



BUFFELSDRIFT
GAME LODGE
★★★★



Buffelsdrift Game Lodge came about when a few friends shared a vision that became reality. The waterhole with the back drop of the mountains was the centre of their vision. They enlisted the help of environmentalist and architects and created Buffelsdrift Game Lodge and turned it into this beautiful and successful sprawling game farm at the foot of the Swartberg Mountains, South Africa's 6th World Heritage Site, situated only 6.5km outside Oudtshoorn on route to the Cango Caves.

Here at the Lodge you will find pristine Bushveld, lush vegetation and a 5ha dam with hippos and more than 217 bird species. More than 22 species of other animals can be seen on the bush safaris (game drives), some of which are buffalo, rhino, giraffe and many more

Accommodation is luxury en-suite tents with air conditioning. The conference venue, restaurant and wedding chapel are on the edge of the waterhole and offer breathtaking views of the Klein Karoo. Trained guides escort guests on an early morning or late afternoon Bush Safari (game drive) in an open game viewing vehicle, with a refreshment stop at one of the lookout points presenting the perfect opportunity for spectacular photographs and a chance to relax and enjoy the views. We also offer Meerkat Safari, Elephant walking, Elephant brush and feeding experiences.

A unique bushveld experience in the heart of the Klein Karoo.





A LA CARTE

Served from 10:00 to 22:00

STARTERS

Chef's Choice of delicious Homemade Soup **R48.00**

Served with homemade crostini

Onion Relish Ostrich Liver Pâté **R75.00**

Klein Karoo ostrich liver pâté, served with original olive chutney, topped with onion marmalade & slices of crispy toasted "roosterkoek"

Giant Mushroom Camembert Phyllo Parcels **R75.00**

Whole brown fresh mushrooms stuffed with soft camembert cheese, phyllo wrapped, oven baked & served with homemade chilli tomato jam reduction

Polenta & Prawn Stack **R75.00**

Crumbed Tempura Prawns stacked on Polenta cake and served with a homemade red pepper & tomato sauce

Season Selected Tartlet **R75.00**

Tartlets options vary from season to season (waiter will advise)

For example: Tomato, basil & noble cheese / Butternut & Biltong / White Rock & Onion

Salmon Timbale **R85.00**

A soft centre of lemon cream cheese & dill, wrapped in Smoked Salmon, drizzled with a lemon dressing

Our dynamic Chef uses mainly local & Seasonal products ensuring fresh and tasty meals. Many of our dishes are seasonal based and may change as the seasons do. Due to popular demand we may not always have your choice available, but will try our utmost best to offer you an alternative.



SALADS

- In House Salad** **R 60.00**
Selection of handpicked salad greens, mixed with olives, herbed feta, red onions, cherry tomato, baked apple & celery served with our Salad dressing on the side
- Wood fired Masala Chicken Breast & Mango Salad** **R85.00**
Succulent Masala spiced chicken breast with juicy mango, sun dried tomatoes, red onions & on a bed of fresh handpicked garden greens
- “The Buffelsdrift Salad”** **R85.00**
Thinly sliced smoked ostrich Carpaccio, served with fresh salad greens, red onions, litchis , poached “Sambuca” pears with clusters of blue rock

BUFFELSDRIFT “LIGHT MEALS”

- Buffalo Chicken Wrap** **R75.00**
Spiced Chicken Breast with salad greens, tomato, feta, topped with rocket & mayonnaise dressing

BAGUETTES

Served with seasoned potato wedges and salad

- Chicken Mayo** **R65.00**
Slithers of marinated chicken breast, topped with a secret mayonnaise dressing
- Venison Curry** **R70.00**
Cubed tender venison in our own special Masala curry blend
- Camembert cheese, Brown Mushrooms & Buttered Leeks** **R60.00**
Sautéed Brown mushrooms, red onions, Camembert cheese and buttered leeks combined as the perfect vegetarian option



MAINS

South African Bobotie

R95.00

Traditional Cape Malayan flavoured coarse milled venison, baked with an infused cream & egg topping served with a popodum, dried fruit chutney and brown rice

Cajun Chicken & Mushroom Kayak

R85.00

Oven baked Cajun chicken breasts on a bed of roasted Butternut wedges, spinach, buttered leeks & onion marmalade generously covered with melted pecorino, crumbled feta & pesto

From the Ocean – Your waiter will advise you

R140.00

Served with savory brown rice with a lemon & parsley butter on the side

Accompanied with your selection of one side dish

Stuffed Cannelloni Tubes

R85.00

Cannelloni pasta, filled with creamy spinach and Feta cheese, smothered in a creamy rosemary white sauce topped with a pecorino cheese

Vegetarian friendly

Single De-lux Homemade Venison Burger

R80.00

Single venison burger towered with smoked bacon, crumbled feta, caramelised onion, cheddar cheese, served with potato wedges & side salad

De-lux Homemade Venison Burger

R95.00

Double venison burger towered with smoked bacon, crumbled feta, caramelised onion, cheddar cheese served with potato wedges & side salad



MAINS

Slow Braised Lamb's Neck

R140.00

Lambs neck slowly braised in root vegetables to tender perfection served on

Caramelized Onion Mash and generously topped with our pinotage jus

Accompanied with your choice of one side order

Chicken Fillet

R90.00

Seared Chicken Fillet in white wine, turmeric and fruit chutney sauce served

on a bed of savoury rice

Accompanied with your choice of one side order

Ratatouille Pasta

R85.00

Ratatouille sauce served on al dente Penne pasta, topped with parmasan cheese

Vegetarian friendly

Herbivore Platter

R75.00

Roasted butternut

oven roasted mushroom

garden greens

chickpea wellington

Accompanied with your selection of one side dish

Vegetarian friendly

Selection of side orders

R30.00

Seasoned potato wedges

Caramelized onion mash

Stir-fry vegetables

Small house salad



200g – Flamed Grilled Tender Ostrich Fillet	R155.00
200g – Flamed Grilled Fillet of Beef	R135.00
300g – Flamed Grilled Fillet of Beef	R170.00
200g – Flamed Grilled Venison Fillet	R140.00
Flame grilled fillet grilled to your taste <i>Accompanied with your choice of two side orders</i>	
200g – The Buffelsdrift Flamed Fillet of Beef	R165.00
Peppadew and camembert <i>stuffed</i> mature rare beef fillet, smothered with a peppercorn, peppadew & cream reduction <i>Accompanied with your choice of two side orders</i>	
200g - Beef Fillet & Mushroom Duxelle	R140.00
Seared aged beef fillet served with mushroom Duxelle on polenta cake <i>Accompanied with your choice of one side order</i>	
Succulent de-boned Pork Neck	R115.00
Seared de-boned tender pork neck, grilled to perfection <i>Accompanied with your choice of one side order</i>	
Selection of Sauces	R25.00
To complement our Flame grill Fillets	
Pepper:	peppercorn, peppadew & cream
Creamy Mushrooms:	brown mushrooms in a cream reduction
BBQ sauce:	caramelized onion based smothered in a tangy BBQ reduction



CHILDREN'S MENU

Children under 12

Chicken Nuggets	R40.00
Golden brown chicken nuggets served with chunky potato wedges	
Cheese Griller Sausages	R40.00
Flamed grill cheese griller served with chunky potato wedges	
Ham, Cheese & Mushroom Baguette	R45.00
Sliced ham & melted cheddar cheese, served with chunky potato wedges	
Kiddies Venison Burger	R55.00
Lean venison burger topped with smoked bacon & cheddar served with chunky potato wedges	
Deboned rib	R45.00
Debonded rib served with chunky potato wedges	
Vanilla Ice-cream – 2 scoop	R25.00
Vanilla ice-cream - topped with chocolate sauce	
Fresh Fruit Salad	R35.00
Served with ice-cream	
Kiddies Milkshake	R35.00
Kiddies Fruit Juice	R15.00
Kiddies Soda Float	R25.00



DESSERT

"All I really need is love, but a little dessert now and then doesn't hurt"
by Charles Schulz

Decadent Chocolate Volcano	R75.00
Chocolate volcano filled with dark chocolate lava, Served with Ice-cream	
Fruit Full Meringue Nest	R65.00
Fluffy Meringue nest with fresh berry coulis Served with Ice-cream	
Apple Tart	R65.00
Baked appletart served with Ice-cream	
Traditional Cape style warm Malva pudding	R50.00
Traditional sticky pudding, flavoured as it was when first created, Served with vanilla custard and praline	
Ice-cream Trio	R40.00
Your waiter will advise you on our selection of ice-cream flavours	
Chef's Choice - Cake of the day	R50.00
Served with fresh cream	
Cheese Platter for One	R90.00
Chef's selection of various matured Cheeses complimented by green fig Sambuca-poached pears & mini "roosterkoek"	

We have a wide variety of Fortified Wines and Liqueurs to complete your dining experience.



GOURMET BEVERAGES

Filter Coffee – Americano Decaffeinated filter available on request	R18.00
Flattop Cappuccino Foamed milk <i>or</i> cream. <i>Red cappuccino's on request available</i>	R20.00
Espresso Single shot of espresso accompanied with a glass of Ice water Double shot of espresso accompanied with a glass of Ice water <i>Red Espresso on request available</i>	R18.00 R20.00
Latte Single shot of espresso layered with full cream steamed milk	R25.00
Hot Chocolate Hot Chocolate with full cream steamed milk and a dollop of cream	R25.00
Espresso Chocolate Latte Served with a chocolate flake	R28.00
Irish coffee Served with Jameson Whiskey and cream	R40.00
Dom Pedro Ice-cream blended with your choice of Liqueur Espresso, Mint, Amarula & Hazelnut	R40.00
Ceylon tea Served with a slice of fresh lemon <i>or</i> milk	R18.00
Rooibos tea Served with a slice of fresh lemon <i>or</i> milk	R18.00
Variety of Herbal Teas Please ask your waiter to elaborate	R20.00
Gourmet thick Milkshakes Chocolate, Strawberry, Vanilla, Peanut Butter & Espresso	R45.00