

A TASTE OF THE WILD *Serengeti's*

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 completed 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



SALADS



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!

Chef's Salad	SQ
Please check our specials board for the daily offering	
Greek Salad V	55
Feta, Kalamata Olives, Balsamic Reduction	
Butternut & Feta V	55
Butternut Squash roasted with Honey & Sesame Seeds, Feta, Toasted Pumpkin Seeds, and Balsamic Reduction	
Chicken Caesar	60
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, Rocket, Sweet Mustard Dressing	

OPEN SANDWICHES



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

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

LIGHT MEALS



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

Pasta Dishes

Penne Pasta tossed with delicious freshly made sauces



Neapolitan	40 / 60
Homemade Tomato Sauce, Basil Pesto, Parmesan	
Basil Pesto V	40 / 60
Cherry Tomatoes, Chilli, Basil Pesto, Cream, Pecorino Shavings, Rocket	
Gorgonzola V	45 / 65
Creamy Blue Cheese, Walnuts	
Sundried Tomato Pesto V	40 / 60
Feta, Olives, Garlic, Sundried Tomato Pesto, Cream, Fresh Basil	
Pancetta	45 / 65
Crispy Bacon, Tomato, Mushroom, Cream	

MAINS



- Calamari** 50 / 75
Deep Fried Calamari Steak Strips, Side Salad,
Sweet Chilli Dipping Sauce & Garlic Aioli. Served with Rice or Chips
- Cape Malay Curry Bunny** 75
Your choice of Chicken or Beef. A delicate, slightly sweet flavoured curry served in a hollowed out homemade bread, accompanied by sambals
- Venison Shank** 95
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** SQ
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
- Beef Burger** 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 V** 60
Marinated Black Mushroom, topped with Sundried Tomato Pesto & Mozzarella

PIZZA



Our 30cm bases are hand crafted, topped with a secret recipe tomato sauce & mozzarella cheese.

- Focaccia V** 30
Plain base, Garlic, Rosemary, Olive oil
- Margarita V** 55
Cherry Tomatoes & Herbs
- Hawaiian** 65
Ham, Pineapple
- Regina** 65
Ham, Mushrooms
- Serengeti Sunset V** 65
Roasted Butternut, Feta, Pumpkin Seeds, Balsamic Reduction
- The Gemma V** 70
Sundried Tomato, Feta, Olives, Rocket
- Grilled Chicken** 75
Chicken, Feta, Pineapple, Piquant Peppers
- Brie** 85
Brie Cheese, Preserved Figs, Cashew Nuts
- The Roman** 85
Bacon, Feta, Avo (seasonal), Rocket
- Rafiki Blue** 85
Bacon, Creamy Blue Cheese, Caramelised Onion, Avo (seasonal), Rocket

Create your own Pizza

- Base with Tomato & Mozzarella 55
- Peppers, Tomato, Onion, Pineapple 5
- Mushroom, Feta, Avo, Mozzarella, Piquant Pepper, Olives, Capers Caramelised Onion, 10
- Sundried Tomato, Blue Cheese, Brie, Camembert, Bacon, Chicken, Salami, Fig Preserve 15
- Venison Carpaccio, Biltong 20



SIDE ORDERS



Garden Salad	40
Crisp Lettuce, Cucumber, Cherry Tomatoes, Mixed Peppers, Purple Onion	
Plate of Chips	25
Plate of Paprika Sweet Potato Wedges	30
Plate of Potato Wedges with Rosemary Salt	30

DESSERT



Sticky Toffee & Date Pudding	35
Decadent Warm Date Pudding, drenched in Butterscotch Sauce, accompanied by Vanilla Ice Cream	
Rooibos Crème Brule	35
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	45
Layers of Vanilla Ice Cream, Chocolate Cookie Cubes, Berry Coulis & Caramel Sauce topped with Vanilla Fudge Shards	
Cheese Platter	45/85
Selection of Local Cheese & Biscuits, Condiments & Preserves	

REFRESHMENTS



Still Sparkling water 500ml	12
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Soft Drinks	16
Coke Fanta Cream Soda Sprite Stoney	
Fruit Juices 330ml	14
Orange Guava Apple Granadilla	
Appletiser & Grapetiser	25
Ice Tea	20
Lemon Peach	
Milkshake	35
Vanilla Strawberry Lime Bubblegum Chocolate Peanut Butter	
Beer	20
Black Label Castle Hansa Pilsner	
Robertson Brewery Craft Beer	45
Blond Ale Light Blond Ale Weissbeer Scottish Ale Irish Stout Ale India Pale Ale	
Cider	22
Savanna Spin Brutal Fruit Hunters Dry	
Brandy	18
Richelieu Klipdrift	
Whiskey	25
J&B Bells Famous Grouse Jameson	
Gin Vodka Cane	12
Mixers 200ml	12

TEAS AND COFFEES



Pot of Tea	12
Earl Grey Five Roses Rooibos	
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