tel: +27 (28) 735 1200 - Fax: +27 (28) 735 1202

www.grgamelodge.co.za - reservations@grgamelodge.co.za



ASIAN MENU 1

R145 pp

Soup

Tangy Leek, lime and Coconut Soup

Garden Salad

Leaves with scattered peppers, tomatoes, onion and cucumber served with balsamic vinegar & olive oil

Main course

Battered & deep fried strips of pork in a pineapple infused sweet and sour sauce
Grilled line fish served in a lemon butter sauce
Braised five-spice chicken with green cabbage

Grilled Mixed Seasonal Vegetables drizzled with hoi son sauce Steamed Rice

Dessert

Fresh seasonal fruit salad



ASIAN MENU 2

R165 pp

Soup

Spicy Chicken Noodle & Corn Soup

Garden Salad

Leaves with scattered peppers, tomatoes, onion and cucumber served with light vinaigrette

Main course

Wok-Fried turmeric infused chicken strips

Deep Fried Calamari strips served with sweet chilli sauce and lemon segments

Stir fried beef strips with chilli and soy sauce

Grilled Mixed Seasonal Vegetables drizzled with hoi son sauce Steamed rice

Dessert

Sticky Toffee & Date Pudding with Salted Butterscotch Sauce



INDIAN VEGETARIAN MENU

R145 pp

Starters

Roasted Red Pepper & Tomato Soup

Garden Salad

Fresh garden leaves accompanied by sliced tomato, cucumber & onion

Main course

Lentil Dahl
Grilled Spiced Aubergine in Tomato Sauce
Curried Diced Potatoes

Steamed Basmati Rice Naan Bread & Roti

Fresh Raitas
Chopped Green Chillies

Dessert

Mango Shrikhand



JAIN VEGETARIAN MENU

R145 pp

Garden Salad

Fresh garden leaves accompanied by sliced tomato, cucumber

Main course

Bean and Capsicum Stew Green curry with Courgette & Aubergine

Noodles tossed in mix baby vegetables Steamed basmati rice

Dessert

Fresh Seasonal Fruit Salad



INDIAN MENU 1

R165 pp

Starters

Vegetable Samoosas Tomato & Coriander Soup

Garden Salad

Fresh garden leaves accompanied by sliced tomato, cucumber & onion

Main course

Mango Chicken Curry Lentil & Vegetable Dahl Courgette in Tomato Stew Spiced Fried Potatoes

Steamed Basmati Rice Naan Bread & Roti

Fresh Raitas Chopped Green Chillies

<u>Dessert</u>

Fresh Seasonal Fruit Salad Mango Shrikhand



VEGETARIAN MENU

R155 pp

<u>Soup</u>

Potato & Leek soup served with homemade bread

Greek Salad

Leaves with scattered peppers, tomatoes, onion, drizzled with balsamic reduction

Main course

Aubergine in Tomato Stew
Couscous with dried fruit
Sweet & Sour Chickpeas
Steamed African Rice with Lentils

<u>Dessert</u>

Fresh Seasonal Fruit Salad



COST-CUTTER MENU 1

R80 pp

Table salad of fresh garden greens, tomato, peppers, onions & cucumber

Pasta in a fresh tomato sauce topped with basil pesto & parmesan served with crispy garlic bread

Fresh Seasonal fruit salad

COST-CUTTER MENU 2

(Less than 40 Pax) R90 pp

Country vegetable soup served with bread rolls

Deep fried hake served with hot chips & a side salad

Fresh Seasonal fruit salad with ice cream



COST-CUTTER MENU 3

(Less than 40 Pax) R110 pp

Soup

Country Vegetable Soup & Home Made Bread

Mains

Pasta in a fresh tomato sauce topped with basil pesto & parmesan served with crispy garlic bread

OR

Traditional Cape Malay Chicken Curry, served in a poppadum basket on steamed rice, accompanied by a selection of sambals & chutney

OR

Deep Fried Calamari Strips served with Savoury Rice, Sweet Chilli dipping sauce & a side salad

Dessert

Vanilla Ice Cream with Chocolate Sauce

"Serengeti's Restaurant, a taste of the Wild"



BUFFET MENU 1

(Minimum of 40 Guests) R175 pp Soup

Tomato & Coriander Soup served with homemade bread

Build your own Salad

Lettuce, Onion, Tomato, Cucumber, Peppers, Feta, Olives and various dressings

Main Course

Chicken and mushroom pie topped with a puff pastry

Sautéed Green Beans

Honey Glazed Pumpkin

Roasted potatoes

Steamed Rice

Desserts

Creamy Chocolate Brownies



BUFFET MENU 2

(Minimum of 40 guests) R195 pp

Soup

Potato & Leek Soup served with homemade bread

Build your own Salad

Lettuce, Onion, Tomato, Cucumber, Peppers, Feta, Olives and various dressings

Entree

Line Fish Thermidore

Main course

Tomato & Coconut Chicken Curry

Slow Braised Oxtail

Oven Roasted Vegetables

Glazed carrots

Steamed Basmati Rice

Mashed Potatoes

Dessert

Sticky Toffee & Date Pudding with Salted Butterscotch Sauce & Vanilla Pouring Cream

Fresh Seasonal Fruit Salad

"Serengeti's Restaurant, a taste of the Wild"



BUFFET MENU 3

(Minimum of 40 guests) R215 pp

Soup

Carrot & Ginger Soup served with homemade bread

Salad

Lettuce, Onion, Tomato, Cucumber, Peppers, Feta, Olives and various dressings Selection of salads

Entree

Seafood pot with line fish, local mussels & calamari

Main course

Slow roasted Venison Shanks

Roasted Chicken pieces in a lemon & herb sauce

Rosemary & Garlic Sweet Potatoes with currents

Broccoli & Cauliflower in Cheese Sauce

Steamed Rice

Roasted Potatoes

Dessert

Sticky Toffee & Date Pudding with Salted Butterscotch Sauce & Cream Fresh Seasonal Fruit Salad Seasonal Berry Cheesecake

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SIDE ORDERS

Crisp Lettuce, Cucumber, Cherry Tomatoes, Mixed Peppers, Purple Onion	40
Plate of Chins	25

30

35

Plate of Potato Wedges with Rosemary Salt

Plate of Paprika Sweet Potato Wedges

Sticky Toffee & Date Pudding	
Decadent Warm Date Pudding, drenched in Butterscotch Sauce,	
accompanied by Vanilla Ice Cream	

Rooibos Crème Brule Smooth & Silky Custard Infused with Red Espresso topped with a Crunchy Bitter Sugar Coating

Chocolate Brownie 35
Rich & Moist, filled with Nuts & topped with a Dark Chocolate Ganache.
Served with a scoop of Vanilla Ice Cream

Cookies & Cream Sundae Layers of Vanilla Ice Cream, Chocolate Cookie Cubes, Berry Coulis & Caramel Sauce topped with Vanilla Fudge Shards

Cheese Platter
Selection of Local Cheese & Biscuits, Condiments & Preserves

REFRESHMENTS



12
17
16
14
25
20
35
45
20
45
50
22
18
25
12
12

TEAS AND COFFEES



Pot of Tea Earl Grey Five Roses Rooibos	12
Filter Coffee	14
Hot Chocolate	20
Cappuccino	17
Café Mocha	19
Café Latte	19
Espresso Single	10
Espresso Double	17
Red Cappuccino	20
Red Latte	25



a la carte MENU Fresh ingredients - locally produced and procured

Rewilding the Lost Wilderness

Garden Route Game Lodge is the realisations of a dream come true for owners, the Doherty and Apteker families.

Started in 1999, Garden Route Game Lodge became the first private game reserve in the Western Cape and Garden Route region to offer big game viewing safaris.

The game reserve started as an ambitious project to restore an area of old farmland and stock it with wildlife that had previously occurred there. Recognising the potential of the land the families embarked upon a journey that would involve consultation with a host of botanists, scientists and ecologists.

A study was conducted with the emphasis on sustainable utilisation, long term conservation of the remaining natural habitats and the rehabilitation of already over grazed lands. Once competed the carrying capacity of the game reserve was determined and the stocking program could begin.

Over the past 15 years the reserve has expanded by acquiring neighbouring farm lands and incorporating them into the game reserve. In doing so we have managed to create more habitat for our wildlife while at the same time attracting smaller indigenous mammals and bird species from surrounding farms. In a remarkably short time a rejuvenated wilderness has emerged that has once again become home to wildlife that once roamed here.

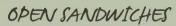
From humble beginnings Garden Route Game Lodge now provides employment for 80 families from the local community and has become a favourite safari destination among local and foreign travellers





All our salads are made with a selection of crisp garden greens, enhanced by a variety of delectable toppings. For an even healthier option, ask your waitron to keep the dressing on the side!

Please check our specials board for the daily offering Greek Salad V Feta, Kalamata Olives, Balsamic Reduction Butternut & Feta V Butternut Squash roasted with Honey & Sesame Seeds, Feta, Toasted Pumpkin Seeds, and Balsamic Reduction Chicken Caesar An all time favourite! Crisp lettuce, Grilled Chicken slices, Golden Croutons, Hard Boiled Egg, Creamy Dressing, Pecorino Shavings Garden Route Panzanella V Roasted Capsicum, Local Cheese, Ciabatta Croutons, Rocket, Vinaigrette Goat's Cheese & Peach V Grilled Peaches, Creamy Goat's Cheese, Macerated Cranberries, Walnuts, Vinaigrette Grilled Chicken Chicken Strips, Feta, Pineapple, Piquant Peppers, Avo (seasonal) Ostrich & Port Grilled Ostrich Steak Strips, Port Soaked Dried Fruit Compote Venison Carpaccio Springbok Carpaccio, Rooibos Soaked Cranberries, Pecorino Shavings,		
Feta, Kalamata Olives, Balsamic Reduction Butternut & Feta V Butternut Squash roasted with Honey & Sesame Seeds, Feta, Toasted Pumpkin Seeds, and Balsamic Reduction Chicken Caesar An all time favourite! Crisp lettuce, Grilled Chicken slices, Golden Croutons, Hard Boiled Egg, Creamy Dressing, Pecorino Shavings Garden Route Panzanella V Roasted Capsicum, Local Cheese, Ciabatta Croutons, Rocket, Vinaigrette Goat's Cheese & Peach V Grilled Peaches, Creamy Goat's Cheese, Macerated Cranberries, Walnuts, Vinaigrette Grilled Chicken Chicken Strips, Feta, Pineapple, Piquant Peppers, Avo (seasonal) Ostrich & Port Grilled Ostrich Steak Strips, Port Soaked Dried Fruit Compote Venison Carpaccio Springbok Carpaccio, Rooibos Soaked Cranberries, Pecorino Shavings,		SQ
Butternut Squash roasted with Honey & Sesame Seeds, Feta, Toasted Pumpkin Seeds, and Balsamic Reduction Chicken Caesar An all time favourite! Crisp lettuce, Grilled Chicken slices, Golden Croutons, Hard Boiled Egg, Creamy Dressing, Pecorino Shavings Garden Route Panzanella V 65 Roasted Capsicum, Local Cheese, Ciabatta Croutons, Rocket, Vinaigrette Goat's Cheese & Peach V 65 Grilled Peaches, Creamy Goat's Cheese, Macerated Cranberries, Walnuts, Vinaigrette Grilled Chicken 65 Chicken Strips, Feta, Pineapple, Piquant Peppers, Avo (seasonal) Ostrich & Port 65 Grilled Ostrich Steak Strips, Port Soaked Dried Fruit Compote Venison Carpaccio 75 Springbok Carpaccio, Rooibos Soaked Cranberries, Pecorino Shavings,		55
An all time favourite! Crisp lettuce, Grilled Chicken slices, Golden Croutons, Hard Boiled Egg, Creamy Dressing, Pecorino Shavings Garden Route Panzanella V 65 Roasted Capsicum, Local Cheese, Ciabatta Croutons, Rocket, Vinaigrette Goat's Cheese & Peach V 65 Grilled Peaches, Creamy Goat's Cheese, Macerated Cranberries, Walnuts, Vinaigrette Grilled Chicken 65 Chicken Strips, Feta, Pineapple, Piquant Peppers, Avo (seasonal) Ostrich & Port 65 Grilled Ostrich Steak Strips, Port Soaked Dried Fruit Compote Venison Carpaccio 75 Springbok Carpaccio, Rooibos Soaked Cranberries, Pecorino Shavings,	Butternut Squash roasted with Honey & Sesame Seeds, Feta, Toasted	55
Roasted Capsicum, Local Cheese, Ciabatta Croutons, Rocket, Vinaigrette Goat's Cheese & Peach V Grilled Peaches, Creamy Goat's Cheese, Macerated Cranberries, Walnuts, Vinaigrette Grilled Chicken Chicken Strips, Feta, Pineapple, Piquant Peppers, Avo (seasonal) Ostrich & Port Grilled Ostrich Steak Strips, Port Soaked Dried Fruit Compote Venison Carpaccio Springbok Carpaccio, Rooibos Soaked Cranberries, Pecorino Shavings,	An all time favourite! Crisp lettuce, Grilled Chicken slices, Golden	60
Grilled Peaches, Creamy Goat's Cheese, Macerated Cranberries, Walnuts, Vinaigrette Grilled Chicken Chicken Strips, Feta, Pineapple, Piquant Peppers, Avo (seasonal) Ostrich & Port Grilled Ostrich Steak Strips, Port Soaked Dried Fruit Compote Venison Carpaccio Springbok Carpaccio, Rooibos Soaked Cranberries, Pecorino Shavings,		65 ette
Chicken Strips, Feta, Pineapple, Piquant Peppers, Avo (seasonal) Ostrich & Port Grilled Ostrich Steak Strips, Port Soaked Dried Fruit Compote Venison Carpaccio Springbok Carpaccio, Rooibos Soaked Cranberries, Pecorino Shavings,	Grilled Peaches, Creamy Goat's Cheese, Macerated Cranberries,	65
Grilled Ostrich Steak Strips, Port Soaked Dried Fruit Compote Venison Carpaccio Springbok Carpaccio, Rooibos Soaked Cranberries, Pecorino Shavings,		65
Springbok Carpaccio, Rooibos Soaked Cranberries, Pecorino Shavings,		65
The state of the s		75



Your choice of Ciabatta or Rustic Health Bread with a variety of toppings. Served with your choice of a side salad or Sweet Potato Wedges

65

- · Basil Pesto, Herb Salad, Sundried Tomato, Cheese, Balsamic Reduction
- Marinated Mushrooms, Rocket, Pecorino Shavings
- · Roasted Capsicum, Local Cheese, Rocket, Balsamic Reduction
- · Cream Cheese, Cucumber, Sliced South African Beef Biltong
- · Mixed Leaves, Sliced Beef Steak, Cherry Tomato, Sweet Mustard Dressina
- Bacon, Lettuce, Sundried Tomato, Caramelised Onion
- · Grilled Chicken Strips, Hard Boiled Egg, Pecorino Shavings, Caesar Dressing
- BBQ Spiced Chicken, Feta, Piquant Peppers, Garlic Aioli

Soup of the Day V Ask your waitron for today's selection, Served with homemade bred	30 ad
Pickled Fish Traditional Curried Fish, Homemade Bread & side salad	65
	elle!

Penne Pasta tossed with delicious freshly made sauces

40 / 60 Neapolitan Homemade Tomato Sauce, Basil Pesto, Parmesan 40 / 60

Cherry Tomatoes, Chilli, Basil Pesto, Cream, Pecorino Shavings, Rocket Gorgonzola 45 / 65 Creamy Blue Cheese, Walnuts

Sundried Tomato Pesto 40 / 60 Feta, Olives, Garlic, Sundried Tomato Pesto, Cream, Fresh Basil

45 / 65 Crispy Bacon, Tomato, Mushroom, Cream



50 / 75 Calamari Deep Fried Calamari Steak Strips, Side Salad, Sweet Chilli Dipping Sauce & Garlic Aioli. Served with Rice or Chips Cape Malay Curry Bunny Your choice of Chicken or Beef. A delicate, slightly sweet flavoured curry served in a hollowed out homemade bread, accompanied by sambals 95 Venison Shank Slow Roasted in Red Wine & Herbs, Crushed Potato, Seasonal Veggies, Cranberry Jus Venison Steak Au Poivre 135 200g Venison Tender Loin, Pan Seared, finished with Brandy, Green Peppercorns & Cream. Served with Hot Chips and Seasonal Vegetables Vegetarian Option V Ask your waitron for our daily special Burgers Our Burgers are placed on a lightly toasted bun with tomato, pickles & onion rings. Served with your choice of Hot Chips, Paprika Sweet Potato Wedges or Rosemary Salted Potato Wedges Chicken Burger 65 BBQ spiced Chicken Breast Fillet, Grilled Pineapple, and Feta 70 200g Char Grilled Pure Topside Beef Burger, Mature Cheddar, Caramelised Onion Venison Burger 75 200g Char Grilled Minced Venison Burger, Brie Cheese, Port Soaked Dried Fruit Compote Vegetarian Burger 60 Marinated Black Mushroom, topped with Sundried Tomato Pesto & Mozarella Our 30cm bases are hand crafted, topped with a secret recipe tomato sauce & mozzarella cheese. 30 Focaccia V Plain base, Garlic, Rosemary, Olive oil 55 Margarita V Cherry Tomatoes & Herbs Hawaiian 65 Ham, Pineapple Regina Ham, Mushrooms Serengeti Sunset V 65 Roasted Butternut, Feta, Pumpkin Seeds, Balsamic Reduction 70 The Gemma V Sundried Tomato, Feta, Olives, Rocket Grilled Chicken 75 Chicken, Feta, Pineapple, Piquant Peppers 85 Brie Cheese, Preserved Figs, Cashew Nuts The Roman Bacon, Feta, Avo (seasonal), Rocket Bacon, Creamy Blue Cheese, Caramelised Onion, Avo (seasonal), Rocket Create your own Pizza -----Base with Tomato & Mozzarella 55 Peppers, Tomato, Onion, Pineapple Mushroom, Feta, Avo, Mozzarella, Piquant Pepper, Olives, Capers Caramelised Onion, 10 Sundried Tomato, Blue Cheese, Brie, Camembert, Bacon, 15 Chicken, Salami, Fig Preserve

Venison Carpaccio, Biltong

20