



## OVERVIEW

Nestled below the Swartkop Mountain range and Lake Heritage, lies Cradle Moon Lakeside Game Lodge, one of Gauteng's best kept tourist attractions.

Previously known as Heia Safari Ranch, Cradle Moon Lakeside Game lodge is situated only thirty minutes from Johannesburg and Pretoria, the Lodge is set in tranquil indigenous African Bushveld that offers local and international guests a unique African experience.

The giraffe, zebra and springbok that roam the grounds freely add to the African feel of Cradle Moon Lakeside Game Lodge.

Cradle Moon Lakeside Game Lodge is an eco- activity, wildlife sanctuary on the banks of the 30 hectare Lake Heritage. Lake Heritage contained by one the largest hand-built stone dams in South Africa was built in 2005 and took 5 years to build.

Cradle Moon Lakeside Game Lodge and other owners of land surrounding Lake Heritage; have very recently created a new Conservancy Development called The Cradle Moon Conservancy. This is a very exciting project which included the dropping of fences between all the properties that have embraced the project, creating a 1500 hectare reserve. Various additional wild animals have been introduced, making game driving in the heart of the Cradle just one of the many new activities to be on offer at Cradle Moon Lakeside Game Lodge.

The logo for Cradle Moon features a stylized orange crescent moon on the left. The word "Cradle" is written in a black, serif font, with the moon acting as the letter 'C'. Below "Cradle" is a black silhouette of a mountain range. The word "Moon" is written in a black, serif font to the right of the mountain range.

Cradle  
Moon

LAKESIDE GAME LODGE

**Food Menu**

# BREAK THE FAST

## Omelettes

(With Toast, Butter & Preserves)

|  |    |
|--|----|
| Grilled Artichokes, Feta, Cocktail Tomatoes & Basil Pesto (V)      | 75 |
| Rich Meat Bolognese, Italian Mozzarella & Onions In A Tomato Salsa | 70 |
| Smokey Bacon, Grilled Mushrooms, Peppers & Cheddar                 | 70 |
| Smoked Chicken, Feta, Baby Tomatoes & Basil Pesto                  | 75 |

## The Sunrise

50

2 Eggs, Balsamic Grilled Tomato & Smokey Bacon

## Chicken Livers en' Croute

70

Oven Roasted Livers with Peppers, Onion, Creamy Tomato & Prego Sauce, On Toasted Homemade Ciabatta With A Fried Egg

## Fisherman's Moon

75

Crumbed Fried Haddock Fillets, Poached Eggs, Creamed Spinach & Tomato Salsa

## The Banter

95

Grilled Beef Patty Topped With Avocado, Feta, Fried Egg & Bacon served with Creamed Spinach

## French Oo-La-La

60

Fried Sweet Dough Bread With Egg & Cinnamon Served With Bacon, Cream Cheese & Maple Syrup

## Benedict

95

Crisp Potato Rosti, Smoked Norwegian Salmon, Spinach, Poached Eggs & Truffle Infused Hollandaise

## The Full Moon

105

2 Eggs, Bacon, Grilled Tomato, Mushrooms, Rump Steak, Sausage & Crispy Hash Brown

## Breakfast Bowl (V)

60

Seasonal Handcut Fruit, Granola, Thick Greek Yoghurt, Berries & Seeds

## Salmon Wrap

95

Scrambled Eggs With Smoked Norwegian Salmon, Spinach, Cocktail Tomatoes & Cream Cheese In A Soft Tortilla Wrap, Served With Crisp Potato Rosti & Basil Oil

## Avo & Rye

105

Smashed Avocado On Homemade Toasted Rye Bread With Creamy Feta, Poached Eggs, Rocket, Roast Cocktail Tomatoes & Hollandaise

## GREENS

(Salads are Served with Fresh Greens, Sweet Red Onion, Cucumber & Baby Tomatoes, Dressed with a Light Balsamic Vinaigrette)

- Smoked Salmon, Fresh Apple, Asparagus, Caper Berries & Avocado 115
  - Classic Greek Salad with Creamy Feta, Oreganum & Olive Oil (V) 70
  - Smoked Chicken, Roasted Cashew Nuts, Feta, Peppadews & Avocado 95
  - Gorgonzola, Fresh Apple, Toasted Walnut & Avocado (V) 90
  - Chick Peas, Butternut, Lentils, Feta, Avocado & Grilled Artichokes (V) 90
- Add a Garlic & Herb or Cheese Foccacia 60

## WRAPPED

(Chips or Salad)

**Smoked Chicken** 90  
Smoked Chicken Fillet, Pesto, Feta, Avo, Shredded Lettuce, Baby Tomato & Balsamic Vinaigrette

**BBQ Pulled Pork** 80  
Slow Roast Smoked Pork Shoulder, Shredded Lettuce, Jalapenos, German Mustard, Cheddar Cheese, & Tomatoes



# SOMETHING LIGHT

## **Arancini Balls**

**75**

Crisp Risotto Balls Filled With Porcini Mushrooms, Roast Lemon & Thyme Chicken, Sundried Tomatoes & Mozzarella, Served With A Tuscan Bean Salad & Creamy Hummus

## **Fish Cakes**

**70**

Crisp Fried Fish Cakes With Fresh Balsamic Garden Salad & Homemade Tzatziki

## **Mussels De Crema**

**70**

Steamed Mussels in a Creamy White Wine & Garlic Sauce, Served with Soft Portuguese Roll

## **Panko Prawns**

**95**

Crisp Fried Prawns with a Citrus & Feta Salad, served with a Sweet Chilli & Sesame Reduction

## **Snails**

**70**

In a Garlic & Mascarpone Sauce, Gratinated with Gorgonzola & Served with Homemade Ciabatta

## **Wings**

**80**

Fried Chicken Wings tossed in a Spicy Louisiana & Prego Sauce served with Cucumber Raita & Fries

# HAMBURGERS

(Pure Ground Brisket & Topside Beef Patty On A Toasted Sweet Dough Bun, With Homestyle Fries)

|  |            |
|--|------------|
| <b>BBQ</b>   | <b>90</b>  |
| Smokey BBQ & Worcestershire Sauce  |            |
| <b>Cheese</b>  | <b>100</b> |
| Mature Cheddar Cheese Slab   |            |
| <b>Cheese &amp; Bacon</b>  | <b>110</b> |
| Cheese Slab & Smoked Back Bacon  |            |
| <b>Bacon, Feta &amp; Avo</b>   | <b>120</b> |
| Smashed Avo, Bacon & Danish Feta   |            |
| <b>Caramelised Onion</b>   | <b>110</b> |
| Thinly Sliced Brie Cheese, Bacon & Sweet Balsamic Onion Jam                                |            |
| <b>Beef Prego</b>  | <b>95</b>  |
| Grilled Rump Steak with Creamy Prego Sauce on Fresh Portuguese Roll                        |            |
| <b>Chicken Prego</b>   | <b>85</b>  |
| Tender Grilled Chicken Breast Fillet with Creamy Prego Sauce on Fresh Portuguese Roll      |            |
| <b>Brinjal (V)</b>   | <b>75</b>  |
| Crisp Aubergine Patty with Basil Pesto, Tomato Salsa & Mozzarella on Fresh Portuguese Roll |            |

# HEARTY FOOD

|  |            |
|--|------------|
| <b>Fish of the Day</b>   | <b>SQ</b>  |
| Pan Fried With Lentil and Sundries Tomato Salsa, Chargrilled Tenderstem Broccoli, Toasted Coconut With a Cape Malay Curry Sauce.       |            |
| <b>Beef fillet (220g)</b>  | <b>170</b> |
| Flame Grilled Fillet of Beef, with Hand Cut Fries, Veg & Creamy Porcini & Truffle Mushroom Sauce                                       |            |
| <b>Chicken Parmigiano</b>  | <b>95</b>  |
| Crumbed Chicken Breast Fillets, Gratinated with Mozzarella Cheese, Napolitana & Basil Pesto, Served on a Bed of Creamy Mashed Potatoes |            |
| <b>Penne Pomodoro (V)</b>  | <b>75</b>  |
| Sautéed Baby Tomatoes with Olive Oil in a Napolitana, Basil Pesto & Chilli Sauce   |            |
| <b>Rump (300g)</b>   | <b>170</b> |
| Thick cut Matured Grilled Rump served with Fries, Veg and a creamy Green and Black Peppercorn Sauce                                    |            |
| <b>Harissa Lamb Cutlets</b>  | <b>195</b> |
| With Coriander Bulgar Wheat, Char-grilled Green Beans, Cherry Tomatoes and Home-Made Tzatziki  |            |
| <b>The Alfredo Pasta</b>   | <b>95</b>  |
| Sautéed Porcini & Button Mushrooms in a Creamy White Wine Sauce with Hickory Ham, Garlic and a Touch of Truffle Oil                    |            |
| <b>Chicken Peri-Peri</b>   | <b>120</b> |
| ½ Plump Chicken, Wood Oven Roasted with Creamy Prego and Louisiana Hot Sauce, Served with Thick Cut Chips & Veg                        |            |
| <b>Pasta Alitalia</b>  | <b>110</b> |
| Penne Pasta tossed with Grilled Chicken Strips, Chorizo Sausage, Artichokes, Napolitana & Fresh Basil Pesto                            |            |
| <b>Chicken Potjie Pie</b>  | <b>95</b>  |
| Braised Chicken Pieces with Leeks in a Creamy White Wine & Napolitana Sauce, with a Puff Pastry Lid, Creamy Mash & Veg                 |            |
| <b>Salmon &amp; Prawn Pasta</b>  | <b>125</b> |
| Smoked Salmon & Prawns Flamed in a White Wine, Mascarpone & Tomato Sauce   |            |
| <b>Pork Loin Ribs (450g)</b>   | <b>165</b> |
| Basted with Smokey BBQ & Teriyaki Sauce, Served with Homestyle Fries   |            |

# PIZZAS

(Traditional Crisp Pizza with Imported Italian Tomato Base, Mozzarella Cheese and Herbs)

|  |            |
|--|------------|
| <b>Margherita (V)</b><br>Tomato Base, Mozzarella Cheese, Fresh Tomato & Basil Pesto      | <b>75</b>  |
| <b>Italiano</b><br>Italian Salami, Olives, Diced Tomato, Feta & Basil Pesto              | <b>105</b> |
| <b>Bacon &amp; Feta</b><br>Smokey Bacon, Feta & Avo                                      | <b>105</b> |
| <b>Regina</b><br>Smoked Hickory Ham & Fresh Mushrooms                                    | <b>90</b>  |
| <b>Brie (V)</b><br>Brie Cheese, Roast Sunflower Seeds, Glazed Apricot, Rocket & Balsamic | <b>90</b>  |
| <b>El' Mexicana</b><br>Mince with Onions, Bell Peppers, Chilli & Fresh Garlic            | <b>105</b> |
| <b>Spana'ki</b><br>Creamed Spinach, Bacon, Feta, Avo & Olives                            | <b>115</b> |
| <b>Pollo</b><br>Grilled Chicken, Peppadews, Avo & Feta                                   | <b>115</b> |
| <b>Spicy Chorizo</b><br>Grilled Artichokes, Chorizo Sausage, Sundried Tomatoes & Avo     | <b>130</b> |
| <b>The Fat Pig</b><br>Pulled Pork, Chorizo, Bacon, Peppadews, Onions, Avocado & Feta     | <b>130</b> |
| <b>Carciofi (V)</b><br>Grilled Artichokes, Sundried Tomato, Olives, Pesto, Feta & Rocket | <b>110</b> |



# YOUNGENS

|   |           |
|---|-----------|
| <b>Fish Sticks</b><br>Crumbed Hake Strips with Fries & Dip                | <b>50</b> |
| <b>Spaghetti Bolognese</b><br>Topped with Grated Cheddar Cheese           | <b>45</b> |
| <b>Chicken Nuggets</b><br>With Chips & Dip                                | <b>50</b> |
| <b>Chip &amp; Dip</b><br>Home Cooked Chips with 1000 Island Dipping Sauce | <b>30</b> |
| <b>Margherita Pizza</b><br>Tomato Base with Mozzarella Cheese             | <b>60</b> |

# SWEETS

|  |           |
|--|-----------|
| <b>Bread &amp; Butter Pudding</b><br>With Cranberries, Amarula Cream & Almonds         | <b>50</b> |
| <b>Chocolate Mousse</b><br>With Fresh Strawberries & Cream                             | <b>50</b> |
| <b>Ice Cream &amp; Chocolate</b><br>Vanilla Ice Cream with Bar-One Chocolate Sauce     | <b>45</b> |
| <b>Milk Tart Pancakes</b><br>Deep Fried & Served with Ice Cream                        | <b>50</b> |
| <b>Chocolate Brownies</b><br>Homemade with Roasted Nuts, Served with Vanilla Ice Cream | <b>50</b> |
| <b>Crème Brule</b><br>With Caramelised Sugar Top                                       | <b>45</b> |
| <b>Seasonal Fruit Salad</b><br>With Cream or Ice Cream                                 | <b>50</b> |
| <b>Kissed by an Italian</b><br>Milk Tart, Cappuccino & Mint Flavoured Italian Kisses   | <b>45</b> |

## DRINKS

### CRAFT BEERS ON TAP

Please Enquire

### MILKSHAKES

|                         |           |                                |           |
|-------------------------|-----------|--------------------------------|-----------|
| <b>Salted Caramel</b>   | <b>50</b> | <b>Belgian Chocolate</b>       | <b>50</b> |
| <b>Strawberry</b>       | <b>50</b> | <b>Banana</b>                  | <b>50</b> |
| <b>Classic Vanilla</b>  | <b>50</b> | <b>Lime</b>                    | <b>50</b> |
| <b>Bubblegum</b>        | <b>50</b> | <b>Oreo Cookies &amp; Milk</b> | <b>50</b> |
| <b>Coffee Milkshake</b> | <b>50</b> |                                |           |

### CRUSHERS

|              |           |                    |           |
|--------------|-----------|--------------------|-----------|
| <b>Mango</b> | <b>45</b> | <b>Mixed Berry</b> | <b>45</b> |
|--------------|-----------|--------------------|-----------|

## DRINKS

### COLD PRESSED JUICES

|  |           |
|--|-----------|
| <b>Carrot, Apple, Orange, Granadilla &amp; Ginger</b>          | <b>45</b> |
| <b>Apple, Beetroot, Raspberry, Orange, Carrot &amp; Ginger</b> | <b>45</b> |

### PEDROS

|                             |           |                       |           |
|-----------------------------|-----------|-----------------------|-----------|
| <b>Dom Pedro (Jamesons)</b> | <b>50</b> | <b>Liqueur Pedros</b> | <b>50</b> |
|-----------------------------|-----------|-----------------------|-----------|

### COFFEES/TEAS & HOT DRINKS

|  |           |                       |           |
|--|-----------|-----------------------|-----------|
| <b>Americano</b>                                     | <b>25</b> | <b>Espresso</b>       | <b>20</b> |
| <b>Double Espresso</b>                               | <b>25</b> | <b>Macchiato</b>      | <b>25</b> |
| <b>Cappuccino</b>                                    | <b>35</b> | <b>Red Cappuccino</b> | <b>35</b> |
| <b>Café' Latte'</b>                                  | <b>40</b> | <b>Hot Chocolate</b>  | <b>40</b> |
| <b>Milo</b>  | <b>40</b> |                       |           |
| <b>5 Roses/Rooibos/Earl Grey/Green&amp;Mint Teas</b> |           |                       | <b>25</b> |
| <b>Irish Coffee (Jamesons)</b>                       | <b>60</b> | <b>Amarula Coffee</b> | <b>60</b> |
| <b>Cape Velvet Coffee</b>                            | <b>60</b> |                       |           |