

Sasekile vona means "a beautiful view" in the local language of Shangaan. A better description could not be found to describe what you will find at our Restaurant. We offer:

Daily meals, a fully stocked bar or private catering in the comfort of your lodge. Please enquire about our Boma Dinner Nights for the ultimate starlight dining experience.



OPERATING HOURS
TUESDAYS - SATURDAYS 9:00 - 21:00
LAST ORDERS 20:00

Breakfast

CROISSANTS - R99 ⚡

Butter, preserves and cheddar, caramelized onion, bacon and brie

EGGS BENEDICT - R129

Crisply toasted panini bread topped with creamed spinach, bacon bits, poached eggs and decadent hollandaise

GRANOLA - R99

Layered fresh seasonal fruit, greek yogurt and honey granola

FULL BREAKFAST - R149

Eggs, bacon, mushrooms, tomato, sausage and toast

MINI BREAKFAST - R69

Eggs, bacon and toast

OMELETTE - R129

Bacon, mushroom and cheese. Served with toast (vegetarian available)

SMOOTHIE - R89 ⚡

Plain yogurt, honey, nuts and fruit of the day

WAFFLE - R145

Bacon, banana, roasted almonds and honey (vegetarian available)

⚡ The following item is not available during loadshedding

Brunch & lunch

ANTI PASTI PLATTER - R290

Cold meats, selection of cheeses, condiments, preserves and home baked focaccia

BEEF / CHICKEN OR VEGGIE BURGER - R165

Topped with bacon and seasonal avocado. Served with salt and pepper fries

CHICKEN CAESAR SALAD - R119

Salad greens, grilled chicken breast, bacon, capers, rocket, parmesan, croutons, boiled egg and anchovy dressing on the side

PIZZA - R169 ⚡

Create your own with two ingredients available in the kitchen

LAMB OR CALAMARI SHAWARMA - R140

Filled with garnish, sour cream, guacamole & meat of your choice

FISH - R149 ⚡

Crispy batter fried or grilled fish served with choice of side and sauce

BEEF STEAK - R189

250g rump steak grilled to perfection with choice of side and sauce

CHICKEN - R155

Mild chicken breast curry served with sambals and a poppadum

PASTA - R189

Bacon, cherry tomatoes, fresh basil and parmesan

JALAPENO - R129 ⚡

Jalapeno peppers stuffed with cream cheese, cheddar, mozzarella crumb coated and fried to crisp perfection

Main Menu

Starters

ARANCHINI (V) - R95 ⚡

Wild mushroom aranchini ball with cauliflower puree and a tomato salsa

STEAK TARTARE - R129

Chopped raw beef fillet, crispy capers, anchovy, red onion, dill cucumber, raw egg yolk, dijon mustard and course pepper

MUSSELS - R85

White wine cream, parmesan, parsley, garlic and brushettas

SNAILS - R90

Parsley & garlic cream in phyllo parcel with brushettas

SALMON - R119

Smoked salmon ribbons with beetroot & vegetable rosti

CARPACCIO - R89

Springbok carpaccio, crisp granny smith apple, peppadew & balsamic drizzle

MUSHROOM (V) - R85 ⚡

Crumbed mushroom skewer with fresh rocket served with a gorgonzola dressing

Mains

BEEF FILLET - R210

200g pepper crusted beef fillet served with fondant potatoes, summer vegetables and a red wine jus

LAMB SHANK - R265

Tender lamb shank served with buttery mash and gravy with a rosemary reduction and summer vegetables

LINE FISH & PRAWNS - R240

Pan fried line fish and queen prawns served with jasmine rice and a lemon butter reduction

BEEF SHORTRIB - R250 (ENQUIRE ABOUT AVAILABILITY) ⚡

Beef shortrib cutlet, slow cooked in a red wine reduction until tender. Served with crispy hand cut potato fries or buttery mash and summer vegetables

PARMESAN CHICKEN - R195 ⚡

Chicken fillets in a crispy parmesan crumb. Served with sauce and side of choice

RUMP STEAK - R285

Rump grilled to perfection, served with local sweet potato puree and crispy potato wedges. Recommended with a red wine jus

RIBS - R220

Tender cooked pork ribs with a home made basting and side of choice

PARPADELLE - R185

Parpadelle pasta served one of 2 ways:

Mushroom, bacon & parmesan

Basil & tomato (v)

ESPETADA

Skewer with 2 different variations served with crispy hand cut fries and summer vegetables:

BEEF - R 220

400g rump cubes with sauce of choice

CHICKEN - R 180

400g chicken breast cubes with lemon butter or peri peri

SEAFOOD LINGUINI - R245

Prawns, mussels, line fish, chilli, garlic, white wine, onion & fresh herbs

OSTRICH - R 260

250g Ostrich rump grilled to perfection served with side of choice

VEGETARIAN BOBOTIE (V) - R160

Vegetable bake with a egg custard topping

AUBERGINE STEAK (V)- R165

Aubergine cuts, char grilled and served with side and sauce of choice

Desserts

CHEESECAKE - R80

Silky smooth baked cheesecake (enquire about flavor of the week)

PAVLOVA - R75

Fluffy meringue served with a vanilla cream and fresh fruits

SORBET - R65

Low sugar sorbet - enquire about flavour of the week

CHOCOLATE TART - R95

Delectably smooth dark chocolate tart served with ice cream

IRISH COFFEE - R85

Americano with a single shot of irish whiskey and topped with cream

DOM PEDRO - R85

Vanilla ice cream blended with amarula and a chocolate swirl

Kiddies meals

CHICKEN STRIPS - R80 ⚡

Crumbed strips with salt and pepper fries

MAC & CHEESE - R80

Macaroni pasta with cheddar and mozzarella

PIZZA - R80 ⚡

Mini pizzas with bacon and cheese

VEGGIE STICKS & DIP - R80

Carrots, Cucumber & Zucchini sticks served with a yoghurt dip

Cocktails

COSMOPOLITAN

Vodka shaken with monin sundried orange extracts, fresh lime and crisp cranberry juice.

MARGARITA

Silver tequila shaken cold with monin sundried orange extracts and freshly squeezed lime

FROZEN BLOOD ORANGE

MARGARITA

Silver tequila blended frozen with monin blood orange extracts, freshly squeezed lime juice

CITRUS OLD FASHIONED

Whiskey stirred with orange peel extracts, aromatic bitters and fresh orange zest oils. Served short over ice. This drink takes a little longer to make but is well worth the wait

MOJITO

Cuban rum muddled with pure cane sugar, fresh lime and mint. Churned unstrained with crushed ice and charged with soda water

PINA COLADA

An island classic. Captain morgan spiced gold blended with fresh pineapple, coconut extracts, coconut milk and fresh lemon

STRAWBERRY DAIQUIRI

Cuban rum blended frozen with natural strawberry extracts, fresh strawberries, fresh lime and sultry strawberry juice

R 80 LONG ISLAND ICED TEA R 115

Four white spirits shaken with sundried orange extracts and freshly squeezed lemon. Served long and charged with coke

R 80 STRAWBERRY WINE SPRITZER R 99

Dry white wine shaken with strawberry extracts, fresh limes and strawberry juice. Served tall over ice with soda water

R 80

NON ALCOHOLIC COCKTAILS

R 109

NO-JITO R 75

Pure cane sugar muddled with fresh limes and mint. Churned unstrained with crushed ice and charged with soda water

R 90

NON ALCOHOLIC STRAWBERRY DAIQUIRI R 75

Natural strawberry extracts blended with fresh lime and sultry strawberry juice.

R 90

BLOOD ORANGE GINGER SPLASH R 75

Blood orange extracts shaken with fresh limes and mint. Served tall and charged with ginger ale

R 90

Wine List

SAUVIGNON BLANC:

LA MOTTE PIERNEEF	R 400
SPRINGFIELD LIFE FROM STONE	R 390
WATERFORD RE-MARK-ABLE	R 260

CHENIN BLANC:

DONKIESBAAI STEEN	R 700
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CHARDONNAY:

TOKARA RESERVE	R 620
H/CABRIERE CHARDONNAY	R 280
PINOT NOIR	

ROSE:

VREDE & LUST JESS	R 290
ROBERTSONS SWEET	R 150

BUBBLES:

KRONE NIGHT NECTAR DEMI SEC	R 490
DOMAINE GRIER BRUT (FRANCE)	R 750
MOET & CHANDON	R 2100
BARON DE ROTHSCHILD ROSE	R 3900
DOM PERIGNON	SQ

OLIVE OIL & BALSAMIC VINEGAR:

MORGENSTER EXTRA VIRGIN	R 250
99% OLIVE OIL 250 ML	
MORGENSTER BALSAMIC	R 250
VINEGAR 250 ML	

LIGHT AND ALC FREE WINE

SPIER 5,5% SHIRAZ	R 220
SPIER 5,5% CHENIN	R 190
SPIER DE ALC SHIRAZ	R 220
SPIER DE ALC CHENIN	R 190

PINOTAGE:

BEYERSKLOOF	R 260
SOUTHERN RIGHT	R 850

MERLOT:

ANTHONI RUPERT MERLOT	R 1100
THELEMA MERLOT	R 520

CABERNET SAUVIGNON:

RAINBOWS END CAB FRANC	R 590
SPRINGFIELD WHOLEBERRY	R 490

SHIRAZ:

HPF SKOONMA	R 540
CREATION SYRAH/GRENACH	R 580

RED BLENDS:

WATERFORD PEBBLE HILL	R 290
RUPERT & ROTHSCHILD	R 540
CLASSIQUE	
THE CHOCOLATE BLOCK	R 650
BOSMAN NERO	R 700
BOUCHARD FINLAYSON	R 950
HANNIBAL	

HOUSE WINES:

PROTEA SAUVIGNON BLANC	R 200
PROTEA CHENIN BLANC	
PROTEA CHARDONNAY	
PROTEA CABERNET SAUVIGNON	
PROTEA MERLOT	
PROTEA ROSE	