Karoopot

RESTAURANT

Menu

VRL

VAN LOVEREN

OSTRICH MENU

Proudly Karoo — tender, flavourful, and uniquely local.

Starters

Ostrich Heart — **R90**
Delicately prepared ostrich heart simmered in a rich, savory gravy sauce.
Served with freshly baked bread — a true Karoo delicacy.

Ostrich Livers — **R90**
Tender ostrich livers cooked in a spicy peri-peri sauce, served with warm home-baked bread for the perfect balance of heat and comfort.

Ostrich Carpaccio — **R110**
Thinly sliced ostrich carpaccio served on a bed of microgreens, drizzled with basil pesto and paired with a fresh lemon wedge.
Elegant and full of refined Karoo flavor.

Ostrich Trinchado — **R90**
Succulent cubes of ostrich fillet pan-fried in a spicy garlic and red wine sauce, served with our home-baked bread for dipping.
A hearty, traditional dish bursting with bold flavor.

Mains

Locally sourced and proudly Karoo — tender, lean, and full of rich flavor.

Ostrich, Fig & Blue Cheese Salad — **R140**
Pan-fried ostrich fillet strips paired with sweet green figs and crumbled blue cheese, served on a bed of crisp salad greens with tomato and cucumber.
A vibrant, refreshing balance of sweet and savory.

Ostrich Burger — **R140**
A juicy 160g ostrich patty served on a bed of rocket, topped with creamy blue cheese for a bold, elegant bite. Served with home-cut fries and beer-battered onion rings.

Ostrich Stir Fry — **R140**
Tender ostrich fillet strips tossed with stir-fry vegetables, pan-fried to perfection and served on a bed of noodles or rice.
A light yet flavorful fusion of Karoo and Asian inspiration.

Ostrich Stroganoff Pasta — **R140**
Linguine tossed in a rich, creamy sauce with mushrooms, peppers, and strips of tender ostrich fillet. Comfort food with a touch of sophistication.

Ostrich Fillet
Grilled to perfection — lean, tender, and full of flavor.
Served with two seasonal vegetables and your choice of starch.

200g	R185
300g	R225

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Ostrich Mains

Black Karoo Ostrich — R240
300g ostrich fillet rolled in crushed black pepper, pan-fried, and flambéed to perfection. Drizzled with a rich sherry and cream sauce, served with creamy mash and two seasonal vegetables. A bold, fiery Karoo favorite.

Karoo Ostrich Château Briand — R240
300g ostrich fillet grilled and topped with a mushroom and red wine sauce, served with onion rings and your choice of starch.
Beautifully flambéed at your table for a touch of theater and flair.

Heart of Oudtshoorn — R160
A local delicacy — tender ostrich heart cooked slowly in a rich, savory gravy sauce. Served on a bed of creamy mashed potatoes with two seasonal vegetables.
A dish that captures the true heart of the Karoo.

Ostrich Bobotie — R140
A traditional South African favorite with a Karoo twist. Mildly curried minced ostrich baked with a golden egg topping, served with fragrant white rice, sambals, and two vegetables.

Ostrich Shank — R180
Slow-braised ostrich shank cooked in a rich red wine sauce until fall-off-the-bone tender. Served with creamy mash and two vegetables — pure comfort on a plate.

Ostrich Espetada — R225
Juicy cubes of marinated ostrich fillet skewered and flame-grilled over open coals, served hanging with garlic butter dripping onto your plate.
Accompanied by your choice of starch and two seasonal vegetables.
A showstopping Karoo experience.

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SOUTH AFRICAN EXPERIENCE

Tomato, Green Bean OR Cabbage Bredie **R140**
Traditional home-style stew (may include bones). Served with white rice or samp and two seasonal vegetables.

Karoo Bobotie **R135**
Classic South African spiced beef baked with a savoury custard topping. Served with sambals, white rice, and two seasonal vegetables.

Karoo Curry Tripe "Afval" **R155**
Just the way *Ouma* used to make it — a traditional slow-cooked tripe curry. Served with white rice or samp and two seasonal vegetables.

Cape Malay Meat Curry (Beef) **R155**
A fragrant Cape Malay–style beef curry (may include bones). Served with white rice or samp and two seasonal vegetables.

Cape Malay Meat Curry (Lamb) **R195**
Tender lamb pieces cooked Cape Malay style with aromatic spices (may include bones). Served with white rice or samp and two seasonal vegetables.

Karoo Lamb Chops **R240**
Delicious and tender lamb chops grilled to perfection. Served with two seasonal vegetables and your choice of starch.

Lamb's Neck **R225**
Slow-cooked lamb neck in a rich red wine jus. Served with your choice of starch and two seasonal vegetables.

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BREAKFAST

Served daily with love from the Karoo kitchen.

Mini Karoo **R60**
A true taste of the Karoo morning — two fried eggs, crispy bacon,
and golden-fried tomato. Served with a side of chips and home-baked toast.

Add Boerewors for a hearty upgrade. **R25**

Breakfast Tramezzini **R70**
A toasted tramezzini filled with bacon, egg, and melted cheese.
Served with crispy chips — a breakfast favourite with a twist.

Karoo Omelette **R90**
A three-egg omelette filled with creamy cheddar and mozzarella,
topped with fresh avo, crispy back bacon, and tangy feta.
Finished with a drizzle of mixed herbs and our signature mayo sauce.

Cheddarmelt Breakfast **R95**
Juicy beef patty crowned with melted cheese and rich mushroom sauce, served
alongside two fried eggs, golden chips, and toast. A filling start to your day.

Spicy Chicken Livers on Toast **R60**
Tender chicken livers cooked in a spicy house sauce,
served on home-baked toast and topped with two fried eggs.
A bold and flavourful breakfast choice.

Avo on Toast **R60**
Simple. Fresh. Delicious.
Home-baked toast topped with creamy mashed avo — light, green, and satisfying.

Savoury Mince Breakfast **R60**
A Karoo classic — seasoned savoury mince served on home-baked toast,
finished with a perfectly fried egg on top.

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STARTERS

Begin your meal the Karoo way — fresh, flavorful, and full of heart.

Cheesy Garlic Karoopot Roll **R60**
Our home-baked baguette smothered in rich garlic butter and topped with melted cheese. Simple, golden, and irresistibly good.

Crumbed Mushrooms **R80**
Crispy golden mushrooms, crumbed to perfection and served with our creamy tartare sauce.

Chicken Livers **R70**
Tender chicken livers prepared in a fiery peri-peri sauce, served with slices of our freshly baked bread for dipping.

Jalapeño Poppers **R75**
3 Jalapeño Poppers stuffed with smooth cream cheese, crumbed and deep-fried in a light beer batter — a crunchy, creamy delight.

Mussel Pan **R85**
Six half-shell mussels cooked in a creamy garlic and white wine sauce, served with our signature home-baked bread. Rich, indulgent, and perfect for sharing.

Creamy Garlic Snails **R95**
Succulent snails prepared in our famous creamy garlic sauce, served piping hot with freshly baked bread for dipping.

Calamari **R80**
200g of tender calamari — your choice of lightly battered and deep-fried, or pan-fried in a zesty lemon garlic butter. Served golden and delicious.

Springbok Carpaccio **R115**
Delicate slices of springbok carpaccio served on a bed of microgreens, drizzled with basil pesto and accompanied by a fresh lemon wedge.
A refined taste of the Karoo.

FROM THE KAROO GARDENS

Fresh from our kitchen garden — crisp, colorful, and full of country flavour.

Greek Salad **R65**
A refreshing Mediterranean classic — a mix of crisp greens, creamy feta, Kalamata olives, red onion, juicy tomatoes, and crunchy cucumber.
Served with our signature home-made salad dressing.

Smoked Chicken with Avo **R130**
Tender smoked chicken breast served on a bed of garden-fresh greens, avocado, tomato, and onion. Finished with a drizzle of honey-mustard dressing for the perfect sweet and savory balance.

Lemon & Herb Mediterranean Chicken Salad **R130**
Succulent lemon and herb marinated chicken served on a bed of lettuce with tomato, feta, onion, avocado, cucumber, and olives.
A wholesome and vibrant salad bursting with Mediterranean flavor.

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KAROO BURGERS

All our burgers are crafted with love and served with home-cut fries and crispy beer-battered onion rings.

Vegetarian Burger — R95
A hearty plant-based patty stacked with fresh lettuce, tomato, onion, and melted cheese. Served on a toasted bun with our signature house sauce — simple, wholesome, and satisfying.

Saucy Burger — R120
Choose between a juicy beef patty or tender chicken breast fillet (grilled or fried). Topped with a sauce of your choice — creamy mushroom, tangy pepper, or rich cheese. A classic burger with a Karoo twist.

Bacon, Feta & Jalapeno Burger — R140
Our homemade beef burger topped with crispy bacon, tangy feta, and spicy jalapeños. A bold flavor combination that packs the perfect punch.

Cheddarmelt Burger — R140
A juicy beef patty topped with melted cheese and smothered in creamy mushroom sauce. A rich, indulgent favorite — straight from the heart of the Karoo.

FROM THE CHICKEN COOP

Farm-fresh chicken dishes, grilled, crumbed, or filled — all made the Karoopot way.

Grilled Chicken — R120
Two tender chicken breast fillets, grilled to perfection — choose between *Plain* or *Cajun-spiced*. Served with a crisp Greek salad for a light and wholesome meal.

Chicken Schnitzel — R135
Golden, crusted chicken schnitzel served with your choice of sauce — mushroom, pepper, or cheese. Accompanied by home-cut fries or creamy mashed potato, and two seasonal vegetables.

Chicken Cordon Bleu — R153
Juicy chicken fillets stuffed with ham and melted mozzarella, topped with one of our classic house sauces. Served with two vegetables of the day and your choice of starch. A timeless favourite done the Karoo way.

Famous Kinky Chicken — R153
Two grilled chicken breast fillets layered with creamy spinach and melted mozzarella, then smothered in our rich mushroom sauce. Served with home-cut fries and a fresh Greek salad. One bite and you'll know why it's famous!

Karoo Stacker — R153
A true indulgence — two fried chicken fillets stacked with crispy bacon and melted cheese, topped with our signature cheddamelt sauce.
Served with golden chips for a meal as hearty as the Karoo itself.

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FROM THE COALS

**Flame-grilled perfection — basted or plain, the choice is yours.
All our grills are served with crispy beer-battered onion rings,
your choice of starch, and two seasonal vegetables.**

Rump 200g R150 300g R190
Tender and juicy — a classic Karoo cut grilled just the way you like it.

Sirloin 200g R150 300g R190
Full-flavored and perfectly chargrilled for that authentic smoky taste.

Beef Fillet 200g R190 300g R230
Prime fillet — melt-in-your-mouth tender and basted in our signature sauce (or not, if you prefer).

Pork Ribs 500g R185
500g of meaty ribs, slow-cooked and finished over open coals.
Glazed in our house basting for that sweet, smoky Karoo flavor.

FROM THE SEA

Freshly prepared and full of coastal flavour — Karoo style.

Hake R140
Delicate hake fillet prepared your way — deep-fried in a light, golden batter or pan-fried in zesty lemon garlic butter. Served with your choice of starch and two vegetables in season.

Calamari R180
A generous 400g portion of tender calamari, deep-fried until crispy or pan-fried in lemon garlic butter. Served with your choice of starch and two seasonal vegetables

Mussel Pan R160
Plump mussels simmered in a rich, creamy garlic sauce.
Served with freshly baked bread to soak up every last drop.

Hake and Calamari Combo R190
The best of both worlds — a perfectly cooked hake fillet paired with tender calamari.
Choose your preparation: deep-fried or pan-fried in lemon garlic butter.
Served with your choice of starch and two vegetables in season.

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PIZZA

Wood-fired and crafted with love — thin, crispy bases topped with the freshest local ingredients.

Triple Cheese — R125
A cheese lover's dream! Topped with garlic, creamy cheddar, gooey mozzarella, and tangy feta cheese. Simple, rich, and absolutely irresistible.

Ostrich Pizza — R165
A true taste of the Karoo — Mozzarella cheese topped with tender ostrich strips, yellow and red peppers, and mushrooms. A flavorful local favorite with a gourmet twist.

Bolognaise Pizza — R145
Classic Italian meets Karoo comfort. Loaded with hearty bolognaise mince, green peppers, and onions on a rich tomato base.

Focaccia with a Twist — R90
Golden focaccia brushed with garlic and olive oil, topped with red onion and feta. Served with a side of smooth cream cheese for dipping — simple perfection.

Bacon, Avo & Feta — R145
A crowd favourite — Tomato base topped with crispy bacon, creamy avocado, and crumbled feta cheese. Fresh, rich, and full of balance.

PASTA

Hearty, homemade flavors inspired by Italian tradition — with a Karoo touch.

Alfredo — R120
Linguine pasta tossed in a rich, creamy sauce with ham and mushrooms. A comforting classic, smooth and full of flavor.

Creamy Mushroom & Mustard Linguine — R120
Linguine tossed with sautéed garlic, mushrooms, and whole mustard seeds, blended in a silky cream sauce for a tangy twist on a timeless favorite.

Basil Pesto Pasta — R120
Linguine coated in a fragrant house-made basil pesto, blended with olive oil, garlic, and parmesan for a burst of fresh Mediterranean flavor.
Add chicken or bacon for an extra layer of indulgence.

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CHEF'S SPECIALITIES

Signature dishes crafted with passion — where bold Karoo flavours meet gourmet flair.

Vegetable Stir Fry — R110
A colorful medley of seasonal stir-fry vegetables, lightly sautéed and served on a bed of noodles. Fresh, wholesome, and full of natural flavor.

Beef Stir Fry — R120
Tender strips of pan-fried steak tossed with vibrant stir-fry vegetables, served over a nest of noodles and finished with a hint of soy and spice.

Karoo Château Briand — R220
300g sirloin grilled to perfection and served with a rich mushroom and red wine sauce. Accompanied by your choice of starch and crispy onion rings.
A true Karoo classic with a touch of elegance.

Blackened Peppersteak — R230
300g rump or sirloin rolled in crushed black peppercorns, flame-grilled and finished with a silky sherry and cream sauce. Served with two seasonal vegetables and creamy mashed potato.

Creamy Escargot Steak — R225
300g rump or sirloin topped with tender escargots in a luxurious creamy garlic sauce.
A rich and indulgent choice for the adventurous palate.

Sumptuous Steak — R225
300g rump or sirloin crowned with crumbled blue cheese, biltong, and slices of preserved figs — a harmony of sweet, salty, and savory flavors.

Succulent Lamb Shank — R230
Slow-cooked to perfection in a rich red wine sauce until fall-off-the-bone tender. Served with two vegetables of the day and creamy mashed potato.
A Karoo favorite and an absolute must-try.

Beef Espetada — R200
Tender cubes of marinated beef skewered and flame-grilled the Portuguese way. Served hanging over your plate, with garlic butter dripping onto your choice of starch and vegetables — a feast for the eyes and the appetite.

Surf and Turf — R230
The best of both worlds — a 200g rump or sirloin steak grilled to perfection, paired with succulent fried calamari. Served with your choice of starch and two seasonal vegetables. A true land-and-sea indulgence, Karoo style.

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KIDDIES

For our little adventurers — fun, tasty, and made with love!

Chicken little's Strips & Chips **R65**
Golden, crispy chicken strips served with a side of home-cut chips.
A crunchy favorite for every little hero.

Garflield's Spaghetti Bolognaise **R65**
Just like Garfield loves it!
Spaghetti tossed in a hearty bolognaise sauce — simple, saucy, and delicious.

Scooby's Burger & Chips **R65**
A mini beef burger served with golden fries — perfect for hungry detectives on the go!

Pikachu's Toasted Cheese & Fries **R65**
A cheesy toasted sandwich served with crispy fries —
an electric favourite for little ones with big appetites.

DESSERTS

Finish your meal on a sweet note — homemade, heartwarming, and simply irresistible.

Vanilla Ice-Cream & Chocolate Sauce **R45**
Smooth, creamy vanilla ice cream topped with rich chocolate sauce.
A timeless classic that never goes out of style.

Carrot Cake **R45**
Moist and lightly spiced carrot cake layered with smooth cream cheese icing.
A slice of comfort with every bite.

Decadent Malva Pudding **R49**
A traditional South African favorite — warm, syrupy, and rich.
Served with your choice of creamy custard or vanilla ice cream.

Crème Brûlée **R49**
A silky smooth vanilla custard topped with a crisp caramelized sugar crust.
Elegant, delicate, and deliciously satisfying.

Cheesecake **R60**
Ask your server about today's cheesecake creation — our flavours change
regularly for a fresh and delightful surprise.

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SPECIALITY DRINKS

The perfect way to round off your meal — smooth, creamy, and full of character.

Dom Pedro — R60

A creamy indulgence blended with ice cream and your choice of liqueur:
Amarula, Frangelico, Kahlua, or Irish Whiskey.
Rich, velvety, and irresistibly smooth.

Irish Coffee — R60

Freshly brewed coffee infused with **Irish Whiskey**, topped with a layer of lightly whipped cream. A warm, spirited classic to end your evening right.

MILKSHAKES

Classic Milkshakes — R42

Choose your favorite flavor:
Chocolate • Strawberry • Banana • Lime • Bubblegum • Vanilla • Coffee
Smooth, refreshing, and always a crowd-pleaser.

Gourmet Milkshakes — R60

A little extra indulgence for true milkshake lovers.
Peanut Butter • Rum & Raisin • Oreo Shake • Cookies & Cream • Salted Caramel
Rich, decadent, and totally worth it.

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