

Breakfast Served from 7:00 to 10:00 Coffee, Tea & Cake - Served from 10:00 till 17:00 A la Carte menu Served from 12:00 till 15:00 and 17:30 till 22:00

BREAKFAST

Buffalo English Breakfast	R140.00
5 Bacon strips, 3 sausages, mushrooms, cherry tomato and 2 eggs Help yourself with toast, filter coffee and fruit juice	
Nyala Breakfast	R85.00
3 Bacon strips, 1 sausage, mushrooms, cherry tomato and 2 eggs Help yourself with toast	
Continental Breakfast	R85.00
Help yourself with cold meat, mozzarella cheese, cheddar cheese, muffin, croissants, muesli, all bran flakes, kellogg's corn flakes, strawberry & plain yogurt and toast	
Omelette (Choose three toppings)	R85.00
Bacon, mixed cold meat, cheese, mushrooms, tomato, red pepper Help yourself with toast Vegetarian without Bacon and Cold Meat	
Vegetarian Shakshuka Breakfast dish of 2 eggs poached directly in a spicy tomato & spinach sauce that is well seasoned with onions and bell peppers, garlic, cumin, and paprikal sprinkled with a little feta cheese Help yourself with toast Vegetarian friendly & Lactose free without feta	R85.00
Muesli & Yogurt	
Strawberry or plain yogurt	R35.00
Toast with Jam	R25.00
Help yourself with 2 slices of toast & jam	
Filter Coffee (Included in Rhino- & Buffalo Breakfast)	R15.00
Juice per glass (Included in Rhino- & Buffalo Breakfast)	
Mango, orange or apple	R22.00
Rhino Breakfast	R175.00
Full House Breakfast - help yourself with continental breakfast , toast, Filter coffee, juice per glass and order one warm breakfast from above	

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A LA CARTE STARTERS

Chef's Choice of delicious Homemade Soup R55.00

Served with homemade crostini

Ostrich Liver Pâté R100.00

Klein Karoo ostrich liver pâté, served with original olive chutney, topped with onion marmalade & slices of crispy toasted "local bread" Lactose free

Panko Prawn Stack R105.00

Panko crusted deep fried prawn served on a bed of savoury rice, drizzled with our inhouse red wine reduction and a grilled lemon wedge Lactose free

Spinach & Feta Spring Roll

R85.00

Homemade spring roll with spinach, onions, feta cheese, salt and pepper served with tomato jam

Vegetarian friendly

Black Sesame Bocconcini and Couscous

R95.00

Mozzarella cheese sprinkled with toasted black sesame seeds, served with caramelized onions on lemon couscous, accompanied with julienne pickled vegetables and balsamic reduction

Vegetarian friendly & Gluten free

Smoked Salmon & Cream Cheese Cucumber bites

R115.00

Smoked salmon and lemon cream cheese on 3 slices of cucumber *Gluten free*

Our dynamic Chefs use mainly local & seasonal products ensuring fresh and tasty meals.

Many of our dishes are seasonal based and may change as the seasons do.

Due to popular demand we may not always have your choice available but will try our utmost best to offer you an alternative.



SALADS

All salads are Gluten free

In House Salad R80.00

Selection of handpicked salad greens, mixed with olives, herbed feta, onion and cherry tomato served with our salad dressing on the side Vegetarian friendly, Gluten free & Lactose free without feta

Wood fired Masala Chicken Breast & Mango Salad F

R105.00

Succulent masala spiced chicken breast with juicy mango, sun dried tomatoes and onions on a bed of fresh handpicked garden greens

Lactose free

"The Buffelsdrift Salad"

R105.00

Thinly sliced smoked ostrich carpaccio, served with fresh salad greens, onions, poached "Sambuca" pears with clusters of blue rock

Marinated Ostrich Salad

R120.00

Thinly sliced ostrich fillet steak, marinated overnight in a bay leave and lightly smoked paprika canola oil dressing. Served on a bed of fresh greens and complimented by preserved figs and feta cheese, topped with a coriander, peppadew and lemon oil dressing Lactose free without feta

BUFFELSDRIFT "LIGHT MEALS"

Buffalo Chicken Wrap

R95.00

Spiced chicken breast with salad greens, tomato, feta, topped with rocket and mayonnaise dressing

PANINI

Lightly toasted and served with seasoned potato wedges and salad

Chicken Mayo R95.00

Slithers of marinated grilled chicken fillet, smothered in an apple, celery and fresh herb mayonnaise dressing

Pastrami R105.00

Thinly sliced pastrami with smoked mozzarella and finished with pickled veggies

Spinach and Feta

R85.00

Spinach, sautéed lightly with garlic and feta, topped with rocket and tomato salsa and matured cheddar slices

Vegetarian friendly



BURGERS

BURGERS		
Single Chicken fillet Burger De-lux Chicken fillet Burger	R110.00 R140.00	
Tenderized grilled chicken fillet, lightly seasoned topped with caramelized onion, cheese and a light bulgarian yoghurt & mayonnaise sauce. Served with a pickle, potato wedges & side salad		
Single Homemade Venison Burger De-lux Homemade Venison Burger	R110.00 R140.00	
Venison burger towered with smoked bacon, crumbled feta, caramelized onion, cheddar cheese, served with potato wedges & side salad		
Single Vegetarian Burger Vegetarian burger towered with mushrooms, crumbled feta, caramelized onion, cheddar cheese, served with potato wedges & side salad <i>Vegetarian friendly</i>	R125.00	
MAINS		
South African Bobotie	R120.00	
Traditional Cape Malayan flavored coarse milled venison, baked with an Infused cream & egg topping served with a papadum, dried fruit chutney and brown rice		
Black Bean, Sweet Potato and Savoury Pesto Rice	R115.00	
Black beans sauté in garlic and olive oil served with baked sweet potato and savoury pesto rice garnished with mixed nuts Vegetarian friendly, Vegan friendly, Lactose free & Gluten free		
Vegan Chickpea Curry	R115.00	
Chickpea curry mixed with, aubergine & zucchini strips pan fried in garlic, rosemary, bay leaves and olive oil. Thickened with coconut flour topped with mixed nuts		
Vegetarian friendly, Vegan friendly, Lactose free & Gluten free		
Baked Stuffed Bell Pepper	R145.00	
Tender baked bell pepper stuffed with mushrooms, brown rice, diced onion carrots, zucchini and tomato purée. Served with a side salad Vegetarian friendly, Vegan friendly, & Gluten free		
From The Ocean – Kingklip SQ	R180.00	
Served with savoury rice with a lemon & parsley butter on the side Accompanied with your selection of one side dish		
Slow Braised Lamb's Neck	R195.00	
Lambs neck slowly braised in root vegetables to tender perfection served on caramelized onion mash and generously topped with our brown onion gravy Accompanied with your choice of one side order		



FLAME GRILLS

Flame grilled fillet grilled to your taste
All cuts are brushed with our signature basting during grilling
Let your waiter know if you prefer it without basting sauce

Accompanied with your choice of two side orders

200g – Flamed Grilled Tender Ostrich Fillet	R195.00
200g – Flamed Grilled Fillet of Beef	R185.00
300g – Flamed Grilled Fillet of Beef	R210.00
200g – Flamed Grilled Venison Fillet	R195.00
300g – Pork Neck Steaks Two Grilled Chicken Fillets	R140.00 R135.00
200g – The Buffelsdrift Flamed Fillet of Beef	R205.00
300g – The Buffelsdrift Flamed Fillet of Beef	R245.00
Peppadew and camembert <i>stuffed</i> mature rare beef fillet, smothered with a peppercorn, peppadew & cream reduction	
Selection of Side Orders	R45.00
Seasoned potato wedges - Gluten free without seasoning Caramelized onion mash Stir-fry vegetables Small house salad Savoury rice	
Selection of Sauces To complement our flame grill fillets	R35.00
Cheese Sauce: cheddamelt	
Pepper: black peppercorn	

BBQ Sauce: caramelized onion based smothered in a tangy BBQ reduction

Creamy Mushrooms: mushrooms in a cream reduction



CHILDREN'S MENU

Served only to children under the age of 12

Chicken Strips	R65.00
Golden brown chicken strips served with chunky potato wedges	
Ham & Cheese Baguette	R65.00
Sliced ham & melted cheddar cheese, served with chunky potato wedges	
Kiddies Venison Burger	R85.00
Lean venison burger topped with smoked bacon & cheddar served with chunky potato wedges	
Kiddies Grilled Chicken fillet	R75.00
Tendered chicken fillet grilled and brushed with basting sauce/olive oil, served with chunky potato wedges or savoury rice	
Vanilla Ice-cream – 2 Scoops	R50.00
Vanilla ice-cream - topped with chocolate sauce	
DESSERT "All I really need is love, but a little dessert now and then doesn by Charles Schulz	't hurt"
Decadent Chocolate Volcano	R95.00
Chocolate volcano filled with dark chocolate lava, served with ice-cream	
Traditional Cape Style Warm Malva Pudding	R75.00
Traditional sticky pudding, flavoured as it was when first created, served with vanilla custard and praline	
Luscious Lemon Delight	R85.00
Crunchy tennis biscuits with layers of sweet lemon pudding topped off with ice cream	
Vanilla Ice-cream	R50.00
Vanilla Ice-cream with chocolate sauce	
Chef's Choice - Cake of the day	D
oner's enoise that of the day	R55.00



GOURMET BEVERAGES

Americano	R25.00
Double espresso with boiling water Decaffeinated available on request	
Cappuccino - Flat White	R28.00
Double espresso with micro foam Red cappuccino's on request	
Espresso	
Single shot of espresso accompanied with a glass of Ice water Double shot of espresso accompanied with a glass of Ice water Red Espresso on request	R22.00 R28.00
Latte Single shot of espresso layered with full cream steamed milk	R30.00
Hot Chocolate	R30.00
Hot chocolate with full cream steamed milk	
Ceylon Tea /Rooibos Tea	R20.00
Served with lemon <i>or</i> milk	
Gourmet Thick Milkshakes	R55.00
Chocolate, strawberry or vanilla	
Kiddies Milkshake	R50.00
Kiddies Fruit Juice	R25.00
Kiddies Soda Float	R40.00