



MENU

BREAKFAST *(isidlo sakusasa)*

Braised Ox Liver and Lamb Kidneys | Served with 2x poached eggs, avocado, grilled tomato on toast | **110**

Bisto | 2x Poached eggs in our tomato relish, on spinach and toast | **40**

Fruit Salad | Freshly cut seasonal fruit with toasted mixed seeds, muesli and double cream yoghurt | **75**

Magwinya | Deep fried bread dough served with preserves, white gouda cheese, and cold meat | **45**

Classic English Breakfast | 2x Bacon rashers, 1x pork sausage, baked beans, 2x eggs, freshly sliced tomato, on toast | **95**

LIGHT LUNCH LINE *(isidlo sasemini)*

Red Location Fish | Hake, fried in light butter with our fish rub and cayenne pepper. Served with potato wedges or vetkoek or rostile with our own tartar sauce, and a side green salad | **140**

Frikkadel | South African meatballs on a rostile (rooster brood) with chakalaka, guacamole and lettuce | **85**

Boerie Roll | Our carefully selected boerewors on a rostile, our own tomato relish, onion rings and side salad | **96**

Roast Butternut and Beetroot Salad | On a bed of rocket, watercress, with peppadews, olives, feta cheese, toasted nuts and our own balsamic reduction | **120**

Chicken meets Waldorf Salad | Flame grilled, succulent chicken breast marinated in your choice of our peri-peri sauce or our coriander and cashew pesto, with apples, walnuts or pecans, cranberries, in a light yoghurt and lemon dressing, on a bed of green | **130**

Flame grilled Rump/Sirloin Steak | 200g, flame grilled to your specification, with potato or sweet potato wedges and a side green salad | **140**



Kitchen | Bar | Lounge
Established 2018
eDikeni

EVENING MEALS *(isidlo sangokuhlwa)*

Beef Steak and Kidney Stew | A hearty stew, fire cooked gently in our signature base with onion, peppers, herbs and spices, served with rostile or dumpling or pap and a choice of spinach or lightly stir-fried veg and roasted butternut | **120**

Oxtail Potjie | Braised and slow cooked in our signature base with onions, peppers, herbs, spices, Worcester sauce and red wine. Served with samp and beans, and your choice of spinach or lightly stir-fried veg and roasted butternut | **160**

Lamb Shank Potjie | The lamb shanks are slow cooked in a base of onion, green pepper, cumin, coriander, garam masala, nutmeg, cinnamon, cardamom, tomato paste, coconut milk. Then finished off with some flames and served on your choice of samp and beans or mqa (pap cooked with spinach and potato) and a choice of spinach or lightly stir-fried veg and roasted butternut | **320**

Pork Belly | Slow roast, sticky, succulent, melt off the bone pork belly. With our secret rub. A homage to the Germans who settled in the Eastern Cape. Served with potato or sweet potato wedges and lightly stir-fried veg | **145**

Flame grilled Fish | Panga/Angel fish/Yellowtail marinated in our peri-peri sauce, flame grilled to perfection, served with either potato wedges or sweet potato wedges and a salsa | **200**

Chicken Dust | Half-chicken marinated in our special chicken rub and our homemade peri-peri sauce with African Bird's Eye chilli, roasted garlic, roasted red peppers, coriander, dill, lemon, paprika and wine. Slow cooked over "doringbos" coals. Served with potato wedges or mqa or sweet potato | **120**

Mapenza Mac and Cheese Bake | Macaroni, tomatoes, onions, eggs, pasteurised cream, milk, cheese | **120**

DESSERT

Malva Pudding | Traditional malva pudding drizzled with Amarula Cream, served with almond and chocolate ice cream | **60**

Flame grilled Peaches/Pine apples | Served with crushed chilli and vanilla ice cream | **48**

"Mama's Fridge Cake" | Ideal milk, pineapple jelly with pineapple juice, pineapple chunks, tennis biscuits | **55**