



RUMBLE RESTAURANT

(015) 793-0452

We host various special events in partnership with our Community, as well as play host to private events such as Birthdays, Kitchen Teas, Year-ends Special Boma Braais and Traditional African Meal Nights on request.

WE WELCOME PEOPLE FROM ALL WALKS OF LIFE
and promote a non-discriminatory environment

Your Hosts – Freddie and Brenda

Follow us on Facebook for specials and events



We make our dishes fresh on order – Good food takes time to prepare

Note that all prices are subject to change without any prior notice and stock subject to availability

No sale of alcohol to persons under the age of 18

Right of Admission Reserved

COLD BEVERAGES

Soft Drinks	R17
Iced Tea Peach	R19
Soda Water Tonic Water	R16
Dry Lemon Lemonade	R16
Cordials	R7
Tomato Cocktails	R25
Red Bull	R22
Fruit Juice	R18
Water – Sparkling (500ml)	R17
Water – Still (500ml)	R13
Milkshake – Large	R33
Milkshake – Small	R26
Ice Cream Float	R27

HOT BEVERAGES

Glass of Milk (Hot or Cold)	R13
Espresso	R16
Espresso Double	R19
Macchiato	R18
Cappuccino	R25
Cheapo Chino (Bottomless)	R22
Caffe Latte	R29
Tea (Rooibos / 5 Roses)	R18
Milo / Hot Chocolate	R17
Irish / Kahlua / Amarula Coffee	R29

BEERS, CIDERS, WINES & SPIRITS

Castle Light	R19	Hansa	R17
Black Label & Amstel	R18	Windhoek Draught	R24
Savannah Light	R23	Hunters Dry	R22
Sauvignon Blanc & Cabernet Sauvignon p/glass	R25	Sauvignon Blanc & Cabernet Sauvignon p/bottle	R110
Gin Richelieu Klipdrift	R12	Captain Morgan	R17
Captain Morgan Spiced Gold	R14	Cane Vodka	R13
J&B	R15	Bells	R17
Tequila	R18		



View our Cocktail and Shooter Menu for some delicious options

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Breakfasts Served All Day

Hoedspruit Toad-in-a-Hole: Slice of bread covered with a baked egg, a rasher bacon and topped with cheese and grilled in the oven	R20.00
Wake me up Breakfast: 1 egg (fried or scrambled), 2 rashers of bacon, fried tomato and toast	R35.00
Frittata style omelettes: Served with toast and filling option of: <ul style="list-style-type: none"> - Bacon and Cheese - Cheese and Tomato (V) - Ham and Cheese 	R48.00
Breakfast Pizza: Egg, bacon, spinach, feta and side of fries	R52.00
Hungry NOW Breakfast: 3 eggs (fried or scrambled), 3 rashers of bacon, beef or ostrich sausage, fried tomato and 2 slices toast	R60.00

Light Meals

Toasted Sandwiches or South African Jaffel (Served with Coleslaw or Chips) <ul style="list-style-type: none"> - Cheese (V) - Cheese and Tomato (V) - Ham and Cheese - Tuna and Mayo / Chicken and Mayo - Bacon, Egg and Cheese 	R35.00 R40.00 R45.00 R50.00 R55.00
Portion of Chips (V)	R25.00

Salads

Coleslaw: Diced Cabbage and Carrots drowned in Mayonnaise(V)	R45
Greek: Lettuce, fresh tomato, sliced black olives, cucumber, red onions and feta (V)	R50
Sweet Chilli Chicken: Lettuce, fresh tomato, cucumber, grated gouda, chicken with sweet chilli sauce	R55
Salmon: Lettuce, rocket, fresh tomato, grated gouda, avo, and smoked salmon	R70
Biltong: Lettuce, cucumber, tomato, gherkins, red onion, grated gouda and biltong	R80

Starters

Little Cheesy Garlic Bread (V)	R25
Bruschetta Snack Plate: Toasted ciabatta bread topped with choice of fried mushrooms or fresh tomato pomodoro	R45
Chicken Livers: Cooked in a spicy tomato, cream and wine sauce (H)	R50
Creamy Mussels ½ Shell: Cooked in a white wine creamy garlic sauce, served with garlic bread	R75
Deep Fried Calamari Rings: Served with lemon butter or garlic sauce	R75
4 Prawn Starter: Cooked in a white wine garlic sauce or curry sauce (H)	R75

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Pasta's

Choose from Penne, Spaghetti or Tagliatelle

Napolitana: Tomato based sauce (V)	R75
Bolognese: Ground beef based tomato sauce	R95
Creamy Chicken & Spinach: Creamy cooked chicken, garlic and spinach	R95
Mushroom and Pepper: Creamy mushroom and pepper based sauce (V)	R95
Beef Lasagna: Bolognese lasagne under melted mozzarella and parmesan cheese	R110
Amatriciana: Tomato based sauce, bacon, black pepper, parsley and chilli (H)	R135
Boscaiola: Cream, bacon, peas, mushrooms and onions	R145
Carbonara: Cream, bacon, onions, eggs, black pepper and parmesan	R145

Chicken

Chicken Sosatie: 2 Chicken kebabs served with pap, chips or coleslaw	R85
½ Chicken: Served with pap, chips or coleslaw: Lemon & Herb / Peri Peri / Barbeque	R95
Chicken Curry: Chicken goulash cooked in curry sauce served with rice, poppadum and condiments (H)	R110
The Bird Bord: Platter based meal with basted chicken wings, ostrich wors, pap and sous – Serves 2 people	R110

Meat

The Cut of the Day: +/- 300gr meat cut of the day (Ask your waiter for information)	R110
Hot Mustard Bacon Carpet Bagger: Tenderised meat topped with cheddar, mustard & bacon (H)	R120
Biltong and Avo Carpet Bagger: Tenderised meat topped with cheddar, biltong and avo	R140
T-Bone +/- 400gr	R135
<i>All of the above served with pap, chips or coleslaw</i>	
Additional sauces: Pepper / Garlic / Creamy Mushroom / Monkey Gland / Chilli	R25
Pot & Chow (Venison meat stew on straight half megaload) – Serves 4	R220

Burgers

Plain Beef or Chicken Burger: Served with chips	R50
Hawaiian or Cheese Burger: Served with chips	R60
Saucy Burger: Option of Creamy Mushroom / Cheese / Garlic / Peri-Peri - Served with chips	R65

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Pizzas

All our pizzas are homemade on thin base and option of Calzone available on all types

MEDIUM – 23cm | LARGE – 30cm

Focaccia: Pizza base with olive oil, garlic and rosemary (Only available in Large) (V)	Large – R45
Margherita: Tomato base and mozzarella cheese (V)	Med – R45 Large - R60
Hawaiian: Tomato base, mozzarella, pineapple and ham	Med – R55 Large – R70
Regina: Tomato base, mozzarella, mushrooms and ham	Med – R55 Large – R70
Diavola: Chilli base, mozzarella and hot salami (H)	Med – R55 Large – R70
Biltong Pizza: Tomato base, mozzarella and biltong	Med – R60 Large – R75
Ital Greco: Tomato base, mozzarella, spinach and feta (V)	Med – R60 Large – R75
Herbivore: Tomato base, mozzarella, sliced black olives, mushrooms, peppers and tomato (V)	Med – R65 Large – R80
Chicken: Tomato base, mozzarella, chicken, feta and basil pesto	Med – R70 Large – R85
Omnivore: Sweet chilli and mayo base, mozzarella, bacon, ham, mushroom and pepper	Med – R70 Large – R85
Three Cheeses: Mozzarella, cheddar and gouda on an olive oil base (V)	Med – R70 Large – R85
Romano: Chilli base sauce, mozzarella, bacon, salami, onions, garlic and chilli (H)	Med – R75 Large – R100
Quattro Stagioni: Tomato base, mozzarella, boiled egg, anchovies, mushrooms, sliced black olives and ham	Med – R75 Large – R100
Carnivore: Tomato base, mozzarella, biltong, ham, bolognese and chicken	Med – R90 Large – R125
Fantasia: Tomato base, mozzarella, basil pesto, bacon, olives, feta and salami	Med – R95 Large – R130
Grizza: Siamese twin-style Calzone – one side creamy spinach & feta and prego steak filling in the other (serves 4)	R230

Extra add-ons for all Pizza's and Meals charged at R15 per extra

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Desserts

Subject to availability

Sago Warm Pudding: Served with Ultramel Custard	R35
Ice Cream: Served with chocolate, caramel sauce or shot espresso	R40
Lemon Meringue Pie	R45
Milk Tart	R50
Cinnamisu	R50
Pudding of the Week (Ask your Waitron for the week special)	R50

Special Traditional Event Options

In spirit and pride of our African Culture and Heritage, we cater various private themed menus on request and pre-booking
Cultural Dishes include but not limited to

- **Tripe:** Parts of an animal that are left over from cutting up a carcass, they are also called variety meats, cooked into a stew-like dish
- **Durban Mbila's and Nyama:** Corn on the cob with variety of meat options grilled on an open flame
- **Amadumbe:** Sweet potato and peanut mash
- **Umngqusho:** "Samp", broken dried maize kernels mixed and cooked with beans
- **Cape Malay Mutton Curry:** Mutton cooked in Malay-style creamy curry sauce
- **Morogo:** Anyone or a combination of different types of green edible leaves, including bean and beetroot leaves. In combination with braised onions and tomato
- **Amanqina:** A hoof of a cow, pig or sheep boiled, then spiced for taste. Very delicious but sticky
- **Boerekos Lunch:** Roasted meat options with cooked vegetables and starches
- **Mopani Worms:** Fried, grilled or cooked, spiced with chilli and often eaten with peanuts
- **Biryani:** Set of rice-based foods made with spices, rice and variety of meat options
- **Skop:** Head of Cow or Sheep. The head is first scrubbed with a sharp instrument like a razor to remove skin and unwanted parts like ears and nose are then cut out. The head is then boiled and allowed to simmer



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