



GOLDEN IMPALAS BUSH RESORT

The Jewel of Dinokeng Game Reserve

MAATTA'S RESTAURANT

MENU





STARTERS

SHRIMP COCKTAIL
SHRIMPS MIXED WITH CRISP LETTUCE, AVOCADO, MAYONNAISE, TOMATO SAUCE
WITH A DASH OF RED TABASCO R 90

SOUP OF THE DAY
HEALTHY HOMEMADE SOUP R 60
(PLEASE CHECK WITH YOUR WAITER FOR TODAY'S OPTIONS)

SPICY CHICKEN LIVERS
TENDER SPICED LIVERS, CARAMELIZED ONION, FRESH HERBS,
GARLIC AND CHILIES SERVED WITH HOMEMADE BREAD ROLLS R 80

CRUMBED MUSHROOMS
BREAD CRUMBED BUTTON MUSHROOMS SERVED WITH TARTAR SAUCE R 80

SALADS

GREEK SALAD
FRESH CRISPY LETTUCE, CHERRY TOMATOES, RED ONIONS, BELL PEPPERS
AND OLIVES TOPPED WITH FETA CHEESE R 80

GOLDEN IMPALAS SALAD
GOLDEN IMPALAS CHEF'S SPECIAL HEALTHY FRESH MIX R 90

GREEN SALAD
FRESH GARDEN GREENS AND CHERRY TOMATOES
FLAVORED WITH YOUR CHOICE OF DRESSING R 70



LIGHT MEALS

**ALL LIGHT MEALS AND MAIN COURSES ARE SERVED
WITH YOUR CHOICE OF COMPLIMENTARY SIDE DISH**

BAKED BELL PEPPERS

HALF-SLICED PAN-FRIED OR OVEN ROASTED BELL PEPPER STUFFED
WITH A MIXTURE OF BACON, EGG & CHEESE

R 110

FARMHOUSE SANDWICHES

TOASTED OR PLAIN WITH VARIED FILLING OPTIONS
HAM, CHEESE, TOMATOES, ONION
SAVOURY BEEF MINCE & CHEESE
CHICKEN MAYO OR TUNA
AND CRISP LETTUCE

R 120

SAFARI CHICKEN STRIPS

PAN-FRIED SLICED CHICKEN BREAST MIXED WITH ONIONS AND SELECTED SPICES

R 110

SOUTH AFRICAN HAKE

PAN-FRIED OR GRILLED SPICED HAKE

R 140

HOMEMADE BEEF BURGER

BEEF PATTY, CRISP LETTUCE, TOMATOES, CHEDDAR CHEESE, GHERKINS

R 140



MAIN COURSES

<u>MAATTA'S BEEF STEW</u> SOFT TENDER SLOW-COOKED BEEF WITH ONIONS, GREENS BEANS, POTATOES AND CARROTS SPICED TO ACHIEVE AN UNFORGETTABLE TASTE	R 180
<u>BEEF SIRLOIN (250 GRAMS)</u> CLASSIC STEAK, RIMMED WITH A THIN LAYER OF MARBLED FAT, SUPERB IN TEXTURE, MOIST AND MEATY	R 210
<u>BEEF RUMP (250 GRAMS)</u> MATURED PRIME CUT	R 200
<u>BEEF FILLET (250 GRAMS)</u> MOST TENDER CUT TO SAVOR	R 230
<u>BEEF T-BONE (350 GRAMS)</u> THE DADDY OF ALL STEAKS! BEST OF BOTH WORLDS, FILLET ON ONE SIDE AND SIRLOIN ON THE OTHER, PERFECTLY GRILLED	R 160
<u>LAMB SHANK (450 GRAMS) STA</u> OVEN ROASTED HIND QUARTER SHANK SERVED ON A BED OF MASHED POTATO AND WITH CHEF'S RED WINE SAUCE	R 260
<u>INDIAN OCEAN KINGKLIP</u> KINGKLIP GRILLED IN CHEF'S LEMON BUTTER SAUCE	R 240
<u>OSTRICH STEAK (200 GRAMS) STA</u> HEALTHY, JUICY, AND CHOLESTEROL-FREE OSTRICH STEAK GRILLED TO PERFECTION	R 210
<u>DURBAN-STYLE CHICKEN CURRY</u> PREPARED WITH BELL PEPPERS, ONIONS, FRESH GARLIC, MIXED VEGETABLES AND A FEW OF CHEF'S OTHER SECRET INGREDIENTS	R 170
<u>CHICKEN SCHNITZEL</u> TRADITIONAL PAN-FRIED BREAD CRUMBED CHICKEN BREAST SCHNITZEL	R 170
<u>SOUTH AFRICAN BOBOTIE</u> TRADITIONAL MEAL OF MINCED BEEF MIXED WITH ONIONS, BREAD, MILK, RAISINS, BAKED TO TANTALIZE ALL YOUR TASTE BUDS	R 150



VEGETARIAN DISHES

DURBAN STYLE CHICK-PEA CURRY
PREPARED WITH CHICKPEAS, BELL PEPPERS, ONIONS, FRESH GARLIC,
MIXED VEGETABLES AND CHEF'S OTHER SECRETS INGREDIENTS R 140

TRADITIONAL SPINACH AND CHEESE QUICHE
OVEN BAKED, CRUSTY ON THE SIDES, AND SOFT IN THE MIDDLE,
SAVOURY QUICHE CAKE MADE WITH FRESH SPINACH AND CHEESE R 130

COMPLIMENTARY SIDE DISHES AND SAUCES

SIDES

FRENCH FRIED POTATOES (CHIPS)
BAKED POTATO
WHITE RICE
MASHED POTATO
TRADITIONAL SOUTH AFRICAN PAP
VEGETABLES OF THE DAY
SWEET POTATO

SAUCES

SPICY SOWETO CHILLI CHAKALAKA SAUCE
WILD MUSHROOM SAUCE
CHEDDAR CHEESE SAUCE
BLUE CHEESE SAUCE
WILD GARLIC SAUCE
CHEF'S PEPPER SAUCE
GOLDEN IMPALAS' SAUCE
TRADITIONAL SOUTH AFRICAN GRAVY SAUCE

DESSERTS

MALVA PUDDING
TRADITIONAL AFRIKAANS FARMER PUDDING R 80
SERVED WARM WITH HOT CUSTARD OR VANILLA ICE CREAM

BANANA SPLIT
TIMELESS CLASSIC! BANANA SERVED WITH ICE CREAM AND CHOCOLATE SAUCE R 80

CHOCOLATE BROWNIE
HOMEMADE CHOCOLATE-RICH CAKE R 80
SERVED WITH CHOCOLATE SAUCE AND CREAM OR VANILLA ICE CREAM

HOT LOVE
VANILLA ICE CREAM SERVED WITH HOT RASPBERRIES TOPPED WITH CREAM R 80

CAKES AND PASTRIES
CHOICE OF ONE OF TODAY'S CAKES OR PASTRIES FROM OUR DESSERT TROLLEY R 90

PLEASE ENJOY YOUR MEAL!

Golden Impalas Bush Resort ★★★★★ The Jewel of Dinokeng Game Reserve