

Desserts

CHOCOLATE HOT POT **V** 75
Toasted Hazelnut and Marula Ice-Cream

LEMON MERINGUE SAGO PUDDING **V** 65
Coconut, Aromatics, Lemon Curd, Meringue

SEASONAL FRUITS **VG** 75
with Pomegranate and Gelato OR Coconut Cream

KOE-SISTERS **VG** 75
Malay Doughnuts and Salted Caramel Treat

SOUTH AFRICAN CHEESES **V** 95
Roosterkoek Toast and "Konfyf"

DOM PEDRO 55

KIDS MENU

FISH and CHIPS 65
CHICKEN STRIPS and CHIPS 65
STEAK and CHIPS 85

TINDLOVU BRANCHES:

Letaba Camp, Kruger National Park
Olifants Camp, Kruger National Park
Satara Camp, Kruger National Park
Afsaal Picnic Site, Kruger National Park
Berg en Dal Camp, Kruger National Park
Lowveld Botanical Gardens, Mbombela

TINDLOVU CAMPS BAY:

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We have not yet parted,
but already we want to
see you again



Tindlovu
RESTAURANT
— est. 2012 —

Menu

African tapas

SMOKED SNOEK PATE 60
Vetkoek, Apricot Chutney and Roosterkoek

SALDANHA BAY OYSTERS (3) 85
Red Onion Mignonette
an Extra Oyster 30

KALAHARI BILTONG 90

MARINATED OLIVES **V** 35
Lemon, Garlic, Herbs and EV Olive Oil

SAMOOSAS 75
With Sweet Chilli and Spekboom Tzaziki

Starters

WEST-COAST MUSSELS 115
Zamalek, Aromatics, Coconut Milk and Roosterkoek

SPRINGBOK CARPACCIO 145
Pecan Nuts, Crispy Capers, Huguenot Cheese
Rocket and Onion Dressing

CAPE MALAY PICKLED FISH 85
Aromatic Curry-Pickled Hake with Roosterkoek

BABY CALAMARI 90
125g | Grilled or Fried, with Lemon Butter

Salads

TINDLOVU GREEN SALAD **V** 145
Cos Lettuce, Peas, Broccoli, Spring Onion, Avocado and Huguenot Cheese

EARTH CHILD SALAD **V** 165
Baby Spinach, Toasted Seeds, Sugar Snaps, Feta, Baby Marrow,
Chickpeas, Tomato, Spring Onion and Rooibos Dressing

JO'S CHICKEN ZUCCHINI SALAD 135
Grilled Chicken, Pickled Zucchini, Spinach, Feta,
Sunflower Seeds and Lemon Vinaigrette

Soup selection

CHILLED PEA AND MINT **VG** 60

SOUTH AFRICAN GAZPACHO **VG** 60

Braaibroodjies

TRADITIONAL **V** 65
White Cheddar, Marinated Tomato, Red Onion and Apricot Chutney
Add Pickled Jalapeno 10

CHEESE AND BILTONG 75
Beef Biltong and Matured Cheddar Cheese

CHICKEN CORONATION 70
Pulled Roast Chicken and Subtle Curry Mayo

CROQUE-MENEER 115
Oak-Smoked Ham, Bechamel and "Ouma se Soetmostert"

Specialities

KAROO OSTRICH PIE 245
Slow-Braised, with Suet Pastry and Garden Salad

EARTHFOODS BOBOTIE **VG** 135
Yellow Rice, Dried Fruits, Almond and Cardamom Custard

8-HOUR SPRINGBOK SHANK 175
Root Vegetables and Tenderstem Broccoli

IKOMO DOMBOLO 145
African Beef Stew with Dumplings

BOEREWORS AND PAP 85
Crumbed Maize Meal with Boerewors and Chakalaka

MOROGO CHICKEN STACK 125
Panko Chicken Breast, African-Style Spinach and Sweet Chilli

Seafood

FISH 'n CHIPS 120
Tartare Sauce and Malt Vinegar

BABY CALAMARI 175
250g | Grilled or Fried, with Lemon Butter

GRILLED PRAWNS (12) 275
Brushed with our Speciality Sauce

SEAFOOD PLATTER FOR ONE 275
Fried Hake, Grilled Prawns, Calamari and Mussels

GRILLS	CHALMAR BEEF FILLET 250g	225
	CHALMAR BEEF RUMP 300g	190
	CHALMAR BEEF RIB-EYE 550g on the Bone	285
	KAROO LAMB 'TJOPS' 300g	195

Sides

POTATO CHIPS **VG** 25

GARDEN SALAD **VG** 35

THULI'S MASHED POTATO **V** 30
Made with farm butter

TRADITIONAL MAIZE "PAP" **V** 18

AROMATIC BASMATI RICE **VG** 25

PUMPKIN FRITTERS **V** 35
With Salted Caramel

MAROG **VG** 25
African-style Spinach

Sauces

MADAGASCAN PEPPER **V** 30

CHAKALAKA **V** 30

MUSHROOM **V** 30