



## **DINNER MENU**

**Teremok Lodge offers guests casual, in-house dining options for your convenience. These meals need to be ordered two hours in advance, for service in our treehouse dining room, on the verandah or to your suite between 18h00 and 20h00.**

### **SOUPS**

#### **Roasted Tomato Soup (GF) – R90**

**A rustic Italian style soup with roughly blended, whole roasted tomatoes, a dash of cream and a squeeze of lime. Served with homemade bread.**

#### **Cream of Courgette Soup (V | GF) – R90**

**Steamed courgettes and slow cooked, caramelised onion with cream and stock, blended into a velvety smooth texture. Served with homemade bread.**

#### **Spicy Mexican Pumpkin Soup (V | GF) – R90**

**Roasted pumpkin blended with stock cumin, lemon, cream and seven spice, for a touch of heat.  
Served with homemade bread.**

## **LIGHT BITES**

### **Butter Chicken Roti Roll – R120**

Mild, fragrant butter chicken curry and fresh coriander rolled in a traditional roti. Served with a side salad.

### **Bacon & Onion Quiche – R120**

Smoked bacon pieces and sweet slow-cooked onion quiche with homemade pastry. Served with a side salad.

### **Med Veg Quiche (V) – R120**

Slow-roasted Mediterranean vegetable and feta quiche with homemade pastry. Served with a side salad.

## **PASTA DISHES**

### **Spaghetti Bolognese – R180**

Ground beef mince, slowly cooked down with tomatoes, garlic, onions and herbs.  
Served on spaghetti pasta with a mini garlic baguette.

## **SOMETHING MEATY**

### **Cape Malay Creamed Chicken Masala (GF) – R160**

Fragrant Cape Malay curry that is rubbed down with masala spices, lime, coriander, garlic and finally tossed in cream. Served with basmati rice and roti.

### **Beef Stroganoff – R190**

Strips of steak in a cream sauce reduced down with mushrooms, onion, garlic and lemon, a dash of white wine and paprika. Served with basmati rice and a side order of your choice.

### **Moroccan Style Lamb (GF | DF) – R230**

Combining the fragrant spices of Morocco, including cumin, ginger, allspice and honey with succulent deboned lamb pieces, green beans, chick peas and carrots. Served with basmati rice and a side order of your choice.

### **Beef Moussaka – R170**

Comfort food at its best. A Greek classic that sees beef mince layered with, brinjal (aubergine) and a rich béchamel sauce. Served with side salad.

## **VEGETERIAN MAIN COURSE**

### **Cape Malay Creamed Veggie Masala (V | GF) – R140**

Fragrant Cape Malay-style curry with steamed cauliflower, broccoli, green beans, spinach, white beans and sautéed onions. Served with rice and roti.

## **SIDE ORDERS**

### **Creamed Spinach (V | GF) – R50**

Creamed tomato, onion and garlic spinach. Our take on the classic creamed spinach, but with much more flavour.

### **Butternut Mash (V | GF) – R50**

Thyme roasted butternut blended into a smooth, creamy mash.

### **Garden Salad (V | GF) – R50**

Variety of lettuce with cucumber, rosa tomatoes, avo and feta. Served with an herbed aioli dressing.

## **DESSERTS**

### **Chocolate Volcano (V) – R85**

A rich chocolate dessert with a molten centre. Each little eruption contains half a slab of chocolate!  
Served with fresh cream.

### **Eaton Mess (V) – R85**

Meringue crumble topped with seasonal fruit and fresh cream.

### **Teremok Baked Cheesecake (V) – R90**

Teremok's cheesecake is made with a decadent, thick cream cheese and double cream, baked to perfection on a traditional golden oat biscuit base, and topped with a fluffy crème Chantilly.

### **Decadent Chocolate Brownie (V) – R60**

Homemade brownie crammed with chocolate.  
Served with fresh cream.

**V – Vegetarian / GF – Gluten Free / DF – Dairy Free**