

Lapa Restaurant Menu

Breakfast • Lunch • Dinner • Beverages • 2025 Edition

The Lapa Restaurant celebrates the flavours of South Africa, drawing on seasonal, locally-sourced ingredients from the Limpopo region. Our kitchen accommodates all dietary requirements — please inform your server of any allergies or preferences. All prices are inclusive of 15% VAT.

Breakfast: 06:00–09:30 | Lunch: 12:00–14:30 | Dinner: 18:30–21:30 | Bar: 10:00–23:00

BREAKFAST

Full English Bush Breakfast	R 195
<i>Free-range eggs your way, bacon, boerewors, grilled tomato, sautéed mushrooms, baked beans, toast</i>	
Continental Basket [V]	R 145
<i>Artisan breads, croissants, seasonal preserves, yoghurt, fresh fruit platter, orange juice</i>	
Shakshuka [V]	R 160
<i>Eggs poached in a spiced tomato and pepper sauce, toasted ciabatta, fresh herbs</i>	
Malva Pancake Stack [V]	R 135
<i>Three buttermilk pancakes, caramelised banana, Amarula cream, toasted almonds, maple syrup</i>	
Mopane Worm Omelette [Local]	R 175
<i>A local speciality — free-range egg omelette with mopane worms, wild mushrooms, cheddar</i>	
Acai & Granola Bowl [VG]	R 120
<i>Acai base, seasonal berries, house granola, coconut flakes, honey drizzle</i>	
Avocado Toast [V]	R 130
<i>Sourdough, smashed avo, poached egg, dukkah, micro herbs, lemon zest</i>	

STARTERS & LIGHT BITES

Venison Carpaccio	R 145
<i>Thinly sliced kudu, rocket, shaved parmesan, caperberries, truffle oil, toasted baguette</i>	
Peri-Peri Prawns [GF]	R 175
<i>Six tiger prawns in a peri-peri butter sauce, charred lemon, crusty bread</i>	
Roasted Beetroot Salad [V / GF]	R 115
<i>Golden and ruby beets, goat's cheese, candied walnuts, orange segments, balsamic glaze</i>	
Bush Soup of the Day	R 95
<i>Chef's seasonal creation — ask your server. Served with artisan bread</i>	
Smoked Salmon Blini	R 160
<i>Three buckwheat blinis, crème fraîche, capers, dill, lemon</i>	
Boerewors Spring Rolls	R 120
<i>Crispy rolls, traditional boerewors filling, chakalaka dipping sauce</i>	

MAIN COURSES

Braai-Grilled Springbok Loin [GF]	R 345
<i>250g springbok, café de Paris butter, roasted sweet potato, wilted spinach, red wine jus</i>	
Boma Beef Fillet [GF]	R 385
<i>200g grain-fed fillet, bone marrow butter, truffle fries, wild mushroom cream</i>	
Koppiesveld Game Potjie [Local]	R 295
<i>Slow-cooked venison and vegetable potjie, served with samp and pap, traditional condiments</i>	
Karoo Lamb Rack	R 365
<i>Three-bone rack, rosemary and garlic crust, ratatouille, fondant potato, mint jus</i>	
Peri-Peri Half Chicken [GF]	R 245
<i>Free-range half chicken, house peri-peri marinade, roasted maize, coleslaw, hand-cut chips</i>	
Miso-Glazed Salmon [GF]	R 285
<i>Fresh Atlantic salmon, white miso glaze, jasmine rice, pak choi, sesame, pickled ginger</i>	
Lentil and Chickpea Tagine [VG / GF]	R 220
<i>North African spiced tagine, preserved lemon, couscous, harissa yoghurt, fresh coriander</i>	
Mushroom and Truffle Risotto [V / GF]	R 210
<i>Arborio rice, wild mushroom medley, truffle oil, parmesan, crispy sage</i>	

DESSERTS

Malva Pudding [V]	R 110
<i>Warm traditional Cape malva, Amarula toffee sauce, vanilla bean ice cream</i>	
Baked Amarula Cheesecake [V]	R 115
<i>Crushed Tennis biscuit base, Amarula cream cheese filling, caramel drizzle</i>	
Dark Chocolate Fondant [V]	R 125
<i>Valrhona 70% dark chocolate, warm liquid centre, honeycomb, salted caramel ice cream</i>	
Seasonal Fruit Pavlova [V / GF]	R 105
<i>Crisp meringue, whipped cream, kiwi, mango, passionfruit, strawberries</i>	
Cheese Plate [V]	R 140
<i>Selection of three SA artisan cheeses, fig preserve, quince paste, seed crackers, grapes</i>	

BEVERAGES

Beverage	Options	Price
Wines — Red	House Shiraz (glass) / Hartenberg Estate Shiraz (bottle) / Meerlust Rubicon (bottle)	R 65 / R 320 / R 780
Wines — White	House Sauvignon Blanc (glass) / Ken Forrester Chenin (bottle) / Bouchard Finlayson Chardonnay (bottle)	R 60 / R 280 / R 650

Beverage	Options	Price
Craft Gin	Six Dogs / Inverroche / Musgrave Rose — served with premium tonic & garnish	R 95
Local Beer	Castle Lager / Windhoek Draught / Jack Black Lager	R 45
Non-Alcoholic	Sparkling water (500ml) / Still water / Soft drinks / Fresh juice	R 25–45
Hot Beverages	Espresso / Americano / Cappuccino / Flat White / Rooibos Tea / Herbal Tea	R 30–50
Sundowner Package	Two drinks of choice + snack board — complimentary on first evening for all guests	Included

Dietary Key: V = Vegetarian | VG = Vegan | GF = Gluten Free | Local = Regional speciality | Please inform your server of any allergies. Our kitchen handles nuts, gluten, dairy and shellfish.