



DISHES FROM GRANDMAS KITCHEN

Please ask your waiter if these items are in stock, as only a few are freshly prepared every day

Soup of the Day

N\$ 50

Freshly made and very tasty,
served with a slice of home baked farm bread

Beef Rib

N\$ 135

Beef rib braised to perfection, served with steamed white
Rice and Veggies

Cal's Liver (250gr)

N\$ 125

Perfectly fried, topped with a creamy brown onion sauce
served with herb mashed potatoes, caramelized apple and
seasonal vegetables

Eisbein

N\$ 135

Crispy baked or softly cooked Eisbein, served with mashed
Potatoes, Veggies and a homemade sweet Mustard Sauce

ORYX SCHNITZEL

N\$ 135

250gr Oryx steak made into a schnitzel, served with
French fries and veggies



MORNING MEALS

Full breakfast buffet	N\$ 125
Sunrise Breakfast Pizza (medium) Your Choice of Two Fried or Scrambled eggs accompanied with Savory Mince, fried Mushroom, fried Tomato and a dash of Cheese	N\$ 85
Omelet with Cheese and Onion Cheese, Bacon and Beef sausage Savory Mince and Cheese All of the Above	N\$40 N\$ 60 N\$50 N\$ 110
Poached Egg Homemade toasted bun topped with Poached egg, Bacon, Guacamole and slow roast sweet chili and herb tomato	N\$ 75
Early Bird Breakfast Two fried Eggs, Bacon, Beef Sausage and Toast	N\$ 65
Day Breaker Breakfast Two fried Eggs, small Oryx Steak, Beef Sausages, fried Mushrooms, Tomato, Crispy Bacon and Toast	N\$ 85
Big Boy Breakfast A three Egg Omelet, filled with Tomato, Onion, Mushroom and Gouda Cheese, served with 3 streaks of Bacon, 2 pieces of Home-Made Boerewors, a slice of Toasted Farm Bread and half a grilled Tomato.	N\$ 115
Savory Plaas Brood A slice of our famous farm style bread, freshly baked daily, topped with two fried Eggs, Bacon and savory Mince	N\$ 55



HAMBURGERS

All burgers are made with a freshly baked bun, coated with Sesame seed and accompanied by French Fries

ORYX BURGER

Flame grilled homemade Oryx Meat patty, Caramelized Onion, a slice of Cheddar Cheese, Gherkin, Tomato and a Tangy sauce.

1 x 150gr patty **N\$ 95**

2 x 150gr patty **N\$ 125**

NAKED BURGER

N\$ 95

Two homemade Oryx flame grilled Patties, Gherkin, Tomato, a slice of Cheddar cheese, Caramelized onion and a Tangy sauce.

CHICKEN BURGER

N\$115

Flame grilled Chicken breast (150gr), Gherkin, slice Tomato, Caramelized onion, Mayo and a slice of Cheddar cheese.

PASTA

PASTA BOLOGNAISE

Tagliatelle topped with Bolognese sauce

N\$ 100

CASA PASTA

N\$ 105

Tagliatelle topped with stir-fried Oryx strips, Julienne carrots, Onions and Peppers with a Soya and BBQ dressing.

VEGETARIAN PASTA

Tagliatelle, and stir-fried Veggies

N\$105

CHICKEN PASTA

Creamy Chicken, Mushroom, Green Pepper served on Tagliatelle

N\$ 115

NudelAuflauf

N\$ 115

Game Strips, ham and bacon grilled with a creamy BBQ Sauce Layered between noodles and vegetables topped with cheese

KIDDIES

Chicken / Game Schnitzel and Fries

N\$ 70

Chicken Nuggets and Fries

N\$ 65

Tagliatelle topped with Bolognese sauce

N\$ 65

Ice Cream and Chocolate Sauce

N\$ 35

Mini Spare Ribs & Chips

N\$ 90



SALADS OR STARTERS

CRISPY GARLIC ROLL

With Cheese

N\$ 35

FOCACCIA BREAD

Pizza base drizzled with Olive oil topped with Coarse sea salt and Chopped garlic

N\$ 40

SUMMER SALAD (Seasonal)

Crispy garden salad, Sweet Melon, Feta, Watermelon with a medley of Garden vegetables drizzled with Bulgarian yogurt and Honey dressing

Individual

N\$ 80

Bowl for the table

N\$ 145

CASA SALAD

Grated mozzarella, Feta cheese, Garden greens, Olives, Cocktail tomatoes, Sliced apple, Chicken strips, accompanied with Farm style bread and Butter

Individual

N\$ 85

Bowl for the table

N\$ 160

TRADITIONAL GREEK SALAD

Diced Tomato and Cucumber, Garden greens, Sliced onion, Green pepper, Feta cheese, Olives, dusted with Oregano

Individual

N\$ 75

Bowl for the table

N\$150

COLD MEAT AND CHEESE PLATTER

Zebra salami, Smoked meat (Oryx), Smokies accompanied with South African cheese, pickled Gherkins, Olives and Fruit preserves served with home-baked Bread and Sweet chili sauce.

N\$ 175

COLD GAME SALAD

Oryx strips, stir-fried and cooled, served on a bed of Lettuce, topped with grated Mozzarella, Feta cheese and Tomatoes. Sprinkled with a Honey-mustard dressing.

N\$ 85

ESCARGOT (GARLIC SNAILS)

Bakers half dozen plump Snails pan-fried in Garlic butter served with a slice of farm style Bread.

- TRADITIONAL

N\$ 70

- BLUE CHEESE

N\$ 80

- MELTED GOUDA

N\$ 75

CHICKEN LIVERS

Pan fried in a Sweet and Tangy or Peri-Peri sauce served on a slice of toasted white Bread.

N\$ 70



MAIN COURSE

*Freshly prepared hot seasonal vegetables
and French fries accompany all our main courses.*

BEEF SIRLOIN	250g	N\$ 135
BEEF RUMP	500g	N\$ 175
BEEF T-BONE	500g	N\$ 170
FILLET OF BEEF	300g	N\$ 160
GAME LOIN STEAK	400g	N\$ 155
GAME LOIN STEAK	250g	N\$ 135

POULTRY

CHICKEN SCHNITZEL		N\$ 120
Flattened chicken breast, crumbed and deep fried, topped with Mushroom sauce		
CHICKEN WING SKEWER	Six N\$ 90 Twelve	N\$160
Marinated in a Sweet chili sauce, flame grilled served with French fries.		

PORK

CHEESE SCHNITZEL		N\$ 150
Pork steak, flattened, crumbed and deep fried, topped with a Cheese sauce made from Gouda cheese		
PORK NECK STEAK		N\$ 145
A steak cut from Pork neck, flame grilled		
RIBBETJIES, PORK SPARE RIBS	500 gr 1 kg	N\$ 145 N\$ 240
PORK STEW		N\$ 115
Sweet Mild Curried Pork, stewed until soft and tender, accompanied by mix vegetables and a bed of rice		



FROM THE WEST COAST

*ALL SEAFOOD items are SEASONAL and require the guest to ask
Whether or not we have the specific item in stock on that day*

All is served with your choice of French fries or Boiled white rice

CALAMARI RINGS

N\$ 95

Crumbed calamari rings, deep fried until golden brown, served with a Tartar sauce, Lemon wedges and accompanied by French fries

MUSSEL POT

Eight half shelled New-Zealand Mussels smothered to perfection in our home made Lemon garlic sauce. Served with a slice of farm style Bread

N\$ 85

OLD FASHIONED "FISH AND CHIPS"

N\$ 130

Hake fillet 220-250g, dipped in batter then deep fried, served with Tartar sauce

SEAFOOD PLATTER FOR TWO

N\$230

Two deep fried Hake fillets, fried Calamari strips, four Mussels and three Prawns, served with melted Garlic butter.

PRAWNS

N\$ 30 (each)

Lightly dusted and pan fried in butter.

HOME MADE SAUCES AND EXTRA PORTIONS

N\$ 35

SAUCES:

Mushroom, Cheese, Peri-Peri, Pepper, Sweet chili, Chutney, Garlic, Tangy Spare Rib and Tabasco

Extra Portions:

Garlic Butter, Onion Rings, Warm Veggies, Traditional Mielie Pap, Mash Potato, Jacket Potato and Parsley butter potato



WOOD OVEN BAKED PIZZA

	Small 15cm	Large 27cm
BIG H Bolognaise mince, Salami, Bacon, Chicken, fresh Tomatoes, Braai Sauce, Gouda cheese, Mozzarella cheese	N\$65	N\$ 125
REGINA Ham and Mushrooms	N\$55	N\$ 90
RIB and PINE Deboned Pork rib and Pineapple, Tangy sauce	N\$60	N\$ 105
FOUR SEASONS Feta cheese, Mushrooms, Ham, Green peppers, Asparagus and Olives	N\$70	N\$ 125
VEGETARIAN Sliced Tomato, Mushrooms, assorted Peppers, Pineapple and Onions	N\$55	N\$ 95
GREEK Sliced Tomato, Olives, Feta and Garlic	N\$55	N\$ 90
TROPICANA Chicken, Pineapple and Banana	N\$55	N\$ 95
NAPOLITANA Salami, Mushroom, Asparagus and Garlic	N\$60	N\$ 110
QUATRO FORMAGGI Mozzarella, Feta, Cheddar, Gouda	N\$55	N\$ 95
MARGHERITA Mozzarella, sliced fresh Tomatoes	N\$45	N\$ 75
SEVEN SEAS Lots of Seafood, Garlic, Seafood Mayonnaise	N\$60	N\$ 110
HAWAII Pineapple, Ham, Mozzarella Cheese	N\$50	N\$ 90
OLIE'S REALY HOT Mexicano Bolognaise mince, Fresh Chili, Garlic and Peppers	N\$55	N\$ 95

HOUSE SPECIALITIES & COMBO'S

BRAAI BASKET	N\$ 125
Mini Game Kebab, Boerewors, Chicken wings served on a bed of Chips accompanied by Mayonnaise	
ORYX STROGANOFF	N\$ 115
Traditional Stroganoff with strips of Oryx steak, Mushrooms, Onions, served with boiled white Rice and our daily fresh Vegetable.	
MEAT PLATTER FOR TWO	N\$ 300
One game Loin steak, six Chicken wings, two Kebabs, one Pork neck steak and two Lamb chops served with a double helping of Chips. Accompanied by three sauces	
ORYX AND PRAWN COMBO	N\$ 170
A succulent 400g Game steak, flame grilled to your satisfaction, joined by two pan-fried Prawns, served with the daily fresh Vegetable and your choice between Rice and French fries	
TOPPED GAME	N\$ 155
A succulent 400g Game steak, flame grilled to your satisfaction, topped with fried Onions, Mushrooms, diced Bacon and melted Gouda cheese, served with the daily fresh Vegetable and your choice between Rice and French fries	
GAME KEBABS	N\$ 120
Two glorious Game kebabs, matured in our home-made marinade, flame-grilled, served with the daily fresh Vegetable and French fries.	

SOMETHING SWEET

VANILLA ICE CREAM	N\$ 40
With Chocolate sauce	
MALVA PUDDING	N\$ 65
Served with Custard or Ice cream	
WAFFELS TO DIE FOR	N\$ 60
Homemade waffle served with vanilla ice cream and golden syrup	
CHOCOLATE VOLCANO	N\$ 65
A Rich chocolate Soufflé made with Belgium Chocolate and baked to perfection. Each little eruption contains a slab of Chocolate Served with Ice cream or Whipped cream	
MILK TART PANCAKES	N\$ 45
Two pancakes with a milk tart filling, served with a mix berry compote	
CASA BERLINER STYLE	N\$ 55
Deep fried Berliner Doughnut with a Nutella and vanilla ice cream filling	
APFEL STRUDEL	N\$ 55
Homemade apple strudel served with vanilla ice cream	
CHOCOLATE MOUSSE	N\$ 65
A Duo of white and dark chocolate mousse served with a mixed berry compote and tulle biscuit	



COLD DRINKS

MILK SHAKES	N\$ 45
Double Espresso, Banana, Strawberry, Chocolate, Bubblegum, Lime	
DOM PEDRO(Base Only)	N\$ 30
Vanilla Ice-cream only, choose any single or double shot of Spirits or liquor from Drinks menu	

HOT DRINKS

FRESHLY BREWED COFFEE	N\$ 25
AMERICANO	N\$ 35
CAFÉ LATTÉ	N\$ 35
CAPPUCCINO	N\$ 35
COFFEE & CONDENSED MILK	N\$ 35
ROOIBOS TEA & CONDENSED MILK	N\$ 20
ENGLISH TEA OR ROOIBOS TEA	N\$ 25
HOT CHOCOLATE	N\$ 35
IRISH COFFEE (Base Only)	N\$ 25
Filter Coffee only, choose any single or double shot of Spirits or liquor from Drinks menu	

ESPRESSO	Single N\$25	Double N\$35
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