

SIDES

Hand-Cut Fries	49
Green Garden Salad	49
Crushed New Potatoes	49
Sautéed Summer Green	60

SAUCES

Brandy & Green Peppercorn Cream	38
Mushroom & Herb Cream	38
Pernod & Fennel Cream	55
Curried Mussel Cream	55
LM Piri Piri Sauce	35

Salads

GREEN SALAD VG	115
Green Apple, Baby Marrow, Broccoli, Spinach, Avo, Spring Onion, Mint, Herbed Dressing	
FENNEL AND AVO SALAD VG	115
Fresh Orange, Baby Marrow, Citrus Dressing, Poppy Seeds	
ROAST CHICKEN SALAD	125
Pulled Lemon-Herb Chicken, Cabbage Slaw, Cranberries, Toasted Seeds, Creamy Herb Dressing	

Dessert

TINDLOVU CHEESECAKE	75
Berry Coulis, Honeycomb	
SUMMER BERRY SUNDAE	75
Compote, Meringue, Vanilla Ice-Cream, Salted Caramel	
MILK TART CIGARS	60
Cinnamon Ice-Cream	
KOEKSISTERS	49
Crème Fraiche, Ginger Preserve	

We have not yet parted, but already we want to

See you again!



TINDLOVU BRANCHES:
Kruger National Park: Afsaal Picnic Site, Berg-en-Dal Camp, Letaba Camp, Olifants Camp
Lowveld Botanical Gardens, Mbombela

TINDLOVU CAMPS BAY:
Tel: 021 200 5944 Email: campsbay@tindlovu.co.za

TINDLOVU CUSTOMER CARE:
Tel: 083 256 6798 Email: customercare@tindlovu.co.za



Menu



Small Plates

CHICKEN WINGS	105
Sticky Soy, Sesame Seed, Spring Onion	
HALOUMI CHEESE 	78
Panko Crumb, Ginger-Apricot Chutney	
WEST COAST MUSSELS	125
Pernod-Fennel Cream, Herb Oil	
PATAGONIAN CALAMARI	105
Creamy Lemon Butter, Vegetable Cous Cous	
Grilled or Fried	
MUSHROOM-TOFU SKEWER 	115
Herb Marinade, Red Pepper	

Mzansi Classics

Specialities

8-HOUR OXTAIL	270
Slow-Braised, Butter Beans, Red Wine & Tomato Gravy	
Traditional Pap or Crushed New Potatoes	
SEAFOOD PASTA	195
Hake, Prawns, Mussels, Calamari, Tagliatelle, Peas, Basil, Sun-Dried Tomato Cream	
CAPE MALAY CHICKEN CURRY	140
Steamed Basmati Rice, Sambals, Poppadum	
TRADITIONAL “PAP AND SHEBA”	
with Farm-Style Boerewors	105
with Kaapse Fried Chicken	105
CHICKEN THIGH ESPETADA	175
Spicy Fried Rice, Mozambican Sauce	

Grills

We use only the finest Pasture-Reared South African Beef and Lamb from Chalmar			
with Hand-Cut Chips or Green Salad			
BEEF FILLET	250g	245	
Bone Marrow Butter			
RIB-EYE	350g	285	
Bone Marrow Butter			
TOMAHAWK	850g	495	
On the Bone, Bone Marrow Butter			
LAMB “TJOPS”	450g	325	
Lemon, Garlic and Rosemary Marinade			
GRILLED HALF CHICKEN		190	
Marinated in Mozambican Sauce			
BBQ LOIN RIBS	500g	290	
Slow-Braised, Flame-Grilled with our own Braai Sauce			
BRAAI PLATTER		290	
¼ Mozambican Chicken, 200g Sirloin, Farm-Style Wors, Bone Marrow Butter			

CHOW ON A BUN
Burgers

with Hand-Cut Fries or Green Salad	
FAMOUS TINDLOVU BURGER	125
Braai Sauce, Sesame Seed Bun, Pickles, All the Trimmings	
Beef Patty or Grilled Chicken	
+ Gouda Cheese	28
+ Bacon & Fried Egg	38
HERBIVORE BURGER 	140
Vegan Condiments, Wholewheat Bun, Plant-Based Trimmings	
LM PREGO ROLL	105
Tender Fillet, Mozambican Sauce, Portuguese Bun	

Westkus Eats

Seafood

MARKET FISH OF THE DAY	245
Pernod-Fennel Cream or Curried Mussel Cream	
Crushed Potato Cake or Sauteed Summer Greens	
FISH AND CHIPS	115
Zamalek Beer Batter, Tartare Sauce, Charred Lemon	
Hand-Cut Fries or Green Salad	
PATAGONIAN CALAMARI	205
Cous Cous, Grilled Vegetables, Creamy Lemon Butter	
Grilled or Fried	
MOZAMBICAN PRAWNS	
Chilli-Garlic Butter, Piri Piri or Creamy Lemon Butter	
Hand-Cut Fries or Green Salad	
8 Prawns	240
12 Prawns	325
SEAFOOD PLATTER	390
Zamalek Beer Batter Hake, Mussels, Prawns, Calamari	
Creamy Lemon Butter or Piri Piri Sauce	
Hand-Cut Fries or Green Salad	
+ Grilled or Fried Calamari	85
+ Prawns ea	28