

# STARTERS

- Soup of the Day** R35  
Homemade country soup with fresh local vegetables  
Served with home baked bread
- Smoked Springbok** R49  
Thin slices of smoked springbok, on a bed of frilly greens. Served with olive oil, balsamic vinegar and homemade melba toast
- Calamari** R49  
Tender strips, fried in a light batter. Served with savoury basmati rice and tartar sauce
- Moules Marinière** R49  
Fresh Saldhana mussels simmered with cream, garlic, white wine and spring onions. Served with freshly baked bread
- Seafood Bake** R49  
Mussels, shrimps and fish prepared with cream, white wine, garlic and herbs. Topped with crumbs and cheese and then oven baked
- Norwegian Smoked Salmon** R55  
Served with capers, fresh lemon and home baked bread
- Pasta Pesto** R29  
Homemade basil pesto tossed with pasta. Served with parmesan
- Chicken Liver & Port Pâté** R40  
Farm fresh livers, port and garlic make this pate irresistible. Served with homemade melba toast or freshly baked bread
- Chicken Livers Peri-Peri** R45  
Hot but tasty, with hints of garlic. Served in a baked potato
- Escargot au Roquefort** R49  
Snails grilled with garlic butter and Roquefort cheese. Served with home baked bread
- Escargot a la Bourguignonne** R45  
Snails grilled with fresh garlic, butter and parsley. Served with home baked bread
- Baked Goatsmilk Cheese** R55  
Goat's milk chevin baked with jersey cream, garlic and tomatoes. Served with melba toast

# Salads or a light meal

<b>Thai Beef Salad</b>	R65
Strips of beef fillet wok fried with fresh chilli, garlic and coriander. Served on a bed of lettuce, tomato, cucumber, onion and peppers	
<b>Smoked Salmon Salad</b>	R69
Norwegian Salmon, frilly lettuce, cucumber, tomato, onions and peppers. Served with capers, lemon & olive oil	
<b>New Orleans Chicken Salad</b>	R65
Strips of chicken breast wok fried with our blend of Cajun spices, garlic and Fresh herbs. Served on a bed of lettuce, tomato, cucumber, onion and peppers	
<b>Greek Salad</b>	R50
Feta cheese, Karoo olives, frilly lettuce, tomato, onion, cucumber and peppers. Served with balsamic vinegar and olive oil	
<b>Roquefort Salad</b>	R59
Roquefort cheese, frilly lettuce, tomato, onion, cucumber and peppers. Served with a herb dressing	
<b>Elephant Walk Calamari and Mussel Salad</b>	R69
Calamari strips and shelled mussels pan fried in basil pesto and garlic. Served on frilly greens, tomato, onion, cucumber, green pepper and drizzled with herb dressing	
<b>Cajun Beef Salad</b>	R65
Strips of beef fillet wok fried with our blend of Cajun spices, garlic and fresh herbs. Served on a bed of lettuce, tomato, cucumber, onion and peppers.	

# SEAFOOD

<b>Moules Marinière</b> Fresh Saldhana mussels with cream, garlic, white wine and spring onions	R79
<b>Moules Provençale</b> Fresh Saldhana mussels steamed with tomato, garlic, wine, leeks and celery	R75
<b>Belgian Mussels</b> Fresh Saldhana mussels steamed with celery, leeks and carrots	R75
<b>Calamari</b> Tender strips fried in a light batter. Served with basmati rice	R75
<b>Seafood Bake</b> Mussels, shrimps, and fresh fish baked with cream, garlic, herbs and cheese	R75
<b>Grilled Hake</b> served with chips, rice or a baked potato	R69

## OUR CHEFS SPECIALITIES

Served with Seasonal Vegetables and a choice of homemade chips, Basmati rice or a baked potato

<b>Fillet</b>	R95
<b>Fillet a la Moutarde</b> A combination of French mustard grain, hot English mustard, brandy and cream	R125
<b>Cajun Fillet</b> A tantalising blend of Cajun spices, garlic and herbs	R125
<b>Fillet au Poivré</b> Green peppercorns, brandy and cream make this one a firm favourite	R125
<b>Fillet de Paris</b> Fillet flambéed with brandy and fresh garlic	R125
<b>Fillet Béarnaise</b> the way the French love it	R140
<b>Steak á la Tartare</b> served with traditional way	R95
<b>Lamb and Mint Pie</b> Karoo lamb and fresh garden mint makes this pie irresistible. Allow 30 minutes	R95
<b>Venison Pie</b> served in a pie pot with golden pastry. Allow 30 minutes	R95
<b>Canard á l' Orange</b> Duck slow roasted with Cointreau, fresh orange rind and zest	R135

# Pasta

**Prawn, Tomato & Feta Pasta** R85  
Prawns, organic tomatoes, herbs, garlic and feta tossed with pasta

**Chicken, Herb and Mushroom Pasta** R65  
Tender strips of chicken fillet, onion, mushrooms, herbs, cream and wine

**Beef, Brandy and Mushroom Pasta** R85  
Slices of beef fillet, flambéed with brandy, mushrooms and cream

**Bolognese Lasagne Roll** R65  
Homemade Lasagne served with a garden fresh herb salad

# Vegetarian

**Vegetarian Stir Fry** R60  
Wok fried seasonal vegetables tossed with garlic and basil pesto.  
Served with basmati rice or in a wrap

**Vegetable Bake** R65  
Chunky seasonal vegetables baked with cream, herbs and topped with cheese

**Spinach and Feta Lasagne Roll** R65  
Homemade Lasagne served with a garden fresh herb salad

**Vegetable and Cheese Pie** R70  
A lovely selection of seasonal vegetables prepared with cream, garlic and herbs.

# Chicken

Served with Seasonal Vegetables and a choice of homemade chips,  
baked potato or basmati rice

**Chicken Schnitzel** R75  
Lightly crumbed and fried till golden brown

**Peri-Peri Baby Chicken** R90  
Free Range chicken grilled with our hot, but tasty peri peri

**Lemon & Herb Baby Chicken** R90  
Roasted with fresh herbs and freshly squeezed lemon

**Chicken and Vegetable Wrap** R70  
Tender chicken fillet stir fried with julienne seasonal vegetables

# TOASTED SANDWICHES

Served with a garden fresh herb salad

<b>CHEESE &amp; TOMATO</b>	R25
<b>BACON &amp; EGG</b>	R30
<b>BACON, CHEESE &amp; TOMATO</b>	R35

## ELEPHANT WALK BURGERS

<b>Mushroom &amp; Pepper Burger</b> served with chips	R69
<b>French Bistro Burger</b> bacon & blue cheese served with chips	R69
<b>Mexican Relish Burger</b> served with chips	R60
<b>Burger</b> served with chips	R55
<b>Fillet Steak Roll</b> served with chips	R70
<b>Cajun Chicken Burger</b> served with chips	R69
<b>Chicken Burger</b> served with chips	R65
<b>Sauce</b>	R16

## BEVERAGES

COFFEE	R14
DECAFFEINATED COFFEE	R14
MILO, HOT CHOCOLATE	R18
ICED COFFEE	R18
IRISH COFFEE	R29
CEYLON TEA	R12
ROOIBOS	R12
EARL GREY	R12
MILKSHAKES Vanilla, Chocolate, Strawberry and Lime	R18

We regret no separate bills

10% Service Fee added to the final bill for parties of 6 or more

# BREAKFAST

Served 8.00am – 11.30am

Please be patient if your order takes awhile longer than expected.  
Everything in our kitchen is freshly prepared.

<b>Jumbo Breakfast</b>	R49
2 Fried eggs, streaky bacon, plaaswors, grilled tomato, fried mushrooms, toast, jam & butter	
<b>Farmers Breakfast</b>	R50
2 Fried eggs, chicken livers & onions, grilled tomato, baked beans, toast, jam & butter	
<b>Haddock Breakfast</b>	R45
Scrambled eggs, grilled haddock, creamed spinach, grilled tomato, toast, jam & butter	
<b>Junior Breakfast</b>	R39
Scrambled eggs, streaky bacon, grilled tomato, toast, jam & butter	
<b>Health Breakfast</b>	R49
Stewed fruit, muesli, yoghurt, home baked muffin, butter and homemade strawberry jam	
<b>Bacon &amp; Cheese Omelette</b>	R49
Light, fluffy omelette served with toast, jam & butter	
<b>Mushroom, Herb &amp; Feta Omelette</b>	R45
Prepared with fresh grilled mushrooms, herbs of the day and Danish feta. Served with toast, jam & butter	
<b>Chicken Livers Peri-Peri</b>	R40
Farm fresh livers prepared with our hot but tasty peri peri sauce. Served with toast	

Extras: Cheese R5 Egg R5 Mushrooms R10 Bacon R12

We regret no separate bills.

10% Service Fee is added to the final bill for parties of 6 or more

# SWEET TEMPTATIONS

<b>Fridge Cheesecake</b> Served with a homemade strawberry sauce	R39
<b>Apple Crumble</b> Served with fresh jersey cream	R35
<b>Lemon Meringue</b> best in town, made by Elma	R35
<b>Homemade Muffin</b> Served with jam & cream or butter & cheese	R25
<b>Milk Tart</b> Made the traditional way	R30
<b>Walnut Chocolate Truffle Cake</b> A slice of decadence	R45
<b>Caramel Pancakes and Ice-cream</b> Two pancakes filled with caramel and drizzled with maple syrup	R35
<b>Ice-cream</b> and hot chocolate sauce	R25
<b>Dom Pedro</b> Whisky, Amarula, Cape Velvet, Kahlua or Frangelico	R29

## BEVERAGES

COFFEE	R14
DECAFFEINATED COFFEE	R14
MILO, HOT CHOCOALTE	R18
ICED COFFEE	R18
IRISH COFFEE	R29
CEYLON TEA	R12
ROOIBOS	R12
EARL GREY	R12
MILKSHAKES Vanilla, Chocolate, Strawberry and Lime	R18

We regret no separate bills

10% Service Fee added to the final bill for parties of 6 or more