

STARTERS

- Deep fried Calamari** N\$ 47.00
Tender rings of Calamari coated in seasoned flour and deep-fried.
- Prawn Teepee** N\$ 127.00
A selection of skewered prawns; St. Clements, Cajun and Coconut, served on a bed of Lettuce accompanied by a creamy French style mayonnaise.
- Fresh Oysters** N\$ 127.00
Half a dozen Local Oysters served on crushed ice with Fresh Lemon Segments & Tabasco Sauce. (Extra Oyster N\$ 20.00)
- Gratinated Oysters** N\$ 142.00
Half a dozen Local Oysters topped with melted Mozzarella & Cheddar cheeses and Cream. Garnished with caviar. (Extra oyster N\$ 23.00)
- Bushman Dim Sum** N\$ 87.00
A selection of meaty bites including; warthog samoosa, ostrich won ton, snake bite, bobotie spring roll, zebra frikadelle and a limey crocodile croquette.
- Escargots** N\$ 47.00
Half a dozen Snails grilled in pools of melted Garlic Butter and served with chunks of freshly baked home-made bread. Extra Cheese (N\$21.00)
- Home-made Soup of the day** N\$ 47.00
Served with Freshly Baked Home-made Bread.
- Three Cheese and Fresh Garlic Prawns** N\$ 157.00
Six peeled Tiger Prawns (size 26/30) pan-fried, smothered with grated Mozzarella Cheese, Cheddar Cheese and freshly crushed Garlic, then topped with a sprinkling of Feta Cheese and fresh Parsley. Served with freshly baked Home-made Bread.
Yummmmmmy !!!!!!!!!!!!!
- Luxury Peking Crab Claws** N\$ 117.00
Local Crab Claws dipped in batter and deep-fried to a crispy golden brown. Served on a bed of lettuce with a Sweet & Sour dipping sauce.