



THE AFRICAN ELEPHANT

BREAKFAST

Breakfast served every day until 11 am

Elephant Run R38

2 Fried Eggs, 2 Rashers Grilled Back Bacon, Fried Tomato and homemade potato fries.

French Toast

1 slice – R42

2 slice – R54

White bread dunked in egg and pan-fried served with 2 rashers back bacon & maple syrup.

Elephant Stampede R52

2 Eggs Scrambled, 2 Rashers Back Bacon, Fried Mushrooms, Fried Tomato and Two slices of Toast

Mountain Elephant R54

2 Eggs, 2 rashers Back Bacon, Cheese Griller, Fried Tomato and 2 slices of White or Brown Toast served with Jam and Butter

Farm Elephant R48

Traditional Style pap (course maize porridge) & boerewors served with a fried egg and Sheba Sauce (Homemade Tomato and Onion Relish)

African Elephant Breakfast

R69

Boerewors, 2 rashers grilled Back Bacon, 2 Fried Eggs Sautéed Onion, Fried Mushroom and Tomato Served with homemade potato fries and 2 slices of toast with butter and jam.

Health Breakfast R64

Full Cream unflavoured Yoghurt with layers of Muesli, Pecan Nuts and Honey.

OMELETTES

Classic 3 Egg Omelette topped with a sprinkle of Cheddar and Mozzarella with one of the following fillings:

Sautéed Bacon & Mushrooms R64

Savoury Mince & Onion R57

Spinach & Feta R57

Build your own or upgrade your breakfast: Boerewors R22; Cheese griller R16; Fried or Scrambled Egg R6; 2 Rashers Back Bacon R12; Sautéed Mushrooms R22; Peppers/Capsicum/Pimento (Seasonal) R12; Sautéed onion R7; Fried Tomato R7; Toast with Butter & Jam R7; Small Chips R 16; Banana R7;



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LUNCH

Pancakes

The Panorama Route is known for pancakes; we invite you to try our tried and tested savoury or sweet pancakes.

Savoury Pancake

Pancake with filling topped with our cheese sauce and served with homemade Potato fries

Savoury Minced Beef & grated Cheddar Cheese **R56**

Smoked Chicken and Mayonnaise. **R56**

Spinach & Feta **R52**

Sweet Pancakes R25

Classic pair of cinnamon and sugar pancakes.
(With Scoop of ice cream/cream R32-)

TOASTIE

Basic Toasted White or Brown Bread Sandwich served with a small portion of homemade potato fries. The ideal filler or snack.

Ham, Cheese & Tomato R37

Smoked Chick & Mayo R42

Bacon & Avocado R48

Bacon & Banana R38

Toasted Cheese R32

Bacon, Egg & Cheese R48

Mince & Cheese R38

Tuna & Mayo R40

During droughts, elephants use their tusks and feet to dig for water in dry river beds. Other animals take advantage of these holes, but must give way if an elephant wants to use the holes.



THE AFRICAN ELEPHANT

LIGHT MEALS

Ideal for lunch or the not-so-hungry. Served with our home-made potato fries

Chicken Schnitzel

Sgl R69

Db1 R92

Succulent Crumbed Chicken Breast Fried to perfection served with Cheese Sauce and Homemade Fries

Elly Dagwood R69

Bacon, Egg and Cheese with 180gr Ground Beef patty (Also available as a Banting Meal)

Buffalo Wings R87

Chicken wingers Grilled or Fried with a dunk sauce and

Hake and Chips R87

Pan-fried Hake Fillet in Batter served Tartar Sauce

Steak, Egg & Chips R89

Rump 150gr basted and flame grilled topped with an egg and served with chips

Chicken Liver & Mash R68

Traditional style chicken liver in a tomato base served with home-made mashed potato

Calamari Sgl R64 Db1 R89

Calamari Rings in batter Pan Fried OR Deep Fried served with Tartar Sauce and your choice of Chips or Rice

Lasagne R89

Beef or Spinach & Feta served with Side salad

BURGERS

Pure Beef patty (180gr) basted with monkey gland sauce on Ciabatta served with browned onion, lettuce, gherkin & homemade potato fries.

Beef Burger R52

Cheese Burger R60

Bacon & Cheese R72

Elephant Foot Burger R76

250gr Pure Beef patty on a jumbo Bun topped with Bacon and a fried egg.

Rib Burger R52

Chicken Burger R48

Chicken Fillet grilled and basted on Ciabatta

Hawaiian Burger R62

Chicken Fillet grilled and basted on Ciabatta topped with pineapple ring & Cheddar.

Extras: Bacon R12; Avo R12; Feta R12; Cheese R16, **Sauces:** (Mushroom, Blue Cheese, Pepper, Port, Cheddar) R19



THE AFRICAN ELEPHANT

SNACK BASKET

Finger eats served in basket with homemade potato fries and a sauce.
Ideal to share or enjoy with a few beers

Happy Hippo Basket

R84

Crumbed Mushrooms & Chicken Strips

Hungry Lion Basket

R93

Grilled Pork Belie Ribs & Crumbed and Deep-fried Chicken Strips

Poacher's Basket

R78

Crumbed Chicken Strips & Curry Beef Samoosas

Monkey Basket

R84

Crumbed Mushrooms & Curry Beef Samoosa

Maputo Basket

R76

Crumbed and Deep Fried Calamari and Chicken Strips

Bushpig Basket

R98

Grilled Pork Belie Ribs & Grilled or Deep-fried Chicken Wings

Sauces: Mushroom, Cheese, Tartar, 1001 Island, Monkey Gland, BBQ, Peri-Peri, Blue Cheese, Creamy Garlic, Pepper

Extras:

Chicken Strips R24

Calamari R32

Chicken Wings R32

Samoosas R19

Ribs R48

Crumbed Mushrooms R38

Small Chips R15

Large Chips R22

Pap & Sous R22

Side Salad R19

Mash R18

Cheese R16

****Extras can only be ordered as part of a meal****

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THE AFRICAN ELEPHANT

DINNER

STARTERS

Soup of the day R44

Focaccia

Med R42

Lrg R58

Flat oven baked bread topped with Mixed Herbs Garlic Olive Oil. Also available with a bit of Mozzarella

Cheezy Garlic Snails

R57

Escargot Snails tossed in Garlic Butter topped with melted Cheddar served with bread fingers

Chicken Livers(Mild)

R48

Chicken Livers sautéed with Onions infused with Chillies served with Baked Pita Bread

Crumbed Mushroom

R58

Deep Fried Button Mushrooms coated in Bread Crumbs served with a Homemade Tartar Sauce

Buffalo Wings R54

Chicken wings deep fried or flame grilled and served with a Dip Sauce

Halloumi Cheese R52

Deep Fried or Pan Fried Halloumi Portions served with a Cranberry Sauce

Springbok Carpaccio

R68

Thinly sliced Springbok Carpaccio served with Avocado and a balsamic tomato & onion salsa.

SALADS

Mixed Green Salad base served with Homemade Salad Dressing, Olive Oil and Balsamic vinegar for 1-2 people.

French Salad R44

Fresh Ice-berg Lettuce with Cocktail Tomatoes English Cucumber Julienne Carrots and Onion Rings

Rings Smoked Chicken and Fried Bacon

Avo Salad R58

French Salad topped with Avocado

Greek Salad R62

French Salad with Feta Cheese and Black Olives

Caesar Salad R72

French Salad topped with Croutons Nuts Olives and Smoked Chicken

Elephant Salad R84

French salad with Sweet Pepper Slices Croutons Pecan Nuts Olives Onion



THE AFRICAN ELEPHANT

MAIN COURSE

Flame Grilled Steak

Succulent Tender South African Super A Grade Beef Cuts Flame Grilled to perfection served with your choice of side and basted with our home-made basting sauce.

<u>Rump</u>	200gr	R104	<u>Fillet</u>	200g	R119
<u>Rump</u>	300gr	R129	<u>Fillet</u>	300g	R149
<u>Sirloin</u>	250gr	R109	<u>T-Bone</u>	1/2kg	R129

Sauces:

R19

Creamy Blue Cheese; Port; Mushroom; Cheddar; Peri-Peri; Pepper

Chicken Skewer **R109**

Flame Grilled Skewered Chicken Fillet and Sweet Peppers

Spare Ribs

600gr R134

1kg R169

Flame Grilled Marinated Pork Spare Ribs

Ostrich Fillet **R189**

Ostrich Fillet Grilled to your taste served with creamy blue cheese sauce and cranberry Sauce

Springbok Steak **R189**

Tender Springbok Steak grilled to your taste served with Beetroot Homemade Port Sauce Vegetables and Creamy Mashed Potatoes

Lamb Chops **R169**

Three Best-End Lamb Chops flame grilled to your liking.

Mixed Grill **R169**

Succulent Flame Grilled Rump(150gr), Boere Wors, Lamb Chop

Bobotie **R119**

Traditional South African dish prepared with Spicy Aromatic Minced Beef served with Yellow Rice, Sambals, Chutney and Vegetables

Eisbein **R148**

Pickled Pork Hock coated in a Sweet Glaze served with Mashed Potatoes Mustard and Homemade Sauerkraut.

Oxtail **R168**

Oxtail slow cooked served with mash and vegetables

Lamb Curry (Mild) **R168**

Lamb on the bone gentle Curry Pot served with rice sambals and vegetables



THE AFRICAN ELEPHANT

Combos

Surf & Turf

R142

Sirloin Steak (250gr) or Rump (200gr) Flame grilled served with calamari rings, tartar sauce and homemade chips

Ribs & Wings

R134

Succulent marinated Flame Grilled Ribs (350gr) served with a full portion of chicken wings

Ask your waiter to build your own Combo

Ribs & Prawns

R189

Succulent marinated Flame Grilled Ribs (350 gr) served with 6 prawns

FISH

Cape Hake is an iconic South African saltwater fish caught of Southern and Western Cape forming the fish staple of many South African families. Hake is on the list of sustainably fished species.

Hake & Calamari

R124

Battered and deep fried served with tartar sauce & chips

Seafood Platter

R174

Hake Fillet, 3 Prawns, Calamari Rings, Mussels prepared in lemon or garlic butter served with Tartar Sauce and Chips or Rice

Hake & Prawns

3 prawns R148

6 prawns R184

Battered Hake & Prawns served with tartar sauce and your choice of peri-peri, lemon-, or garlic-butter.

Seafood Platter for Two

R239

Hake Fillet, 6 Prawns Full Calamari Rings and Mussels Tartar Sauce prepared in lemon or garlic butter served with Tartar Sauce and Chips or Rice

Prawns

R178

9 Prawns fried in Lemon Butter or Garlic Butter served with Peri-Peri Sauce, Lemon or Garlic Butter, Chips or Rice

Kingklip

R174

Kingklip Portion Gently Pan Fried in Garlic butter OR Lemon butter served with Chips, Rice or Side Salad

Trout

R139

Pan-fried Fresh Water Rainbow Trout from the Mpumalanga Highlands served with chips or rice, and Tartar Sauce

Female elephants are only available for mating for about four days once every 4 to 5 years



THE AFRICAN ELEPHANT

PASTA

Lasagne **R89**
Mince Beef or Spinach & Feta Lasagne served with a side salad

Alfredo **R97**
Penne pasta topped with garlic ham and mushroom in a rich cream based sauce

Macaroni & Cheese **R79**
Macaroni with creamy Mozzarella Cheddar & Feta cheese topping

Vegetarian Pasta **R78**
Spaghetti Pasta dish with In-Season Vegetables

Bacon & Mushroom Pasta **R92**
Penne Pasta with Bacon & Mushroom sprinkled with Mozzarella and Cheddar

Spaghetti Bolognese **R68**
Traditional style spaghetti with Bolognese Beef Mince

PIZZA

Margarita **R54**
Pizza base topped with Tomato Salsa Herbs Mozzarella and Cheddar Cheese

Hawaiian **R72**
Ham & Pineapple

Regina **R76**
Ham & Mushrooms

Mexican **R72**
Minced Beef, Green Pepper & Chillies

Cajun Chicken **R78**
Cajun Spiced Chicken & Mushrooms

Sweet Chicken **R78**
Chicken and pineapple on a Sweet Chilli Base

Stalking Leopard **R97-**
Bacon, Ham, Chicken & Feta

Lion's Delight **R84**
Bacon, Minced Beef & Chicken

Mac Mac **R87**
Bacon, Chicken & Pineapple

Greenie **R84**
Avo, Feta, Olives & Sweet – Onion

Horse Shoe **R68**
Chicken Liver, Chilli, Garlic

Porky **R72**
Deboned Rib & Mustard

Biltong **R86**
Biltong & Cheese

Extra Toppings:

R7: Onion, Garlic, Fresh Tomato, Chopped Chilli, Banana, Pineapple. **R12:** Minced Beef, Bacon, Ham, Peppers, Olives
R16: Feta, Cheddar, Mozzarella, Boboti or Bolognese mince, Chick Liver **R22:** Mushroom, Chicken, Avo

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DESSERTS

Ice cream & Chocolate Sauce

R34

Vanilla Ice cream with Thick chocolate sauce

Waffle

R49

Home baked Waffle with Vanilla Ice-cream and Chocolate Sauce

Amarula and Ice- Cream

R39

Vanilla Ice Cream Doused in Amarula Cream Liqueur

Baked Cheesecake

R49

Homemade Baked Cheese Cake served with a Scoop of Vanilla Ice-cream or Cream

Crème Brule

R59

Milktart inspired Crème Brule

Don Pedro

R39

Whisky / Kahlua, Amarula

Irish Coffee

R49

Americano with Jameson and topped with cream

Kahlua Coffee

R42

Americano with Kahlua Liqueur topped with cream

Crepe Elephant

R48

Crepe served with caramelized Banana flambéed in South African brandy served with Cream or Vanilla Ice Cream

Malva Pudding

R54

Traditional South African Baked Pudding served Hot with Custard and a Choice of Cream or a Scoop of Vanilla Ice-cream

Chocolate Mud Pudding

R54

Chocolate Sponge Pudding with rich chocolate filling served with Cream or Vanilla Ice cream

Ouma's Carrot Cake

R56

Amarula Coffee

R39

Americano with Amarula liqueur topped with cream

Scotch Coffee

R44

Espresso, Steamed and frothed milk, Scotch Whiskey

Dessert Wine (1 oz./90ml)

R24

Portuguese Style / Port, Muscadel, Jeripigo

Elephant normally only sleep 2 or 3 hours each day.



THE AFRICAN ELEPHANT

HOT BEVERAGES

Espresso	R14	Café Latte	R20
Double Espresso	R22	Café Mocca	R34
Americano	R16	Milo	R18
Jumbo Americano	R24	Horlicks	R28
Cappuccino	R18	Hot Chocolate	R22
Jumbo Cappuccino	R26	Hot Choco Stick	R32
Creame-Cino	R21	Brazilian Hazelnut Late	R36
Dbl Creame-Cino	R29	Toffee Caramel Late	R36

COLD BEVERAGES

Sodas (Coke Fanta Sprite)	R16-	Milkshake (Small)	R18-
Appetizer/ Grapetiser	R22-	Milkshake (Medium)	R26-
Fruit Juice 100% 250ml (Orange, Tropical, Mango)	R12-	Milkshake (Large)	R32-
Bos Ice Tea (Peach or Lemon)	R22-	(Chocolate, Banana, Strawberry, Lime, Bubble-Gum, Coffee, Milo)	

The members of an elephant family group take good care of one another. If one is sick or injured, others will stay with it to defend or support it.