



BREAKFAST

SERVED ALL DAY
OMELETTE

CLASSIC THREE EGG OMELETTE FILLED WITH A CHOICE OF

VEGETARIAN

ARTICHOKE, FETA CHEESE, CHERRY TOMATO, BASIL PESTO

BOLOGNAISE

BEEF BOLOGNAISE, MOZZARELLA, RED ONION, TOMATO

SMOKEY BACON

SMOKED BACON BITS, GRILLED MUSHROOM, RED PEPPER, CHEDDAR CHEESE

SMOKED CHICKEN

HOME SMOKED CHICKEN, FETA CHEESE, CHERRY TOMATO, BASIL PESTO

SERVED WITH A CHOICE OF WHITE, BROWN OR RYE TOAST

SUNRISE BREAKFAST

TWO EGGS, GRILLED TOMATO, 2 RASHERS BACK BACON

SERVED WITH A CHOICE OF WHITE, BROWN OR RYE TOAST

CHICKEN LIVERS EN CROUTE

FRIED CHICKEN LIVERS IN A TOMATO AND CHILLI SAUCE ON TOASTED CIABATTA AND SERVED WITH A FRIED EGG

THE BANTER

GRILLED BEEF PATTY, AVOCADO, FETA CHEESE, FRIED EGG, BACK BACON, CREAMED SPINACH

SERVED WITH A CHOICE OF WHITE, BROWN OR RYE TOAST

EGGS BENEDICT

CRISPY POTATO ROSTI, POACHED EGGS, CREAMED SPINACH WITH TRUFFLE INFUSED HOLLANDAISE

WITH BACON AND MUSHROOMS

WITH HOME SMOKED NORWEGIAN SALMON

AVO ON RYE

SMASHED AVOCADO, CHILLED TOMATO, ROCKET
ADD POACHED EGG

THE FULL MOON

TENDERISED RUMP STEAK, 2 BACK BACON RASHERS, 2 EGGS, CHEESE GRILLERS, CRISPY POTATO ROSTI, GRILLED TOMATO, GRILLED MUSHROOMS

FRENCH O-LA-LA

FRENCH TOAST MADE WITH AN ENRICHED DOUGH BREAD, CRISPY BACON, CREAM CHEESE, CINNAMON

BREAKFAST BOWL

SEASONAL FRESH FRUIT SALAD, DOUBLE CREAM YOGHURT, HOME-MADE GRANOLA, HONEY

CROISSANT

SERVED WITH JAM AND CHEDDAR CHEESE

TOASTED SANDWICHES

SERVED WITH EITHER A SIDE OF CRISPS OR GARDEN SALAD
SERVED ON BROWN OR WHITE BREAD

CHEDDAR CHEESE

HAM, CHEESE AND TOMATO

BACON AND EGG

CHICKEN MAYONNAISE



CHILDREN'S MENU

CHIP AND DIP

SERVED WITH 1000 ISLAND DIP

BOLOGNAISE

LINGUINE, BEEF BOLOGNAISE, CHEDDAR CHEESE

CHICKEN STRIPS

HOME-MADE CHICKEN STRIPS, FRIES WITH 1000 ISLAND DIP

FISH STICKS

CRISPY FRIED FISH STICKS, FRIES WITH 1000 ISLAND DIP

MARGHERITA PIZZA

SOUR DOUGH PIZZA BASE, HOME-MADE POMODORO, MOZZARELLA

WRAPS

SMOKED SALMON

HOME SMOKED NORWEGIAN SALMON, SCRAMBLED EGGS, SPINACH, CHERRY TOMATO, CREAM CHEESE SERVED WITH CRISPY POTATO ROSTI, BASIL PESTO

SMOKED CHICKEN

HOME SMOKED CHICKEN, FETA CHEESE, AVOCADO, BASIL PESTO, SHREDDED LETTUCE, CHERRY TOMATO, BALSAMIC VINAIGRETTE

SERVED WITH FRIES OR SIDE GARDEN SALAD

BARBECUE PULLED PORK

SMOKED AND PULLED PORK SHOULDER, BARBECUE SAUCE, HOUSE PICKLED JALAPENOS, DIJON MUSTARD, CHEDDAR CHEESE, SHREDDED LETTUCE, CHERRY TOMATO

SERVED WITH FRIES OR SIDE GARDEN SALAD

VEGAN WRAP

GRILLED ARTICHOKE, TOMATO, BASIL PESTO, OLIVES, RED PEPPER

SERVED WITH FRIES OR SIDE GARDEN SALAD

SALADS

SERVED WITH FRESH GREENS, RED ONION, CUCUMBER, CHERRY TOMATOES AND DRESSED WITH A BALSAMIC VINAIGRETTE

SMOKED SALMON

HOME SMOKED NORWEGIAN SALMON, GRANNY SMITH APPLE, ASPARAGUS, FRIED CAPERS, AVOCADO

GREEK SALAD

CLASSIC GREEK SALAD

SMOKED CHICKEN

HOME SMOKED CHICKEN, ROASTED CASHEW, FETA CHEESE, PIQUANTE PEPPERS, AVOCADO

GORGONZOLA AND WALNUT

CREAMY BLUE CHEESE, GRANNY SMITH APPLE, ROASTED WALNUT

CHICKPEA AND LENTIL

CHICKPEAS, LENTILS, BUTTERNUT, FETA CHEESE, GRILLED ARTICHOKE



40

60

60

60

50

120

95

100

90

SALADS

125

70

115

90

90

HAMBURGERS

180G BEEF PATTY MADE WITH OUR SIGNATURE MINCE MIXTURE

SERVED WITH EITHER FRIES OR A SIDE GARDEN SALAD

BARBECUE

SMOKEY BARBECUE BASTING SAUCE

CHEESE

CHEDDAR CHEESE SLAB

CHEDDAR AND BACON

CHEDDAR CHEESE SLAB, SMOKEY BACON

BACON, FETA AND AVO

SMASHED AVOCADO, FETA CHEESE, BACK BACON

BRINJAL

CRISPY BRINJAL PATTY, TOMATO SALSA, MOZZARELLA, BASIL PESTO

CARAMELISED ONION

BRIE CHEESE, BACK BACON, BALSAMIC RED ONION JAM

BEEF PREGO

TENDERISED RUMP STEAK IN A PREGO SAUCE
SERVED ON A PORTUGUESE ROLL

CHICKEN PREGO

GRILLED CHICKEN BREAST IN A PREGO SAUCE
SERVED ON A PORTUGUESE ROLL



PIZZAS

HOME-MADE SOUR DOUGH BASE, HOME-MADE POMODORO, MOZZARELLA

FOCCACCIA

GARLIC AND HERB

GARLIC AND MOZZARELLA

MARGHERITA (V)

POMODORO, MOZZARELLA, FRESH TOMATO, BASIL PESTO

REGINA

HICKORY SMOKED HAM, MUSHROOM

POLLO

GRILLED CHICKEN, PIQUANTE PEPPERS, AVOCADO, FETA CHEESE

EL' MEXICANA

GROUND BEEF, RED ONION, RED PEPPER, CHILLI, GARLIC

BACON AND FETA

SMOKEY BACON BITS, FETA CHEESE, AVOCADO

BRIE (V)

BRIE CHEESE, TURKISH APRICOT, ROCKET, BALSAMIC GLAZE

ITALIANO

ITALIAN SALAMI, CALMATA OLIVES, TOMATO, BASIL PESTO

CARCIOFI

GRILLED ARTICHOKE, SUNDRIED TOMATO, CALMATA OLIVES, BASIL PESTO, FETA CHEESE, ROCKET

THE FAT PIG

SMOKED AND PULLED PORK, CHORIZO, BACON BITS, PIQUANTE PEPPERS, RED ONION, AVOCADO, FETA CHEESE

100

115

130

140

95

145

110

95

55

65

80

90

120

110

120

110

130

125

145

LAKESIDE GAME LODGE
Rattle
Moon





STARTERS

CRISPY ARANCINI	80
CRISPY FRIED RISOTTO FILLED WITH MUSHROOM, ROAST CHICKEN, HOUSE MARINATED SUNDRIED TOMATOES, AND MOZZARELLA ACCOMPANIED BY A TUSCAN BEAN SALAD AND HOME-MADE HUMMUS	
CHICKEN WINGS	85
FRIED CHICKEN WINGS TOSSED IN A SPICY LOUISIANA PREGO SAUCE, HOME-MADE TZATZIKI, FRIES	
FISH CAKES	75
CRISPY FISH CAKES, BALSAMIC DRESSED GARDEN SALAD, HOME-MADE TZATZIKI	
MUSSELS	85
WHITE WINE STEAMED MUSSELS, GARLIC CREAM SAUCE, TOASTED CIABATTA	
PANKO PRAWNS	120
PRAWNS CRUMBED IN JAPANESE BREAD CRUMBS, CITRUS AND FETA SALAD, SWEET CHILLI	
ESCARGOT	95
SNAILS, GARLIC CREAM SAUCE, BLUE CHEESE, TOASTED CIABATTA	

MAIN COURSE

PAN FRIED FISH	190
FISH FILLET SERVED WITH PARMESAN MASH POTATO, MUSHY PEAS AND A LEMON BUTTER SAUCE	
CHICKEN SHNITZEL	110
JAPANESE BREAD CRUMBED CHICKEN, MOZZARELLA, POMODORO, HOME-MADE BASIL PESTO WITH PARMESAN MASH POTATO AND CREAMED SPINACH	
CHICKEN POT PIE	110
CHICKEN PIECES IN A CREAMY TOMATO SAUCE GARNISHED WITH A PUFF PASTRY LID, SERVED WITH CREAMY MASH POTATO AND SEASONAL VEGETABLES	

FLAME GRILLED

LAMB CHOPS	220
300G LAMB LOIN CHOPS LIGHTLY BRUSHED WITH HOME-MADE HARISSA PASTE SERVED WITH CREAMY MASH POTATO, CHAR-GRILLED TENDER STEM BROCCOLI AND HOME-MADE TZATZIKI	
BEEF FILLET	200
220G BEEF FILLET FLAME GRILLED AND SERVED WITH FRIES AND SEASONAL VEGETABLES	
ADD A SAUCE (TRUFFLED MUSHROOM/ GREEN PEPPERCORN)	20
BEEF RUMP	170
300G BEEF RUMP FLAME GRILLED AND SERVED WITH FRIES AND SEASONAL VEGETABLES	
ADD A SAUCE (TRUFFLED MUSHROOM/ GREEN PEPPERCORN)	20
PORK RIBS	180
450G ON THE BONE PORK RIBS, BASTED IN A SMOKEY BARBEQUE SAUCE AND SERVED WITH FRIES	
CHICKEN PERI-PERI	140
HALF CHICKEN MARINATED IN A HOUSE MADE PERI-PERI SAUCE, CHAR-GRILLED AND SERVED WITH FRIES AND SEASONAL VEGETABLES	

PASTA

SERVED WITH A CHOICE OF LINGUINNE OR PENNE

PENNE POMODORO (V)	85
PENNE PASTA, CHERRY TOMATOES, POMODORO, HOME-MADE BASIL PERSTO	
ALFREDO	95
HICKORY SMOKED HAM, MUSHROOM, GARLIC AND WHITE WINE CREAM	
ALITALIA	115
GRILLED CHICKEN, CHORIZO, SUNDRIED TOMATO, HOME-MADE BASIL PESTO, CHILLI	
SALMON AND PRAWN PASTA	140
HOME-SMOKED SALMON, PRAWNS, CREAMY TOMATO SAUCE	

DESSERT

BREAD AND BUTTER PUDDING	65
BAKED WITH HOME-MADE CUSTARD, CRANBERRIES AND ALMONDS	
HOME-MADE CHOCOLATE MOUSSE	60
VANILLA ICE CREAM AND CHOCOLATE SAUCE	50
CRUNCHY MILKTART PANCAKES	50
SERVED WITH VANILLA ICE CREAM	
CHOCOLATE BROWNIE	60
CRÉME BRULE	60

MILKSHAKES AND CRUSHERS

STANDARD	50
CHOCOLATE, STRAWBERRY, LIME, BANANA, BUBBLEGUM, COFFEE	
GOURMET	60
SALTED CARAMEL, OREO, ASTRO, CHOCOLATE BROWNIE	
DOM PEDRO	60
JAMESONS, AMARULA, FRANGELICO, KAHLUA	
FRUIT CRUSHER	50
MANGO, MIXED BERRY	

CAFÉ

OUR COFFEE IS MADE USING HAZY BEAN
SINGLE ORIGIN ARABICA BEANS, PRODUCED IN SOUTH AFRICA

ESPRESSO SINGLE/DOUBLE	20/25
AMERICANO	25
CAPPUCINO	35
RED CAPPUCINO	40
HOT CHOCOLATE	40
POT OF TEA	30
BLACK TEA, ROOIBOS, EARL GREY, ENGLISH BREAKFAST, GREEN TEA	
IRISH COFFEE	60
ALMOND MILK SUBSTITUTE ADD	10



COOLDRINK

SOFT DRINKS	25
GRAPETIZER/APPLETIZER	30
STILL/SPARKLING WATER	20
COLD PRESSED VEGETABLE JUICE	45



BEERS AND CIDERS

BEER ON TAP

CASTLE LIGHT HALF/FULL	40/50
HEINEKEN HALF/FULL	45/60
WINDHOEK HALF/FULL	45/60
COPPERLAKE HALF/FULL	50/65
ASK YOUR WAITER WHAT IS ON OFFER	

BEER IN A BOTTLE

SAB LOCAL BREWS	32
CASTLE LIGHT, CASTLE LAGER, BLACK LABEL, HANSA	
IMPORTED BREWS	
AMSTEL	32
CORONA	40
HEINEKEN	38
WINDHOEK LAGER	38
WINDHOEK DRAUGHT	38
FLAVOURED BEER	34
AMSTEL RADLER, FLYING FISH LEMON	
HUNTERS	38
DRY, GOLD	
SAVANNA	34
DRY, LIGHT	
SMIRNOFF	34
STORM, SPIN	
NON-ALCOHOLIC	
HEINEKEN 0	38
SAVANNA FREE	34

COCKTAILS

ALL OUR COCKTAILS ARE MADE USING MONIN SYRUPS

COSMOPOLITAN	65
VODKA, FRESH LIME, ÇURACAO, CRANBERRY	
LONG ISLAND ICE TEA	80
4 HALF SHOTS WHITE SPIRITS, LEMON, ÇURACAO, COLA	
MARGARITA FROZEN OR SHAKEN	80
BLANCO TEQUILA, FRESH LIME, ÇURACAO	
MOJITO	70
WHITE RUM, WILD MINT, FRESH LIME, CANE SUGAR	
PINA COLADA	70
WHITE RUM, PINEAPPLE, COCONUT, FRESH LIME	
STRAWBERRY DAIQUIRI	80
WHITE RUM, FRESH LIME, STRAWBERRY	

VARIANTS

BLUEBERRY AND MINT MARGARITA	90
BLANCO TEQUILA, BLUEBERRY, MINT, FRESH LIME	
MANGO DAIQUIRI	80
WHITE RUM, FRESH LIME, MANGO	
COPPERLAKE LIME GIN AND TONIC ON TAP	65

PLEASE ENQUIRE WITH YOUR WAITER ABOUT THE
VARIOUS SPIRITS AND SHOOTERS ON OFFER

