

Meat Dishes

"Straight from the Butchers Block to the Open Flame Grill we offer you a selection of Prime Cuts of Namibian Meat simply basted with Olive Oil & sprinkled with Sea Salt for you to enjoy the full natural flavours."

How to order your meat:

Rare - Horns and Hair off - the simpler the better. Succulent and filled with flavour.

Medium Rare - Settling Down. Gently cooked on the outside, with the full flavours still intact.

Medium - Still delicately pink in the centre, with some of the original flavour.

Medium Well - Thoroughly cooked - but drying out and the flavour diminishing.

Well Done - Finish en klaar! (Not recommended by our chefs)

300g Beef Fillet	N\$ 149.00
300g Game Fillet	N\$ 137.00
450g Beef Rump	N\$ 139.00
250g Beef Rump	N\$ 89.00
300g Kudu Sirloin	N\$ 106.00
300g Oryx Sirloin	N\$ 106.00

For extra Sauces & Toppings please see over the page.

...and then of course there's the

"BUSHMAN PLATTER"

A selection of Namibia's finest meat.

Brochette of flame-grilled Oryx Sirloin, Beef Fillet, Kudu Sirloin,
BBQ Pork Spare Ribs and Cajun Chicken Strips.

Served with; Mushroom Sauce, Pepper Gravy and Sweet & Sour Sauce.

N\$ 283.00 (for one)

All of the above accompanied by your choice of:

Rice, Shoestring French Fries, Boiled Parsley or Baked Potato and either;

Fresh Vegetables with melted Butter, Coleslaw or a Fresh Salad of

Mixed Continental Leaves, Tomatoes, Cucumber,

Onion & Green Pepper with a choice of Salad Dressings.

and don't forget that.....

Thursday, Friday and Saturday is.....

EISBEIN TIME

.....ask your waiter for details....

Decadent Breast of Duck

Tender Breast of Duck simply seasoned and pan-fried to a sizzling Golden Brown - while still a flavourful Pink in the centre.

Glazed with a complementary Port & Orange Sauce and accompanied by;

a Tiered Vegetable Crown

and Baby Baked Potatoes rubbed with

Extra Virgin Olive Oil, Sea Salt Flakes & Fresh Rosemary

N\$162.00

Carpet Bagger Sirloin Steak

The Chefs Speciality!

300g Beef Sirloin Steak stuffed with Smoked Mussels and melted Mozzarella & Cheddar Cheese,

topped with Mushroom Sauce and two grilled Tiger Prawns.

(Recommended served Medium or Medium to Well Done to ensure the cheese is melted!)

N\$ 172.00

Maharaja Mutton Curry

Chunks of Prime Namibian Mutton slow-cooked with Fresh Coriander, Onions and Fresh Tomatoes in a rich, tasty sauce complemented by; the authentic Indian aromas of Cumin, Cardamom Pods, Coriander Seeds, Cinnamon, Ground Ginger, Turmeric, Fenugreek Seeds, Chilli & Fresh Garlic.

Served in a cute little black 'Potjie' accompanied by

fragrant Basmati Rice, Mango Chutney,

and a Fresh Salad of Mixed Continental Leaves, Tomatoes,

Cucumber, Onion & Green Pepper with choice of Salad Dressings

Fit for an Indian Prince!

N\$ 107.00

(Optional side order of Poppadums N\$10.50)

Royal Chicken À La Raft

Crumbed Breast of Chicken coated in Fresh Breadcrumbs, deep-fried and topped with chopped Ham and melted Cheddar & Mozzarella Cheeses.

This portion is not for the faint-hearted!

N\$ 97.00