



Kruger Gate

H O T E L

**POOL BAR
& VIEWING DECK**

MENU

MENU

Served all day

TOASTED SANDWICHES

With French fries or side salad

Chicken Mayonnaise R95

With pickle and red onion

Grilled Two Cheese R95

With mozzarella and mature cheddar

Bacon & Egg R110

Streaky bacon and egg

Kruger Club R149

Springbok macon, grilled chicken breast, avocado, egg, parmesan shavings and rocket

Available on white bread, brown bread, low GI bread or tramezzini

FACE UP SANDWICHES

On ciabatta with French fries or side

Chicken & Avocado R115

Grilled chicken fillet, cos lettuce, sliced avocado and peppadew mayonnaise

Beef Pastrami R99

With rocket, horseradish, mayonnaise slaw and white cheddar

SALADS

Pecan, Strawberry & Baby Spinach R99

With citrus dressing

Chicken Caesar R129

With classic caesar dressing

Greek Pasta R59

With black and green olives, feta, tomato, onion, cucumber and low calorie greek dressing



BURGERS

Mediterranean Chicken Burger **R110**

Grilled breast fillet, lettuce, tomato, gherkin, caramelised red onion and mayonnaise

Classic Cheeseburger **R149**

Choice grade 180g ground beef patty, onion rings, tomato, gherkin, chiffon lettuce and cheddar

The Wild Venison Dagwood **R169**

Grilled venison patty, egg, cheddar, French fries, tomato, marmalade and lamb macon

Veggie Burger **R99**

Homemade chickpea infused patty, tomato and pickles

Beef & Mushroom Burger **R159**

Choice grade 180g ground beef patty, lettuce, and tomato, served with fries

Sauces

Mushroom sauce **R45**
Peppercorn sauce **R40**
Peri Peri sauce **R25**

BASKETS

Buffalo Wings & Ribs **R229**

Spicy chicken wings and sweet sticky beef rib combo

Seafood Delight **R229**

Beer battered fish goujons, grilled calamari and panko prawns

Meaty Mayhem **R169**

South African classic boerewors, BBQ steak strips and BBQ drumsticks

Chicken Extreme **R199**

Crispy wings, buttermilk drumsticks, tandoori strips and jalapeno mayonnaise

Vegetable Craze **R139**

Seasonal tempura vegetable cutlets, served with soy ginger sauce and peppadew mayonnaise



PIZZA MENU

Served from 11:00 - 21:30

Margherita **R95**

Mozzarella, basil and parmesan

Zucca **R180**

Pumpkin, toasted almonds, goats cheese, rocket and parmesan

Vegetarian **R109**

Mozzarella, mushrooms, eggplant, spinach and tomato

Melanzane Piccante **R129**

Aubergine, chilli and ricotta

Pollo Americano **R129**

Cajun chicken, pepperdew, avocado and mozzarella

Beef Ragu **R149**

Slow cooked beef, rocket and mozzarella

Sorelle **R119**

Avocado, bacon and feta

Meaty Kruger **R189**

Bacon, ham, salami, mozzarella and basil

Kruger Gate **R159**

Frutti Di Mare

Shrimp, calamari, mussel meat and mozzarella

Gamberi Piccanti **R195**

Shrimps, chilli and mozzarella

Fig **R149**

Balsamic figs with Roma cherry tomato, basil, rocket & caprese dressing

Pizza Di Carne **R139**

Herb sliced rump steak, caramelised onion and rocket

Moroccan Lamb **R170**

Served with feta yoghurt, red onion and mint

Mediterranean **R140**

Eggplant, artichokes, roasted capsicum, feta, black olives & chopped chilli

All Kruger Gate Hotel pizza's are available in calzone (fold over pizza)



SPECIALITY FOCACCIA

Focaccia Di Recco **R85**

With mozzarella

Focaccia Zaatar **R85**

With garlic and olive oil

Salami Toscana **R99**

With salami

Focaccia Barese **R69**

With cherry tomatoes, olives
and oregano

BUILD YOUR OWN PIZZA

Margherita **R95**

ADD ON:

Vegetarian (50g) **R15 each**

chicken, peppers, olive kalamata,
green olives, mushrooms,
tomatoes, chilli and avocado

Cheese (125g) **R45 each**

mozzarella, parmesan
and feta

Protein (125g) **R45 each**

chicken, ham, bacon,
chorizo and salami

Seafood (125g) **R65 each**

shrimps, calamari and
mussel meat

Base Option **Additional R15**

Hand tossed or gluten
free pizza base



KIDS PIZZA

**Sponge Bob
Margherita Slices** **R59**

Mozzarella, basil
and parmesan

BBQ Chicken **R65**

Mozzarella and BBQ chicken

DESSERT PIZZA

S'mores **R59**

Dark chocolate
and marshmallows

**Nutella & Strawberry
Pizza** **R79**

Nutella spread with
freshly sliced strawberries

Banana Split Pizza **R69**

Chocolate sauce, caramelised
banana and whipped cream



CHEF'S SPECIALS

Served all day

Kruger Trinchado

R215

A Portuguese classic with a Kruger twist. Slow-cooked venison in our pizza oven

Sommelier pairing choice -
Boschendal Elgin Pinot Noir
Bottle

R495

Zataar Pulled Lamb

R250

Slow-roasted leg of lamb, seasoned with Moroccan spices, served with mint yoghurt

Sommelier pairing choice -
Fryers Cove Grenache Cinsault
Bottle

R298

A Fowl Affair

R145

Whole baby chicken roasted to perfection in our pizza oven, with a choice of lemon and herb, mild or hot peri-peri sauce.

Sommelier pairing choice -
Bellingham Old Orchard
Chenin Blanc
Bottle

R205

Gnocchi

R120

Homemade Gnocchi pan-fried and tossed in basil pesto, finished with Parmesan and topped with caramelized onion and sautéed mushrooms

Sommelier pairing choice -
Boschendal Chardonnay
Pinot Noir
Bottle

R230



PIZZA

Ostrich Camembert & Mushroom with Berries

R215

Rich tomato base topped with mushrooms, camembert and wild berries, finished with ostrich carpaccio

Sommelier pairing choice -
Fryers Cove Sauvignon Blanc
Bottle

Smoked Salmon Capers & Cream Cheese

R215

Lemon Dill Cream cheese with capers and sundried tomato, topped with smoked salmon and finished with lemon cream cheese and rocket

Sommelier pairing choice -
Boschendal 1685
Sauvignon Blanc
Bottle

Pear, Chorizo, Blue Cheese, and Caramelised Onion

R180

Roasted Pears, blue cheese, and onion marmalade, topped with chorizo and finished with rocket and a drizzle of honey

Sommelier pairing choice -
Boschendal Chardonnay
Pinot Noir
Bottle

Baby Spinach, Chicken, Herbed Corn & Pepperdews

R170

Baby spinach topped with oven-roasted corn and spicy chicken, finished with coriander oil and leaves

Sommelier pairing choice -
Franschhoek Sauvignon Blanc
Bottle

*All pizza is available on a
gluten free base

PIZZA

Mexicana

R185

Spicy Beef Mince with Black Beans and fire roasted Peppers topped with Sliced Jalapenos, Guacamole and a Coriander Cream

Sommelier pairing choice -
Boschendal 1685 Merlot
Bottle

R345

Roasted Peppers & Artichoke with Mushroom

R165

Herbed base topped with roasted peppers, artichokes, and mushroom

Sommelier pairing choice -
Franschhoek Chardonnay
Bottle

R170

Broccoli & Goats Cheese Pizza

R145

Our famous homemade base, topped with fresh broccoli, goats' cheese, parmesan, and oregano.

Sommelier pairing choice -
Fryers Cove Sauvignon Blanc
Bottle

R310

*All pizza is available on a gluten free base

DINNER MENU

Served from 15:00 - 21:30

STARTERS

Mini Yorkshire Pudding With Roast Beef R65

A true English classic
with horseradish cream

Soup Of The Day R65

Hearty homemade soup,
using the finest local
ingredients, served with
croutons and cheese

Honey And Lemon Chicken Skewers R45 (3 Per Portion)

Grilled chicken thigh skewers
with simple side salad

Pecan, Strawberry & Baby Spinach R99

Toasted pecan nuts, fresh sliced
strawberries and baby spinach
with parmesan and citrus dressing

Quinoa Tabbouleh R75

Grilled zucchini, tomato, red onion
and fried chickpea

MAINS

Butter Prawn Curry R170

A spicy delight, aromatic spices
served with papadum,
rice and sambals

Chicken Roulade R135

Spinach, feta filling, served with
butternut mash, parmesan,
deep fried brussels sprouts
and mushroom sauce

Eggplant Parmigiana R95

Crispy eggplant, napolitana
and topped with mozzarella
and parmesan

Baked Kingklip R169

With seasonal vegetables,
garlic butter sauce and
potato shavings



OFF THE GRILL

Rump & Egg R205

Prime Cut 330g, a true peri peri Portuguese classic with onion rings and French fries

Kruger T-Bone Steak R210

Choice grade 300g, served with seasonal vegetables and French fries or mashed potato

Lamb Rack Cutlets R290

South African choice grade lamb, served with sauteed seasonal vegetables, caramelised onion, mashed potato and mint jus

PASTA

Mushroom Alfredo R99

Creamy mushroom, served with parmesan, served with a choice of tagliatelle or penne

Carbonara R89

Classic bacon with parmesan, served with a choice of tagliatelle or penne

Italian Beef Ragù R145

Slowed cooked beef in a rich tomato based sauce, served with a choice of tagliatelle or penne



KIDS MENU

With potato smileys

Fish Goujons **R80**

Chicken Frankfurter **R85**

Chicken Nuggets **R75**

Veggie Burger **R60**

Spaghetti Bolognese **R90**

KIDS PIZZA

Sponge Bob **R59**
Margherita Slices

Mozzarella, basil and parmesan

BBQ Chicken **R65**

BBQ chicken and mozzarella



DESSERT MENU

Served all day

DESSERT

Cake Of The Day **R89**

Ice Cream Trio **R48**

Platter Of Sliced Fruit **R95**

S'mores **R59**

Dark chocolate and marshmallows

**Nutella And
Strawberry Pizza** **R79**

Nutella spread
with freshly sliced strawberries

Banana Split Pizza **R69**

Chocolate sauce, caramelised
banana and whipped cream

IMPORTANT NOTICE

Please note that while every effort is made to use fresh ingredients in the preparation of the food and beverages served on these premises, food and beverages including dairy products, ice cream, frozen desserts, proprietary sauces, juices, preserves, jams and preserved meats served, may contain permitted artificial colourants, flavourants and preservatives. In addition, certain foodstuffs have been packaged and prepared on premises in which nuts may be present. Non-Halal and non-Kosher foods are also prepared and served on the premises.



DRINKS MENU

NON-ALCOHOLIC BEVERAGES

Fruit juices

Strawberry R35

Orange | Mango | Apple R30
Pineapple | Cranberry

SOFT DRINKS

Sodas 200ml R25

Sodas 300ml R30

Appletiser 275ml R35

Red Grapetiser 275ml R35

Red Bull R40

Red Bull - No Sugar R40

MINERAL WATER

Still or Sparkling 500ml R30

Still 1.5 Litre R45
or Sparkling 1 Litre

San Pellegrino Sparkling R40
500ml



BEERS & LAGERS

Castle Lager R40

Castle Light R40

Corona R40

Black Label R40

Amstel Lager R40

Hansa R40

Stella Artois R40

Windhoek Draught R50

Heineken R45

Castle Lager Draught

250ml R28

500ml R55

Castle Light Draught

250ml R28

500ml R55

Stella Artois Draught

250ml R30

500ml R60

CIDERS

Hunter's Dry / Gold R35

Savanna Dry / Light R35

Bernini Blush R32

NON- ALCOHOLIC BEERS & CIDERS

Savanna Non-Alcohol R45

Heineken 0.0 R45



GIN

Cape Saint Classic R55

Bull Dog R45

Bombay Sapphire R45

Hendricks R55

Tanqueray R40

Grendeur R40

Six Dogs R55

Inverroche Classic R55

VODKA

Sky Vodka R35

Smirnoff R25

Cruz R35

Absolute R35

Grey Goose R65

Belvedere R70

WHISKY

Bains R35

Bells R35

Jack Daniels R35

Jameson R45

Johnnie Walker Red R35

Johnnie Walker Black R55

Johnnie Walker Blue R250

Glenfidich 12 Years R75

Glenfidich 15 Years R110

Glenmorange 18 Years R130

The Glenlivet 12 Years R75

The Glenlivet 15 Years R110



BRANDY

Klipdrift	R25
KWV 3 Years	R25
Richeleiu	R25
Richeleiu 10 Years	R35
KWV 5 Years	R35
KWV 10 Years	R35
Klipdrift Premuim	R40

COGNAC

Courvoisier VS	R50
Hennessy VS	R70
Remy Martin	R90
Hennessy VSOP	R90
Honor VSOP	R100
Courvoisier XO	R275
Hennessy XO	R290
Remy Martin XO	R300

LIQUEURS

Amarula	R35
Cointreau	R50
Drambuie	R50
Frangelico	R35
Jagermeister	R35
Kahlua	R35
Malibu	R30



CHAMPAGNE

Moët & Chandon R1300
Brut Imperial

green apple and citrus fruit / white flowers
/ brioche / cereal aromas

Veuve Clicquot Brut R1400

fruity notes / pear flesh /
discreet biscuit notes

Prestige Cuvée Boschendal R1200
Jean le Long

lemon cream / beeswax / pink grapefruit /
toasty brioche aromas

Don Perignon Blanc R4900

powdery white flowers and apricot /
rhubarb and mint / white pepper /
ginger and tobacco

ROSÉ & PREMIUM BLUSH

Backsberg Summer Berry Rosé

juicy strawberry / raspberry sorbet / crisp

Bottle R200

Wine per glass R70

Haute Cabrière R230

strawberries / rose petals / light / fresh

Backsberg Elle Pinotage R230

wild strawberries / mint / grapefruit / elegance

**Boschendal Chardonnay/
Pinot Noir** R230

strawberry / ripe red berries / finesse

CAP CLASSIQUE

Boschendal Brut NV

fresh / lemon cream / almond biscotti / citrus

Bottle R420

Wine per glass R110

Boschendal Brut Rosé NV

delicate / strawberry / raspberry / cherry

Bottle R420

Wine per glass R110

**Boschendal Luxe Nectar
Demi-Sec NV** R420

Crème Brulee / almond biscotti /
orange peel



WHITE WINES

SAUVIGNON BLANC

Franschhoek Cellar

expressive / tropical / gooseberry / passion fruit

Bottle **R170**

Wine per glass **R70**

Boschendal 1685

green tropical fruits / citrus / zesty

Bottle **R230**

Wine per glass **R80**

Cederberg **R280**

gooseberry / granadilla / pineapple / lime citrus

CHENIN BLANC

Bellingham Homestead Old Orchard

ripe stone fruit / honey / marmalade / peaches

Bottle **R205**

Wine per glass **R70**

Simonsig **R170**

passion fruit / melon / peach / grapefruit

The Bernard Series **R430** Old Vine

(45 year old bush vines)

stone fruit / oak spice / fruit forward

CHARDONNAY

Franschhoek Cellar (unoaked)

pineapple / lemon / lime / peach

Bottle **R170**

Wine per glass **R70**

Backsberg Smuggled Vines **R345**

butterscotch / vanilla pod / honeyed apple

La Motte **R335**

fruity / nectarine / citrus blossom / cashew

WHITE BLENDS

Boschendal Boschen Blanc

vibrant citrus / pear drop sweetness / honeysuckle

Bottle **R160**

Wine per glass **R70**

Pierre Jourdan Tranquille **R210**

fresh / tropical fruit / red berries / lime

OFF-DRY / SEMI-SWEET

Sunkissed Natural Sweet White

luscious lemon / pineapple / honey / low alcohol

Bottle **R150**

Wine per glass **R60**

Cederberg Bukettraube **R230**

floral / chamomile / apricot / dried fruit / creamy



RED WINE

CABERNET SAUVIGNON

Franschhoek Cellar

blackcurrant / violets / rich mouthfeel /
fine tannins / spice

Bottle **R195**

Wine per glass **R80**

Warwick First Lady **R220**

vibrant / rich / plum / black fruit / dark chocolate

Boschendal Stellenbosch **R515** "King of Cab"

powerful / well-structured / black berry /
cigar box

SHIRAZ / SYRAH

Leopard's Leap **R160**

blackcurrant / blueberry / vanilla / oak
spice / defined tannin

Bellingham Homestead

blackcurrant / black pepper / dark chocolate

Bottle **R195**

Wine per glass **R80**

Backsberg Pumphouse **R430**

mulberry / ripe plum / vanilla / spiced fruit cake

MERLOT

Franschhoek Cellar

soft / juicy / mouth-filling / summer berry / plum
/ liquorice

Bottle **R195**

Wine per glass **R80**

Boschendal 1685

elegant / cool climate style / good fruit intensity
/ red cherry

Bottle **R345**

Wine per glass **R110**

De Grendel **R350**

light mocha / smooth / red berries /
black cherry



PINOTAGE

Bellingham Homestead

sweet spices / plums / mulberries /
hints of vanilla / exciting tannin structure

Bottle **R345**

Wine per glass **R80**

Leopard's Leap Special Edition **R255**

fruit-forward / raspberry / cherry / nutmeg /
black pepper / soft tannins

The Bernard Series **R500** Bush Vine Pinotage

bright red cherry / plum / violets / concentrated
in structure / cool climate freshness

RED BLENDS

Fryers Cover Grenache/Cinsault

medium-bodied / bright / wild raspberry /
clove spice / smooth tannins

Bottle **R298**

Wine per glass **R100**

Boschendal Nicolas

(Blend: Cabernet / Merlot / Shiraz / Malbec / Cabernet Franc)

winemaking craftsmanship / masterpiece /
red cherries / dark chocolate / spicy cigar

Bottle **R430**

Wine per glass **R115**

Rupert & Rothschild **R450** Classique

(Blend: Cabernet / Merlot)

fresh cranberry / wild black cherry / hazelnut
truffle chocolate

Bellingham Bernard Series **R570** "The Maverick" SMV

(Blend: Syrah / Mourvedre / Viognier)

blackberry / dark cherry / clove spice /
pepper / fruited palate

Chocolate Block **R700**

(Blend: Syrah / Grenache / Cinsault / Cabernet / Viognier)

blackcurrant / dark plum / cocoa nib flavour
notes / earthy black fruit undertones

The Last Elephant **R1025**

(Blend: Merlot / Cabernet / Cabernet Franc / Malbec)

velvet / small production / boldly expressive /
dark fruit | blackcurrants / cherries / mulberries



COCKTAILS

Classic Mojito R100

rum | lime | cane sugar | soda water

Classic Margarita R100

tequila silver | lime | triple sec | dry lemon

Long Island Iced Tea R160

rum | vodka | tequila gold | triple sec | lime | coca cola

Strawberry Daiquiri R140

rum | strawberry liqueur | cane sugar | strawberry juice | lime

Negroni R120

gin | campari | martini rosso | dry lemon

Pina Colada R160

rum | malibu | lime | coconut syrup | pineapple juice | pineapple syrup

The Moscow Mule R80

vodka | lime | cane sugar | ginger beer | bitters | mint leaves

Martini R80

vodka | gin | vermouth | olives

Caipirinha R80

rum | lime | white sugar

Cosmopolitan R80

vodka | triple sec | cranberry juice

Kruger Gate Martini R80

vodka | cane sugar syrup | passion fruit cordial | sparkling wine

Sabi Gin Fizz R80

gin | lime | cane sugar syrup | sparkling wine

Pink Lemonade Margarita R140

strawberry juice | tequila silver | triple sec | lemonade

Amarula Cream Martini R80

amarula cream | gin | bitters

Aperol Spritz R140

aperol | prosecco | soda water



MOCKTAILS

Virgin Strawberry Daiquiri **R90**

strawberry liqueur | cane sugar syrup | strawberry juice | lime

Virgin Pina Colada **R80**

lime | coconut syrup | pineapple juice

Shirley Ginger **R85**

ginger beer | club soda | lime | grenadine syrup

The Buffalo **R80**

rasberry syrup | red bull | lime | berries | strawberry

Virgin Mojito **R85**

lime | cane sugar | soda water

Frappachino Frizzocino **R40**

coffee powder | milk

Chocolate Frizzo **R50**

chocolate powder | milk

Virgin Margarita **R80**

orange juice | lemon juice | honey | sparkling water

Cranberry Sunriser **R100**

cranberry juice | strawberry syrup | orange juice | soda water

IMPORTANT NOTICE

Alcoholic beverages are not served to persons under the legal drinking age.

