

Meat Dishes

“Straight from the butchers block to the 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\$ 157.00
450g Beef Rump	N\$ 157.00
250g Beef Rump	N\$ 97.00
300g Game Sirloin	N\$ 107.00

*For extra **Sauces & Toppings** please see over the page.*

...then of course there's our

“Bushman Platter”

A selection of Namibia's finest meat.

Brochette of flame-grilled Oryx Sirloin, Beef Fillet, Kudu Sirloin, Boerewors worl, Cajun Crocodile and BBQ Pork Spare Ribs, Served with; Mushroom Sauce, Pepper Gravy and Sweet & Sour Sauce.

N\$ 293.00 (for one)

All of the above accompanied by your choice of;

Asian fried rice, Baked Potato, Vegetable Couscous or Basil Mashed Potato and a garnish salad.