



Calabash

Restaurant

**** SUBJECT TO CHANGE WITHOUT NOTICE ****

AT BUSHMANS ROCK COUNTRY LODGE

CALABASH BREAKFAST CONSISTS OF :-

- VARIETY OF COFFEE, TEA & FRUIT JUICE
- VARIETY OF FRESHLY BAKED ROLLS, BREAD, TOAST & PASTRIES
- PLAIN AND FLAVOURED YOGURT
- FRESH FRUIT IN SEASON
- SELECTION OF 3 CEREALS
- HOT PORRIDGE (WINTER MONTHS ONLY)
- LOCAL & IMPORTED CHEESE SELECTION
- SCRAMBLED EGGS
- GRILLED BACON

WITH YOUR CHOICE OF ONE OF THE FOLLOWING : (PLEASE TICK ONE IN EACH COLUMN)

MEAT	√	POTATOES	√	EGGS	√	TOMATO / BEANS ETC.	√
SAVOURY MINCE		POTATO CHIPS		EGGS FLORENTINE		GRILLED TOMATOES WITH HERBS	
BOEREWORS		POTATO WEDGES		SPANISH OMELETTE		TOMATO & ONION CONCASSE	
LAMB SAUSAGES		PANFRIED POTATOES WITH HAM		EGGS BENEDICT		BAKED BEANS IN TOMATO SAUCE	
OX LIVER		PANFRIED POTATOES WITH ONIONS		MEXICAN EGGS		GRILLED MUSHROOMS & ONIONS	
SAVOURY CHICKEN LIVERS		POTATO HASHBROWNS		FRIED EGGS			
MINI TENDERISED STEAKS		HERBED POTATO BAKE		QUICHE OF THE DAY			
CHEESE GRILLER SAUSAGE							
HADDOCK IN CHEESE SAUCE							
FISHCAKES							
FRANKFURTER							
CHICKEN & PEPPADEW SAUSAGE							

Eggs Florentine - Poached/fried eggs, spinach and a creamy Hollandaise sauce
Spanish Omelette - Thick egg omelette made with potatoes and fried in olive oil
Eggs Benedict - Poached/fried eggs, topped with ham and Hollandaise sauce
Mexican eggs - Scrambled eggs with spicy onions, red & green peppers



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ALL MAIN COURSES SERVED WITH POTATOES OF THE DAY AND RICE OR SAMP OR SAMP AND BEANS OR PAP AND SAUCE, TO COMPLIMENT THE DISHES

LUNCH MENU 1	LUNCH MENU 2	LUNCH MENU 3	LUNCH MENU 4	LUNCH MENU 5
STARTERS	STARTERS	STARTERS	STARTERS	STARTERS
SHRIMP & MANGO OR AVOCADO OR PAPINO WITH SAUCE "MARIE ROSE" (SEASONAL) CHICKEN LIVERS WITH PERI PERI CREAM SAUCE	PHYLLO CIGARS WITH RICOTTA AND SPINACH MEXICAN TACOS WITH CHILLI CON CARNE WHOLE POACHED LINEFISH & FENNEL TARTARE SAUCE	SPICY FISH TORTILLAS WITH CRUNCHY SALAD MINI GREEK LAMB BURGERS WHOLE BLACK MUSHROOM FILLED WITH SPINACH AND BAKED WITH CHEESE	MALAY STYLE PICKLED FISH MINI SPINACH AND FETA PHYLLO PIES MUSSELS IN CREAM SAUCE	FRIED HAKE FILLET WITH BEER BATTER BEEF SAUSAGE CORN DOGS
SALADS	SALADS	SALADS	SALADS	SALADS
SOUTH AFRICAN STYLE PACKED GREEK SALAD ROASTED BEETROOT AND BUTTERNUT WITH GRILLED PUMPKIN SEEDS, ROCKET AND CITRUS MEXICAN SPICY PASTA SALAD WITH JALAPENO SALANNAISE	SOUTH AFRICAN STYLE PACKED GREEK SALAD WALDORF SALAD — APPLE, CELERY & WALNUTS WITH SALANNAISE SPICY PASTA SALAD WITH PEPPADEW DRESSINGS	SOUTH AFRICAN STYLE PACKED GREEK SALAD COLESLAW WITH PEARS BEETROOT WITH GOATSMILK CHEESE AND BALSAMIC GLAZE	SOUTH AFRICAN STYLE PACKED GREEK SALAD RUSSIAN MIXED VEGETABLE AND EGG SALAD BOWTIE PASTA SALAD WITH CURRY SALANNAISE	SOUTH AFRICAN STYLE PACKED GREEK SALAD CURRIED EGGS ON GREENS TRADITIONAL BEETROOT WITH SUGAR AND VINEGAR
POULTRY	POULTRY	POULTRY	POULTRY	POULTRY
CHICKEN KEBABS WITH PEANUT SAUCE	GRILLED CHICKEN PIECES IN TOMATO POMODORI AND BASIL SAUCE	CHINESE CHICKEN STIR FRY WITH VEGETABLES CASHEW NUTS AND SOYA SAUCE	HOMEMADE CHICKEN PIE WITH PUFF PASTRY CRUST	GRILLED BABY CHICKEN PERI-PERI
MEAT	MEAT	MEAT	MEAT	MEAT
BEEF SCHNITZELS (200GR) WITH CHEESE SAUCE	MATURE ROAST BEEF WITH ONION GRAVY	BEEF 'CORDON BLEU' STUFFED WITH HAM AND CHEESE WITH MUSHROOM SAUCE	ROAST SHOULDER OF PORK WITH HONEY GLAZE	OVEN ROASTED STUFFED BEEF ROLL
VEGETARIAN OPTION	VEGETARIAN OPTION	VEGETARIAN OPTION	VEGETARIAN OPTION	VEGETARIAN OPTION
TEMPURA VEGETABLES WITH SWEET SOYA DIP	SOYA BEAN MOUSSAKA	SPINACH CANNELONNI	LENTIL, CHICKPEAS AND VEGETABLE CURRY	SPINACH LASAGNA
DESSERT	DESSERT	DESSERT	DESSERT	DESSERT
FRUIT MILLE FEUILLE (FRESH FRUIT WITH CREAM & PASTRY)	ICE CREAM WITH HOT CHOCOLATE SAUCE	MERINGUE SURPRISE — LAYERED WITH MOUSSE AND FRUIT AND RASBERRY SAUCE	ITALIAN STYLE TIRAMISU	SHERRY TRIFLE WITH JELLY & CUSTARD



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DINNER MENU 1	DINNER MENU 2	DINNER MENU 3	DINNER MENU 4	DINNER MENU 5
STARTERS	STARTERS	STARTERS	STARTERS	STARTERS
SOUP OF THE DAY MUSSELS ON THE HALF SHELL IN TARRAGON AND WHITE WINE SAUCE VEGETARIAN TAGINE, TOMATO RISOTTO	SOUP OF THE DAY BOBOTIE CIGARS MUSHROOM RISOTTO	MINI SPINACH AND FETA PHYLLO PIES MUSHROOMS IN CREAM SAUCE	VEGETABLE TERRINE BOEREWORS BITES WITH SWEET CHILI SPICY SESAME CHICKEN STRIPS	SHRIMP & MANGO WITH AVOCADO OR PAPINO (SEASONAL) WITH SAUCE "MARIE ROSE" (SEASONAL) CHICKEN LIVERS WITH PERI PERI CREAM SAUCE BAKED MUSHROOMS WITH PARMESAN CRUST
SALADS	SALADS	SALADS	SALADS	SALADS
S A STYLE GREEK PACKED SALAD	S A STYLE GREEK PACKED SALAD	S A STYLE GREEK PACKED SALAD	S A STYLE GREEK PACKED SALAD	S A STYLE GREEK PACKED SALAD
VEGETABLES	VEGETABLES	VEGETABLES	VEGETABLES	VEGETABLES
TWO VEGETABLES OF THE DAY	TWO VEGETABLES OF THE DAY	TWO VEGETABLES OF THE DAY	TWO VEGETABLES OF THE DAY	TWO VEGETABLES OF THE DAY
FISH / SEAFOOD	FISH / SEAFOOD	FISH / SEAFOOD	FISH / SEAFOOD	FISH / SEAFOOD
TRADITIONAL SEAFOOD PAELLA	POACHED LINEFISH WITH DILL SAUCE	MALAY STYLE PICKLED FISH	POACHED LINEFISH WITH DILL SAUCE	TRADITIONAL SEAFOOD PAELLA
POULTRY	POULTRY	POULTRY	POULTRY	POULTRY
CHICKEN SATAY & PEANUT SAUCE	MAMA'S CHICKEN PIE	HOMEMADE CHICKEN WELLINGTON WITH PUFF PASTRY CRUST	CHICKEN AND MUSHROOM LASAGNE	CHICKEN PIECES IN TOMATO AND ONION SAUCE BAKED WITH FETA CHEESE
MEAT — MINI CARVERY	MEAT — MINI CARVERY	MEAT	MEAT	MEAT
WHOLE STRIP SIRLOIN, CARVED BY THE CHEF SERVED WITH MUSTARDS AND GREEN PEPPERCORN SAUCE BBQ FLAVOURED GRILLED LAMB RIBS	WHOLE LEG OF PORK, CARVED BY THE CHEF SERVED WITH HONEY MUSTARD SAUCE BEEF SOSATIES MALAY	ROAST LEG OF PORK WITH HONEY GLAZE MEATBALLS IN TOMATO AND ONION CONCASSE	OVEN ROASTED STUFFED LAMB ROLL STICKY PORK RIBS	PORK SCHNITZELS (200GR) WITH CHEESE SAUCE SIRLOIN STEAK WITH PEPPER SAUCE
VEGETARIAN OPTION	VEGETARIAN OPTION	VEGETARIAN OPTION	VEGETARIAN OPTION	VEGETARIAN OPTION
SPICY LENTILS "MIDDLE EASTERN"	VEGETABLE AND CHICK PEAS CURRY	SPICY LENTILS "MIDDLE EASTERN"	MUSHROOM, ONION AND MOZZARELLA PIZZA	SPINACH CANNELONI
DESSERT	DESSERT	DESSERT	DESSERT	DESSERT
CRÉME CARAMEL GALATIMBOURIKO (GREEK MILKTART DONE WITH PHYLLO) LOCAL CHEESE PLATTER WITH FRESH FRUIT AND NUTS	HOMEMADE APPLE TART AND CREAM/ICECREAM CARROT CAKE LOCAL CHEESE PLATTER WITH FRESH FRUIT	CHOCOLATE BREAD AND BUTTER PUDDING WITH APRICOT AND MERINGUE TOPPING ICE CREAM BOMBE LOCAL CHEESE PLATTERS WITH BISCUITS	ITALIAN STYLE TIRAMISU ICE CREAM & CHOCOLATE SAUCE LOCAL CHEESE PLATTER WITH BISCUITS	BAKED RICE PUDDING WITH APRICOT SAUCE ICE CREAM HOT CHOCOLATE SAUCE LOCAL CHEESE PLATTER WITH BISCUITS AND PRESERVES



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**** MINIMUM GROUP QUANTITY OF 25 GUESTS / SURCHARGE APPLICABLE ****

ALL MAIN COURSES SERVED WITH POTATOES OF THE DAY AND RICE OR SAMP OR SAMP AND BEANS OR PAP AND SAUCE, TO COMPLIMENT THE DISHES

GREEK BRAAI	LAMB SPITBRAAI	HAWAIIAN BRAAI	CARNIVORE BRAAI	THE BLACK POT
STARTERS	STARTERS	STARTERS	STARTERS	STARTERS
MEZE PLATTERS ON TABLE KOFTAS, OLIVES, SPANAKOPITAS, TIROPITAS BOREKIA & DIPS — TARAMASALATA, TZAZIKI, PITA BREADS	PLATTERS ON TABLES SELECTION OF SAMOOSAS, BOBOTIE CIGARS AND SPINACH PASTRIES	SELECTION OF SNACKS ON ARRIVAL SCAMPI AND SESAME COATED PRAWNS WITH SWEET CHILLI, GRILLED CALAMARI RINGS, WHITEBAIT WITH SAUCE 1000 ISLAND, CARPACCIO WITH WATERMELON	PLATTERS ON TABLES SELECTION OF SAMOOSAS, BOBOTIE CIGARS AND SPINACH PASTRIES	PLATTERS ON TABLES SELECTION OF SAMOOSAS, BOBOTIE CIGARS AND SPINACH PASTRIES
SALADS	SALADS	SALADS	SALADS	SALADS
S A STYLE GREEK PACKED SALAD	S A STYLE GREEK PACKED SALAD INDIAN SPICY FRUIT AND VEGETABLES CURRY CHICKPEAS AND DAHL	S A STYLE GREEK PACKED SALAD COLESLAW WITH PEARS WALDORF SALAD — APPLE, CELERY AND WALNUTS WITH SALANAISE	S A STYLE GREEK PACKED SALAD CREAMY POTATO SALAD (SWEET & SOUR BEETROOT SALAD)	S A STYLE GREEK PACKED SALAD, WALDORF SALAD — APPLE, CELERY AND WALNUTS WITH SALANAISE ROASTED BEETROOT AND BUTTERNUT WITH GRILLED PUMPKIN SEEDS, ROCKET AND CITRUS
SIDEDISHES	SIDEDISHES	SIDEDISHES	SIDEDISHES	SIDEDISHES
CREAMY POTATO BAKE OVEN ROASTED VEGETABLES (PEPPERS, AUBERGINES, BABY MARROWS, ONIONS AND CHERRY TOMATOES, OLIVE OIL AND ROSEMARY SPRIGS) EXOTIC MUSHROOMS IN TRUFFLE SAUCE	PORCUPINE POTATOES BEETROOT WITH CARMEL ONIONS & GOATSMILK TART PAP TERT (SOUTH AFRICAN LASAGNA) GRILLED BLACK MUSHROOMS INDONESIAN SPICED RICE, OVEN ROASTED BABY VEGETABLES, PUMPKIN FRITTERS	EXCOTIC MUSHROOMS SAVOURY SHRIMP IN RICE WITH PINEAPPLE, SAFRON TOMATO, LEMON AND CORIANDER SALSA	PAP & TOMATO/ONION RELISH OR PAP TERT WITH BACON, CHEESE, TOMATO & ONION TOPPED WITH CHEDDAR CHEESE GARLIC & HERB ROLLS, OVEN ROASTED VEGETABLES (PEPPERS, AUBERGINES, BABY MARROWS, ONIONS AND CHERRY TOMATOES, OLIVE OIL AND ROSEMARY SPRIGS)	OVEN ROASTED BABY VEGETABLES PUMPKIN FRITTERS OR DUMPLINGS
MEAT	MEAT	MEAT / FISH	MEAT	MEAT — ANY TWO
LARGE SKEWERS TURNING ON FIRE OF SPECIAL GREEK BRAAI CARVED BY THE CHEF, SERVED FROM BUFFET BEEF WITH OREGANO AND OLIVE OIL RUB BABY CHICKEN BBQ FLAVOURED LAMB WITH LEMON AND HERB RUB	ALL MEAT TO BE CUT BY THE CHEFS AND SERVED WHOLE LAMB ROASTED ON SPIT WITH SPECIAL SPICES CHICKEN DRUMSTICKS "MALAY"	WHOLE BUTTERFISH WITH HERBS AND SPICES, MANGO SALSA, GRILLED KEBABS OF CHICKEN WITH APRICOTS, ROASTS WHOLE SIRLOIN OF BEEF LAMB KOFTAS ON BAMBO SPEARS STICKY SESAME RIBS	MATURED RUMP STEAK WITH CREAMY PEPPERCORN SAUCE LEMON & HERB FLAVOURED CHICKEN BOEREWORS	TRADITIONAL LAMB POT REAL BEEF STROGANOFF POT SAVOURY CHICKEN POT OXTAIL & BUTTER BEAN POT SEAFOOD POT LAMB OR BEEF CURRY POT
VEGETARIAN OPTION	VEGETARIAN OPTION	VEGETARIAN OPTION	VEGETARIAN OPTION	VEGETARIAN OPTION
SPICY LENTILS "MIDDLE EASTERN"	VEGETABLE AND CHICK PEAS CURRY	SPICY LENTILS "MIDDLE EASTERN"	MUSHROOM, ONION AND MOZZARELLA PIZZA	VEGGIE CURRY POT
DESSERT	DESSERT	DESSERT	DESSERT	DESSERT
GALAKTIMBOURIKO (GREEK STYLE MILK TART) HALVA ICECREAM BAKLAVA, KATAIFI WITH CREAM AND CUSTARD FRESH FRUIT PLATTERS WITH GREEK YOGURT AND HONEY	CHOCOLATE BAKE IN HOT CHOCOLATE SAUCE CUSTARD AND CREAM STRAWBERRY VANILLA TRIFLE ICE CREAM BOMBE FRESH FRUIT PLATTER	WATERMELON/PINEAPPLE/LYCHEE VODKA ICES FRESH BERRY CHEESE CAKES EXOTIC FRUIT KEBABS WITH STAR ANISEED SYRUP White and dark chocolate dip BERRY AND BUBLY JELLIES, TOPPED WITH ICECREAM CHEESE PLATTER WITH NUTS	ITALIAN STYLE TIRAMISU STRAWBERRY VANILLA TRIFLE ICE CREAM BOMBE LOCAL CHEESE PLATTER WITH BISCUITS	BAKED RICE PUDDING WITH APRICOT SAUCE ICE CREAM HOT CHOCOLATE SAUCE LOCAL CHEESE PLATTER WITH BISCUITS AND PRESERVES



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