breakfast

9:00 - 11:00 AM

Health — R85
Muesli and Yogurt served with seasonal fruits.

Lakeside Breakfast — R139
Two fried eggs, bacon, one cheese griller and mushrooms. Served with a choice of white, brown or rye toast. Add any of the below extras.

French Toast — R109
Two slices of French toast made with your choice of white, brown or rye bread. Served with bacon. Add any of the below extras.

Eggs Benedict — R129
An English muffin, cut in half, or a hash brown, topped with hickory ham, poached eggs and classic French hollandaise sauce. Add any of the below extras.

Naked Breakfast Burger — R149
150g pure beef patty, 1 egg, fried cocktail tomatoes, mushrooms and 2 grilled rashers of bacon. Add any of the below extras.

Chicken Livers on Toast — R95
Pan-seared chicken livers served warm on golden toasted white or brown bread. Rich, smooth, and deeply satisfying—a simple yet indulgent classic. Add any of the below extras.

Omelette — R129
Classic Omelette
Fluffy, golden eggs folded around a warm, melty center of cheese and herbs. Lightly seasoned and cooked to perfection, this omelette is simple, comforting, and packed with flavor in every bite. Add any of the below extras.

Extras

2 Rashers of Bacon	**R45**
2 Hashbrowns	**R45**
2 Cheese grillers	**R45**
50g Mushrooms	**R45**
2 Slices of toast	**R35**
1 Beef Sausage	**R45**
50g Spicy Mince	**R45**
150g Chips	**R45**
Avo	**R35**
Jalapeno	**R35**

light meals

Served Daily from 11:00am

burgers

Bambuu Chicken Burger — R150

Grilled Marinated Chicken Fillet, Red Onion, Tomato and Avocado resting on a Homemade Sesame Bun dressed with a Creamy Garlic Mayo. Served with Crispy Fried Potatoes.

Beef Burger — R161

A 150g homemade beef patty covered with Cheddar Cheese, tomato & Onion served on a soft delicious bun, Served with Crispy Fried Potatoes.

Extras:

Feta	**R29**
Bacon	**R29**
Jalapeno	**R17**
Avocado (Seasonal)	**R29**

Bambuu Double Beef Burger — R201

2 x 150G beef patties , served with a side of your choice.

schnitzel

Cheddarmelt Chicken Schnitzel — R150

Tender panko crumbed chicken breast , slice of cheese and mushroom sauce , served with chips.

light meals

Served Daily from 11:00am

salads

Bambuu House Salad — R150

Seasonal Greens, Avocado (seasonal), Cocktail Tomatoes, Peppadews, Baby Beetroot, Carrot Shavings & Feta Cheese, mango and caramelized onions , Served with a Bambuu secret sauce.

Halloumi & Chicken Salad — R167

A mix of vibrant flavours and textures. It starts with tender, grilled or pan-seared chicken breast, seasoned to perfection. Slices of golden, crispy halloumi cheese add a salty richness.

Calamari salad — R167

Fried Calamari strips, lettuce , tomatoes , grilled peppers and red onions served with a creamy dressing.

waffles

Plain — R98

Waffle served with two scoops of Ice Cream and Syrup.

Sweet — R109

Waffle served with two scoops of Ice Cream, Nutella and chocolate sauce.

dessert

Salted Caramel Springrolls — R86

3 Salted Caramel Spring rolls. Served with Ice Cream.

Volcano Chocolate Cake — R86

Served with a choice of Cream or Ice Cream

Baked Cheese Cake. — R86

Every bite melts in your mouth, with the creaminess of the cheese contrasting beautifully against the crunch of the base, leaving you craving just one more bite.

pizza

Served Weekdays from 17:00pm and Weekends from 11:00am

Margherita — R127
Traditionally made with Cocktail Tomatoes, Mozzarella, Fresh Basil, and drizzle of Olive Oil.

Hawaiian — R144
Ham, Pineapple & Mozzarella.

Regina — R144
Ham, Mushroom, Origanum & Mozzarella.

ABC - Avo , Bacon , Chicken — R173
Mozzarella, Perinaise, Avo, Bacon & Chicken

Focaccia — R109
Garlic, Origanum and olive oil.

Chorizo — R173
Chorizo, Red Onion, Gorgonzola, Peppadews & Mozzarella.

Pulled Pork — R173
BBQ Pulled Pork, Mushroom, Danish Feta & Mozzarella.

Californian — R173
Bacon, Avocado (seasonal), Danish Feta & Mozzarella.

3 Cheeses — R161
Mozzarella, Cheddar & Parmesan.

Create Your Own — R109
Build your own pizza by adding any of the below extras to the base – Mozzarella already included.

Meat Extras: R29
Ham | Salami | Chorizo | Bacon | Taco Chicken | Bolognese

Other Extras: R23
Pineapple | Jalapeno | Olives | Mushroom | Avocado (seasonal) | Red Onion | Cocktail Tomatoes | Peppadews

Cheese Extras: R29
Mozzarella | Cheddar | Cream Cheese Danish Feta | Gorgonzola

dinner

Served Weekdays from 17:00pm and Weekends from 11:00am

starters

Crumbed Calamari Rings — **R104**
Served with a homemade Tartare Sauce.

Matsutsa — **R98**
6 Grilled chicken winglets , served in Sweet BBQ sauce

Escargots — **R109**
Snails Smothered in creamy garlic & cheese sauce.

Creamy garlic mussels — **R104**
Juicy and tender, absorbing the creamy sauce, making every bite indulgent and satisfying. Served with bread

Grilled Halloumi — **R92**
Simple & unpretentious served with a slice of lemon.

fish

Mozambican Queen prawns M — **R270**
6 x Queen prawns , Jasmine Rice & side salad

Mozambican Queen prawns L — **R403**
12 x Queen prawns , Jasmine Rice & side salad

Hake and Calamari — **R265**
A Generous portion of Battered Hake Fillet and 125g Crumbed Calamari, served with homemade Tartare Sauce and a Side of your choice.

Calamari — **R265**
250g Crumbed Calamari served with homemade Tartare Sauce and a Side of your choice.

Hake — **R230**
A Generous portion of Battered Hake Fillet and 125g , served with homemade Tartare Sauce and a Side of your choice.

dinner

Served Weekdays from 17:00pm and Weekends from 11:00am

meat

Beef fillet 200g — **R242**
A Grilled beef fillet served with a side of your choice

Rump Steak 300g — **R219**
A Juicy 300g grilled Rump Steak served with a Side and Sauce of your choice.

T-Bone 500g — **R288**
Flame-grilled 500g T-Bone served with a Side and Sauce of your choice.

Eisbein — **R213**
A succulent, slow-cooked pork knuckle , served with a side of your choice.

Spareribs — **R288**
A 500g portion of Marinated and Grilled Spareribs served with a Side of your choice.

Aligot with Pulled Pork — **R207**
Aligot - a traditional French dish made with Creamy Mashed Potatoes & Cheese.

Grilled Half Chicken — **R190**
Marinated Grilled Half Chicken served with a side of your choice. Choose between Peri-Peri or BBQ

Bambuu Butter Chicken — **R190**
A Generous portion of our tender butter Chicken , served with Sambals & Fragrant Jasmine Rice.

Lamb Shank — **R322**
The BEST in the Lowveld! Slow Stewed served with our version of Aligot. Swop the Aligot for another side of your choice.

sides

Aligot | Deep Fried Potato Chunks
Rice | Vegetables | Side Salad

sauces

Red Wine, Garlic & Rosemary | Mushroom | Blue Cheese | Cheddar, Parmesan & Parsley | Pepper & chilli (hot or medium)
R35 for extra sauce

white wines

Served Daily from 11:00am

chenín blanc

Ken Forrester Petit Chenin Blanc **R201**
Made by the man often considered Mr. Chenin Blanc himself, Ken Forrester. A youthful fresh wine with quince and pear flavours. Earlier picked freshness shows on the palate with crunchy green apple and grapefruit flavours.

Alvi's Drift Chenin Blanc **R213**
This Chenin Blanc has a brilliant, pale-straw colour and a complex, fruit-driven nose of ripe, white peach, stewed apple and just a hint of blossom honey following through on the palate.

Simonsig Chenin Blanc **R224**
The first wine released by founder Frans Malan in 1968 with bursts of tropical fruit aromas ranging from melon, passion fruit and pear to fresh lime.

chardonnay

Alvi's Drift Chardonnay **R213**
Star bright with lime-green tinges, this elegant wine has an attractive, fresh pineapple nose interspersed with layers of lime, a well-rounded, refreshing palate of ripe fruit, while a lingering finish ends off with hints of lemon.

Protea Chardonnay **R224**
Produced by Anthonij Rupert Wyne, this wine offers an appealing nose of stone fruit and citrus with a bright and vibrant palate of grapefruit and nectarines.

Durbanville Hills Chardonnay **R236**
This pale-yellow Chardonnay offers aromas of white peaches, orange zest and hints of apricots on the nose with the creamy rich flavours of subtle wood on the palate.

sauvignon blanc

Alvi's Drift Sauvignon Blanc **R213**
Sparkling, bright and pale straw in colour, this wine offers intense aromas of gooseberry and granadilla. It is well balanced with crisp acidity and has a clean, refreshing palate.

Protea Sauvignon Blanc **R236**
Produced by Anthonij Rupert Wyne, this Sauvignon Blanc has an instant appeal of citrus, stone fruit and granadilla aromas that continues in the mouth with vivacious lemon and grapefruit flavours.

Durbanville Hills Sauvignon Blanc **R236**
A full-bodied Sauvignon Blanc with a delightful taste combination of ripe citrus, passion fruit, winter melon, mango, gooseberries, pineapple, and hints of green grassy notes.

red wines

Served Daily from 11:00am

pínotage

Alvi's Drift Pinotage **R230**
This Pinotage has an intense black cherry colour with a youthful ruby rim. A juicy plum-and-ripe-black-cherry character dominates both bouquet and palate, with hints of liquorice and sweet vanilla.

KWV Pinotage **R259**
Red berry, mulberry and blueberry characters are the primary notes to emanate from this rich and flavourful Pinotage. There are subtle nuances of wood spices and dried herb aromas too. The palate is seductively soft and juicy, with silky tannins and long, gentle finish.

Zonnebloem Pinotage **R316**
A full-bodied wine with dark cherry and plum flavours elegantly balanced with well-integrated tannins and a rich palate of cherry, mocha and oak spice. The finish is long with lingering fruit.

cabernet sauvignon

Durbanville Hills Cabernet Sauvignon **R247**
This wine holds a delightful aroma of sweet ripe plums and prunes with dark chocolate, cigar box and hints of cinnamon.

KWV Cabernet Sauvignon **R259**
This vibrant Cabernet Sauvignon exudes aromas of blackcurrant, raspberry, and fynbos with hints of cigar box, herbs and cedary oak. The tannin structure is well-balanced, resulting in a long finish.

Kanonkop Kadette Cabernet Sauvignon **R425**
A dark, juicy, full-bodied red wine, with a streak of tarry smoke, underscoring flavours of baked black cherry and black plum reduction and notes of liquorice, dried parsley, and sage. Firm, chalky tannins emerge to trim the finish.

merlot

Kleine Zalze Merlot **R236**
This Merlot shows typical characters of ripe red berries followed by juicy fruit flavours on the palate. The wine has an exceptionally smooth mouthfeel, accentuated by a supple, elegant tannin structure. A well-balanced and natural acidity ensures a vibrant and lingering finish.

Guardian Peak Merlot **R288**
Fresh, rich red fruit flavours of figs and plums are complemented by gentle, subtle tannins resulting in a well-balanced, elegant Merlot with a round, juicy finish.

Hermanuspietersfontein Posmeester Merlot **R339**
An elegant and smooth Merlot with a nose of fresh raspberries and blueberries, showing milk chocolate undertones.

red wines

Served Daily from 11:00am

shíraz

Leopards Leap Shiraz — R213
This medium-bodied, typical South African Shiraz is beautifully balanced by layers of dark fruit and oak spice flavours, with a well-defined tannin structure, ensuring a lingering after-taste.

Laborie Shiraz — R213
This luxurious, deep purple Shiraz has prominent aromas of blackcurrant, cassis, and dried spice, with hints of aniseed and cloves. The palate benefits from judicious oaking, which delivers a full, juicy tannin structure and a good length.

blends

Fat Bastard Golden Reserve — R414
This Cabernet Sauvignon / Merlot blend has an intense, dark ruby colour. Luxurious aromas and flavours of dark berry fruit and plum entice the senses. The palate of the wine is rich and full, with silky and lasting finish.

Spier Creative Block 3 — R483
Made from a blend of Shiraz, Mourvèdre & Viognier, this wine has subtle perfumed notes of violets, black cherry and mulberry which are followed by spicy flavours of black pepper and fennel. The silky, rich mid-palate is complemented with concentrated fruit and dense, silky tannins.

cocktails

Served Daily from 11:00am

Long Island Iced Tea — **R173**
White Rum, Gin, Vodka, Triple Sec & Tequila. Shaken with ice and lemon and finished off with your choice of Coke, Soda Water or Lemonade.

Malibu Bay Breeze — **R126**
Our most loved cocktail. Malibu, Vodka, Grenadine, Blue Curacao & Pineapple Juice.

Daiquiri — **R173**
White Rum, Triple Sec, Simple syrup, and Fruits of your choice. Choose between Strawberry, Mixed Berry, Mango, or Pineapple. Served Frozen.

Mojito — **R138**
White Rum, Simple syrup, Lemon, Mint & Soda Water.

Moscow Mule — **R138**
Vodka, Peach Schnapps, Ginger beer and Lemon.

Dark and Stormy — **R121**
Dark rum, Ginger beer and Lemon.

Dirty Island — **R121**
Banana & Coffee Liqueur, Dark Rum, Coconut Milk & Ice Cream.

Martini — **R132**
Choose between Gin or Vodka Martini.

Margarita — **R138**
Tequila & Triple Sec. Choose between Plain or Frozen.

Pina Colada — **R173**
Invented in Puerto Rico, this popular cocktail is made with White Rum, Coconut Milk & Pineapple. We put our own twist by adding Bacardi & Ice Cream.

Side Car — **R138**
A sour cocktail with a double Brandy, Triple Sec and Lemon.

Tom Collins — **R138**
A classic cocktail that has been enjoyed for over a century. A tall and refreshing gin sour made by combining gin, lemon juice, simple syrup, and soda water.

Horse's Neck — **R138**
Named after the long Lemon Peel inside the glass, this cocktail is made with a double shot of Brandy, Bitters and topped off with Ginger Ale.

White Russian — **R138**
A mix of Vodka and Coffee Liqueur with a hint of cream served on the rocks.

drinks

Served Daily from 11:00am

mocktails

Bee Sting **R98**
Lemon, Honey & Ginger Beer.

Rock Shandy **R98**
Equal parts Soda Water & Lemonade topped off with a dash of Bitters.

Shirley Temple **R98**
Grenadine, Lemon & Ginger Ale.

Virgin Daiquiri **R132**
Choose between Strawberry, Mixed Berry, Mango, or Pineapple. Served Frozen.

Virgin Pina Colada **R132**
Coconut Milk, Ice Cream & Pineapple.

Virgin Mojito **R121**
Simple syrup, Lemon, Mint & Soda Water.

house wines

Dry White **R69**
Dry Red **R69**
Sweet Rosé **R69**
Semi-Sweet **R69**

sparkling wines

Pandora's Box Biscuit Tin Sparkling Brut **R247**

Long lingering flavours of creamy toast and biscuits overlay a solid fruit foundation in this sparkling brut. A strong bubble creates a wonderful vibrant finish.

Bon Courage Blush Vin Doux **R270**

A delightful pink carbonated sparkling wine with a slight hint of Muscat on the nose and a clean, fruity, and refreshing finish.

drinks

Served Daily from 11:00am

beers

Black Label	**R52**
Castle Lager	**R52**
Castle Lite	**R52**
Windhoek Lager	**R57**
Windhoek Draught	**R57**
Corona	**R57**
Heineken	**R57**
Stella Artois	**R57**

Hunters Dry	**R52**
Hunters Gold	**R52**
Hunters Extreme	**R52**
Savanna Dry	**R57**
Savanna Light	**R57**

milkshakes

All milkshakes are made with REAL Ice Cream. No Syrups.

Vanilla	**R86**
Chocolate	**R86**
Nutella	**R98**
Strawberry	**R86**
Peanut Butter	**R86**
Coconut	**R86**
Coffee	**R86**
Coffee Freezo (Less Ice Cream, More Ice)	**R75**

hot drinks

Americano	**R35**
Cappuccino	**R46**
Espresso	**R52**
Café Latte	**R52**
Hot Chocolate	**R52**

Amarula Coffee **R86**

Americano with a double shot of Amarula Liqueur topped with a dash of whipped cream.

Irish Coffee **R86**

Americano with a double shot of Whiskey topped with a dash of whipped cream.