

Sefapane

LODGES & SAFARIS

CALABASH GRILL



DINNER MENU



STARTERS

OSTRICH CARPACCIO..... R60

Drizzled with olive oil, balsamic reduction and Parmesan cheese

SALMON CARPACCIO..... R75

A treat from the sea, thinly sliced salmon topped the red and white onion concasse

PRAWNS PIRI-PIRI R75

These angry prawns are sure to get your taste buds tingling. Pan fried with garlic and piri-piri peppers

BRUSCHETTA..... R65

A marriage of diced bacon feta onion and tomato concasse tossed together with our home made basil pesto on three toasted slices of French loaf

BLACK MUSHROOMS R45

Marinated and grilled black mushrooms filled with Morogo (South African spinach) and topped with mozzarella cheese and crispy bacon



SALADS

CHEF'S SALAD

Starter R34

Main R70

Salad greens with avocado*, chicken breast, peppadew and bacon bits served with a creamy herb dressing

WARM BEEF SALAD

Main R105

A salad with a meaty twist accompanied with sautéed pepper, onions and sweet cherry tomatoes finished with olive and balsamic dressing

TABLE SALAD..... R60

Fresh garden salad for the family to share

SOUP..... R35

A range of aromatic soups that will leave you thirsty for more, please enquire with your waiter about the soup on offer



Spicy



Vegetarian

*Seasonal

25 YEARS OF SEFAPANE LODGES AND SAFARIS UNFORGETTABLE AFRICAN EXPERIENCES

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THE GRILLS

All grilled dishes are served with vegetables – add a starch or side dish of your choice for R15

JACK'S SPARE RIBS FLAMBÉ

Pork spare ribs from the grill, flambéed with Jack Daniels at your table

Ladies portion 500g **R145**

Man's portion 1kg **R220**

RUMP STEAK

Ladies portion 200g **R125**

Man's portion 400g **R180**

BEEF FILLET

Ladies portion 200g **R150**

Man's portion 400g **R200**

OSTRICH FILLET **R170**

A mouth watering soft, tender, delicate fillet grilled to perfection

VENISON FILLET..... **R170**

Kudu, Impala, Springbok, Wildebeest or Warthog. Enquire with your waiter which venison is available today

1/2 PERI-PERI CHICKEN **R120**

½ chicken flame grilled and basted with our superior peri-peri sauce



Spicy



Vegetarian



HOT KITCHEN

VENISON POTJIE **R140**

Slow stewed cuts of venison with red wine and pepper served the traditional African style

LAMB CURRY **R120**

Full flavoured lamb curry cooked Cape Malay Style

CHICKEN CURRY..... **R105**

This aromatic and tasty Calabash classic chicken curry served with coriander, almonds, atchars and accompanied with a poppadum will leave you coming back for more

BOBOTIE..... **R95**

Traditional African dish, Cape Malay Style, made with ground beef

SIZZLERS

CHICKEN SIZZLER..... **R110**

Oriental stir-fry with marinated chicken in soy and plum sauce served with colourful prawn crackers

VEGETARIAN SIZZLER **R85**

Oriental stir-fry in soy and plum sauce served with colourful prawn crackers



FISH

All dishes are served with vegetables – add a starch or side dish of your choice for R15

CALABASH FISH SQ

Fish of the day. Enquire with your waiter which fish is available today

PRAWNS R220

12 Grilled prawns peri peri or lemon and herb butter



PASTA

VEGETABLE LASAGNE R95

Grilled vegetables layered with fresh basil pesto, tomato sauce and lasagne sheets



Spicy



Vegetarian



DESSERT

FRUIT KEBABS R50

Two tantalizing fruit kebabs accompanied by a scoop of vanilla ice cream

DUO OF ICE CREAM R50

A marriage of chocolate and vanilla ice cream to cool off on a hot day, accompanied by chocolate sauce. For the whole family.

LEMON CHEESECAKE R55

A decadent lemon cheesecake with a biscuit base, this is the perfect end to a great meal

CHOCOLATE BROWNIE R60

This chocolaty delight, served with a scoop of vanilla ice cream. *Contains nuts.*

APPLE CRUMBLE WITH CUSTARD R50

This home made cinnamon and apple tart is a classic with its biscuit crumble topping served with custard. A south African favourite.