



BREAKFAST MENU

7h00 to 10h00

A
L
I
V
E
A
F
R
I
C
A

Only For Guests Booked in Bed & Breakfast

Choose any meal from our menu and pair it with a drink of your choice.

Bushveld on the Go

2 eggs, and 1 toast — A simple bushveld start.

Early Explorer Breakfast

2 eggs, 3 rashers bacon, grilled tomato, and 1 toast.

Bundu Breakfast

2 eggs, 3 rashers bacon, Kwalata Boerewors, chips, grilled tomato, and 1 toast.

Boma Breakfast

Savoury beef mince on toast topped with 2 fried eggs.

Breakfast Bun on the Run

2 eggs, bacon, caramalised onion, mozzarella, cheddar, tomato relish on a fresh burger bun.

Kwalata Omelette



3 egg omelette with 3 fillings of your choice, and 1 toast. House omelette, Kwalata style.

Omelette fillings

- | | |
|----------|-----------------|
| • Cheese | • Ham |
| • Onion | • Robot peppers |
| • Tomato | • Mushrooms |
| • Bacon | • Savoury mince |

Sable Breakfast Wrap

2 scrambled eggs, 2 rashers bacon, cheese, and avo puree, in a tortilla wrap.

Sunbird Breakfast Bowl

Golden granola, Bulgarian yoghurt and sweet seasonal fruit – light, bright, and full of energy.

Savannah French Toast

Golden, fluffy French toast served with honey and 2 rashers of bacon. Simple, warm, and made for lazy lodge mornings.

Top up your breakfast

You may choose up to TWO options

- Tomato
- Onion
- Toast
- Egg
- Hash brown
- Baked beans
- Cheese (50g)
- Mushrooms

We serve a variety of breads

Ask your waiter what is available today.



Vegetarian



Gluten-Free



Kwalata Signature



DINNER MENU

Only For Guests Booked in Dinner, Bed & Breakfast

Select one appetizer, one main course, and one dessert from our menu, accompanied by a beverage of your choice (cocktails excluded).

APPETIZERS



Soup of the Day



Today's handcrafted soup, inspired by the rhythm of the bushveld and flavours of the season.



Chicken Livers Peri-peri

Pan-seared chicken livers in a smokey tomato & peri-peri reduction with sliced toasted rolls.



Greek Salad Bowl



Kalamata olives, crumbled feta, crisp cucumbers, juicy tomatoes, red onions, dressed in a zesty olive oil and herb vinaigrette.



Chef's Choice Salad Bowl



Chick peas, strawberries, sweet melon, crispy cucumber, corn, red onion, and crispy salad greens.

Venison Spring Rolls with mixed Berry Sauce



Bushveld-inspired venison spring rolls with a burst of sweet berry flavour on the side.

MAINS



Grilled Chicken Fillet

200g Grilled chicken fillet. Served with your choice of sauce and a side.

Chicken Schnitzel

A 200g tender chicken breast, crumbed and fried until golden perfection. Served with your choice of sauce and a side.

Rump Steak

200g succulent flame-grilled. Served with your choice of sauce and a side.

Chicken and Pasta Salad

Penne, with 100g grilled chicken, tomato, crispy cucumber, crumbled feta, julienne carrot, drizzled with olive oil, sweet chilli, and a touch of balsamic.



Vegetarian



Gluten-Free



Kwalata Signature



DINNER MENU

MAINS



Bobotie & Yellow Rice

South African favourite, aromatic ground beef, with a creamy, decadent egg custard topping. Baked until golden. Served with yellow rice and fruit chutney.

Hake Fillet

A 200g hake fillet, grilled or fried (Grilled ) to perfection, served with your choice of side.



Honey & Soy Vegetable Penne

150g penne pasta sautéed with baby marrow, mixed peppers, cabbage, red onion, and carrots, gently coated in a sweet honey & soy sauce.



Honey & Soy Vegetable Stir-Fry

Fresh baby marrow, mixed peppers, cabbage, red onion, and carrots wok-fried and glazed in honey & soy sauce, served with 150g fluffy rice.

Choose Your Sauce

- Mozambican Creamy Peri-peri
- Red Wine Balsamic Jus
- Creamy mushroom
- Cheese Sauce
- Pepper Sauce
- Tomato Relish
- Tartar Sauce

Choose Your Side

- Veg of the day
- Side of salad
- Chips
- Rice
- Creamy mash
- Pap
- Pan fried potatoes

DESSERT

Malva Pudding

Warm, golden sponge soaked in rich caramel sauce with vanilla ice cream or vanilla custard.

Chocolate Brownie

Deep, dark, and delicious – pure indulgence with vanilla ice cream or vanilla custard.

Carrot Cake

Moist, spiced carrot cake layered with smooth cream cheese frosting.



Seasonal Fruit Salad

Colourful mix of the freshest seasonal fruit – light and refreshing, a taste of sunshine.



Vegetarian



Gluten-Free



Kwalata Signature



DRINKS MENU

7h00 to 10h00

ESPRESSO CLASSICS

Espresso — *Pure, bold, and beautifully intense.*

Americano — *Espresso blended with hot water, a classic*

Flat White — *Espresso topped with steamed milk.*

Cappuccino — *Espresso, steamed milk and creamy foam.*

Caffè Mocha — *Espresso, chocolate, and milk.*

Coffee - Decaffeinated — *All the flavour, none of the buzz.*

FLAVOURED CAPPUCCINOS

Cappuccino Caramel — *Kissed with golden caramel.*

Cappuccino Hazelnut — *With a nutty hazelnut twist.*

Cappuccino Vanilla — *With a hint of vanilla creaminess.*

LATTE SELECTION *(with steamed milk & milk foam)*

Caffè Latte — *Mild espresso layered with warm silky milk.*

Caffè Latte Caramel — *Espresso, and caramel.*

Caffè Latte Hazelnut — *Espresso, with roasted hazelnut.*

Caffè Latte Vanilla — *Soft vanilla notes in milky espresso.*

Chai Latte — *Fragrant spiced tea and steamed milk.*

CHOCOLATE FAVOURITES

Hot Chocolate — *Rich, velvety cocoa topped with froth.*

Marshmallow Hot Chocolate — *A lodge favourite, indulgent.*

Milo — *Malt chocolate, classic and nostalgic.*

TEA SELECTION

Ceylon Tea — *A timeless favourite served the traditional way.*

Rooibos Tea — *Naturally caffeine-free, earthy and soothing.*

Herbal Tea — *Ask your waiter for our selection.*

JUICE SELECTION (LIQUI FRUIT- 330ML)

Orange

Cranberry

Breakfast Punch

A
F
R
I
C
A

A
L
I
V
E

Beverages

Breakfast