



Tindlovu TIMES



Kruger National Park 2026
LATEST ISSUE | FREE
BERG EN DAL EDITION

Elephant Shower Time

Elephants in Kruger have a unique way of cooling off—they love taking showers! These gentle giants often use their trunks to spray themselves with water, creating a playful and refreshing scene for lucky onlookers



OMELETTE ADD-ONS

Sauteed Mushrooms.....	R35
Ham.....	R24
Green Peppers.....	R15
Caramelised Onion.....	R14
Back Bacon.....	R28
Fresh Chillies.....	R10

BREAKFAST ADD-ONS

120g Boerewors.....	R43	Chips.....	R36
120g Sirloin steak.....	R65	Toast with butter.....	R17
Pap and Kaiings.....	R55	Sautéed mushrooms.....	R35
Two rashers of bacon...	R30	Ham.....	R24
1 Egg.....	R14	Fresh chillies.....	R11
Cheese griller.....	R43	Grilled tomato.....	R11
Cheese.....	R24		

Hot Beverages

Americano.....	R40
Cappuccino.....	R44
Flat White.....	R42
Cafe Latte.....	R45
Espresso Single.....	R33
Espresso Double.....	R42
Macchiato Single.....	R31
Macchiato Double.....	R43
Add Milk Alternative.....	R11
Add Decaf.....	R4
Ceylon Tea.....	R35
Rooibos Tea.....	R35
Earl Grey Tea.....	R35
Hot Chocolate.....	R50

Breakfast

Served until 11AM

*Vegan | Vegetarian

AFRICAN SUNRISE GRANOLA R95

Home-made granola, double cream yoghurt, fresh seasonal fruit, topped with honey.

SIMUNYE R72

2 Eggs, bacon, grilled tomato and toast.

THE LION RUN R105

2 Eggs, cheese griller, bacon, caramelised onions, tomato and toast.

BUSH TOASTIE R98

2 Eggs, bacon and cheese toasted sandwich served with chips.

CHEESE OMELETTE R115

Three-egg or egg white omelette, with roasted cherry tomato sheba, cheddar cheese and chive cream cheese.

BABELAAS BREAKFAST BURGER R170

Pure beef patty, bacon, Cheddar cheese topped with spicy tomato relish and fresh rocket.

PAP & KAIINGS R95

Old South African favourite; pap and crispy kaiings topped with 2 fried eggs and our home-made sheba sauce.

Tindlovu is not a gluten- or allergen-free environment. While we take precautions, there may still be traces of gluten or other allergens in the final dish. Seeds and nuts are used in our kitchen, and items may vary based on availability, which could lead to delays. Additional extras or substitutions may incur extra charges. We are not responsible for food requests to be well done. Prices are subject to change without prior notice.



Welcome to Tindlovu

Welcome to Tindlovu, founded by Jo-Anne White in 2012 within the stunning Kruger National Park. With over 30 years in the hospitality industry, Jo brings her passion for food to life through handcrafted recipes created with her incredible team of chefs and local talent. Our menu showcases South African classics with a modern fusion twist, reflecting Jo's culinary journey and expertise. Look out for Jo's favorite dishes and homemade recipe mentions for a truly authentic experience. At Tindlovu, every meal is a celebration of flavour and tradition. Enjoy!

Starters

UMNGQUSHO TINDLOVU SAMP R54

Umngqusho, a traditional Xhosa-dish that is made with samp and beans in a tomato jus – this was one of Nelson Mandela's favourite dishes.

SPINACH AND FETA CROQUETTE R72

Crumbed and deep-fried pap balls filled with spinach and feta, served with tomato relish.

GRILLED CHICKEN WINGS R85

6 Chicken wings served with a Mozambican peri peri or sweet and sticky sauce

CRUMBED CHICKEN WINGS R88

6 Crumbed and deep-fried chicken wings served with a sweet and sticky sauce.

SPICY CHICKEN LIVERS R85

Juicy tender chicken livers with a hint of fresh chillies served with smoked paprika and garlic rustic melba toast.

FRIED CALAMARI R105

Fried calamari served with a creamy lemon butter sauce.

TINDLOVU CRISPY CAULIFLOWER BITES R94

Crispy, golden-battered cauliflower florets, expertly fried to a delicate crunch and tossed in a rich, velvety Tindlovu Tangy mayo. Vegetarian.

Burgers

TINDLOVU CHICKEN BURGER R130

Chicken breast, grilled on an open flame. Garnished with red onion, lettuce, tomato, sweet mustard and mayo topped with a battered onion ring.

TINDLOVU VEGAN BURGER R130

Plant based Tindlovu burger patty garnished with red onion, lettuce, tomato and vegan mayo.

TINDLOVU BEEF BURGER R149

Pure beef patty, grilled on an open flame. Garnished with red onion, lettuce, tomato, sweet mustard and mayo topped with a battered onion ring.

DOUBLE TINDLOVU BURGER R208

Two pure beef patties, grilled on an open flame. Garnished with red onion, lettuce, tomato, sweet mustard and mayo topped with a battered onion ring.

VENISON BURGER R170

Two 100g venison patties, grilled on an open flame. With bacon topped with caramelised onion. Garnished with red onion, lettuce, tomato, sweet mustard and mayo topped with a battered onion ring.

BABELAAS BREAKFAST BURGER R170

Pure beef patty, bacon, Cheddar cheese topped with spicy tomato relish and fresh rocket.

Sandwiches

CHEESE AND TOMATO R76

Cheese and tomato sandwich served with chips.

CHEESE AND HAM R83

Ham and cheese sandwich served with chips.

HAM, CHEESE AND TOMATO R87

Ham, cheese and tomato sandwich served with chips.

MARINATED BRINJAL R83

Marinated grilled brinjals, fresh tomato, mozzarella, basil, sautéed onions drizzled with our home-made peppadew mayo on a sandwich served with chips.

GRILLED BACON AND CHEESE R95

Grilled bacon and cheddar cheese with mustard mayo sandwich served with chips.

GRILLED ROAST CHICKEN MAYONNAISE R98

Roast chicken mayo with fresh thyme on a sandwich served with chips.

STEAK SANDWICH R127

Sirloin steak, mozzarella cheese, sautéed onions, drizzled with sweet mustard sauce on a sandwich and served with chips.

Grill

*served with one side selection of your choice

T-BONE STEAK R275

450g T-Bone Steak flame grilled to perfection.

VENISON STEAK R208

200g tender venison steak, grilled to perfection topped with our own Tindlovu herb butter served with a side of your choice. *Best served medium

RUMP STEAK R225

300g Rump Steak grilled to perfection

SIRLOIN STEAK R169

200g Matured sirloin steak flame grilled to perfection.

KNAPSAK R250

A traditional Afrikaans favourite featuring a tender 250g Sirloin steak, expertly grilled to perfection, and filled with your choice of: **Ham and Cheese or Jalapeno and Cheese**

Salads

GREEN GODDESS SALAD R105

Green apple, baby marrow, broccoli, baby spinach and peas, topped with a lemon infused olive oil.

Variation: Add wholesome chopped avocado *seasonal R22

RUSTIC CHICKEN SALAD R127

Chicken, fresh lettuce and chopped cucumber finished with sunflower seeds. Served with rustic chargrilled smoked paprika and garlic melba toast.

Wholesome and Generous

CHICKEN POT PIE WITH PARMESAN R185

A delightful culinary creation of tender chicken, fresh vegetables nestled under a golden flaky Parmesan crust.

VENISON POT PIE R205

A rich and hearty filling made with tender venison meat and fresh vegetables nestled under a golden flaky crust.

CHICKEN SCHNITZEL R165

Juicy chicken breast crumbed and deep fried drizzled with a creamy butter sauce served with a Zesty Mayo.

MOZAMBIKAN CHICKEN ESPETADA R204

Succulent chicken thighs, marinated in a blend of spices, served with a garlic, fresh mint and chive dipping sauce.

HALF A CHICKEN R145

Half a chicken grilled on an open flame basted with lemon and herb sauce or kick it up a notch with our very own peri peri sauce.

FRIED CALAMARI R198

Fried calamari served with a creamy lemon butter sauce.

CHICKEN AND PRAWN CURRY R215

Chicken, coconut milk, fresh herbs and chilli flakes served with fresh sambals and poppadoms.

VENISON STEW R215

Tender venison slow cooked with seasonal veggies served with your choice of rice, samp or pap.

Light Meals

PAP & BOEREWORS R83

Pap and tomato sheba served with feta and peppadew boerewors.

QUARTER CHICKEN R90

Quarter chicken grilled on an open flame basted with our very own peri peri or sweet and sticky sauce and served with chips.

GRILLED CHICKEN WINGS R160

12 Chicken wings served with Mozambican peri peri or sweet and sticky sauce, served with chips.

BEEF PREGO ROLL R125

Sirloin steak smothered in our famous Mozambican peri peri sauce topped with sautéed onions and served with chips.

CHICKEN PREGO ROLL R120

Chicken breast smothered in our famous Mozambican peri peri sauce topped with sautéed onions and served with chips.

FRIED FISH R149

Served with chips, a lemon wedge and zesty mayo.

HALLOUMI AND VEG SKEWER R160

A tricolour of peppers, onions, courgettes and halloumi skewered and grilled to perfection with a squeeze of lemon.

STEAK, EGG AND CHIPS R185

200g Matured sirloin steak, grilled to perfection, topped with an egg and served with chips.

Desserts

CAKE OF THE DAY R84

Please kindly ask your waitron

GIANT BUTTERMILK SCONE R55

Served with grated cheddar, butter and preserve.

JUMBO ARTISAN MUFFIN R55

Served with grated cheddar, butter and preserve.

FRUIT SALAD AND ICE CREAM R65

Creamy vanilla ice cream served with seasonal fruit.

CREAMY VANILLA ICE CREAM R45

Creamy vanilla ice cream served with chocolate fudge sauce

MALVA PUDDING R69

Soft and spongy cake made with apricot jam and covered in a sweet and creamy sauce. Served warm with vanilla custard or ice cream, an old time favourite.



Sauces

Peri-Peri.....R35

Pepper.....R45

Cheese.....R45

Mushroom.....R45

Pepper.....R45

Garlic.....R45

Creamy lemon butter.....R35

Sides

Umngqusho  
Tindlovu samp.....R35

Veggie Duo R38

Roasted butternut with cinnamon and butter & Ouma Kitty's boere beans.

Home-made Chakalaka.....R22

Pap and Sheba.....R28

Savoury Rice.....R28

Chips.....R33

Side Salad.....R39



Did you know?

Giraffes have unique tongues that are bluish-black in colour, which helps them avoid sunburn while feeding on acacia trees.

