



BUFFALO BAR MENU

Available from 11:00 – 19:00



VULTURE CULTURE EXPERIENCE SUPPORT
\$1 from every dish sold will be donated to vulture conservation.

A surcharge will apply to payments made in local currency.

LIGHT FARE

chilled cucumber & yogurt soup - US\$8
crispy breadstick and extra virgin olive oil

anti-pasti - US\$14
roasted eggplant, hummus, goat's cheese stuffed peppers,
olives & flat bread

beef samoosa - US\$10
tamarind sauce

peri-peri gizzards & buffalo chicken wings - US\$11

fritto misto - US\$15
calamari, fish & ginger remoulade

jalapeños poppers - US\$8
remesco sauce



SALADS

chicken cesar salad - US\$13
grilled chicken, crispy bacon, egg

watermelon and feta salad - US\$10
balsamic dressing, rocket leaves and basil

beet hummus bowl - US\$15
arugula, beets hummus, barley, tomato, red onion, cucumber,
goat's cheese, olives, mint, and a lemon dressing

roasted squash, lentil & sun-dried tomato salad - US\$15
cucumber, arugula & poppy seed dressing



PUB GRUB

all items are served with a choice of green salad or french fries

the Lodge smashed burger - US\$15
beef / pork combo, onions, tomato roasted peppers, spicy mayo

the legendary chicken and mushroom pie - US\$14

chicken quesadilla - US\$15
guacamole, pico de gallo

grilled vegetable panini - US\$12
herb focaccia and mozzarella

lamb kebab roll - US\$15
mint sauce



PIZZA - US\$16

Choose any four items:

chicken | peppered beef strips | ground beef | beef sausage
pork sausage | salami | bell peppers | pepper dew jalapeno | olives
cherry tomato | avocado | fresh chili | onions | eggplant | feta
ground chicken livers | eggplant | sun-dried tomato | pineapple

FROM THE STOVE

mixed gango skewer- US\$15

beef & chicken livers, gizzard, kidneys,
sadza, 'ulude' - local bush vegetable

spicy pork trotter curry - US\$15

steamed rice / sadza, lentil

beef lasagne - US\$15

organic salad

spicy lamb curry - US\$16

steam rice, raita, poppadum

spicy stir fry beef and egg noodles - US\$15

chicken and pineapple fried rice - US\$15

egg, soy sauce

roasted aubergine & olive spaghetti - US\$16

wilted baby spinach, sun-dried tomato, capers, goat cheese,
lemon zest and garlic parmesan cheese

DESSERT

tarte tatin - US\$7

passion fruit, ice cream, honey tuile

baked lemon cheese - US\$7

berry compote

blueberry frangipane - US\$7

rum & raisin ice-cream, toasted almond praline

opera cake - US\$7

butterscotch sauce

trio of home-made ice-cream - US\$7

vanilla | date | passion fruit | masala | amarula | pistachio

coconut panna cotta - US\$7

pineapple & mint salsa, strawberry coulis

flourless chocolate cake (gluten free) - US\$7

chocolate paint

Please note all prices are stated in USD.
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