



**ELEPHANTS  
FOOTPRINT  
LODGE**



**Our in house bakers prepare fresh seeded bread on a daily basis**

## **STARTERS**

### **Traditional South African Peri Peri Chicken Livers**

Served in a phyllo pastry basket, with fresh mixed greens & balsamic reduction

### **Freshly Smoked Venison Carpaccio**

Served with a crisp garden salad topped with our homemade pine nut green pesto

### **Mixed Seafood Cocktail**

Served with our own cocktail sauce which includes Brandy & brown bread on the side

### **Homemade Soup or Fresh Garden Salad**

Our soup is made fresh every day so please ask for our specialty soup of the day, served with homemade croutons

## **MAINS**

### **Elephants Footprint Lodge Specialty**

100g of Kudu fillet, 100g of Zebra fillet & 100g of Gemsbok fillet.

### **Succulent chicken breast**

Stuffed with sundried tomatoes, cream cheese & homemade green pesto then wrapped in bacon & finished with a fresh mango sauce.

### **Vegetarian Curry** Mild or Hot

This dish is made to order for freshness and quality

Served in a traditional potjie pot, with Diced onion, diced tomato & chutney sambals, accompanied with savory rice & poppadum

### **A selection of Game Fillet Steaks, all 250g uncooked weight**

Kudu, Springbok, Impala, Warthog, or Zebra when available

Please ask Spike to help you make your choice for the evening, he will also advise you on wines for your enjoyment.

### **Fresh Fish of the day**

Poached or fried tempura style

**All Main courses are served with potato of the day & fresh seasonal garden vegetables**

## **SPECIALS OF THE DAY**

**We always have a special ready, feel free to ask to the waitress to discover it.**

**There are no set desserts as they are made fresh daily.**

**Prices: 1 Course(main) R120, 2 Courses R155, 3 Courses R170**

*We hope you enjoyed your meal, and wish to see you again in our restaurant  
Thanks a lot for your coming*