



Breakfast Menu

All Dishes served with Your Choice of Bread:

Whole Wheat Farmer's Bread or standard White or Brown Bread

● **Men's Breakfast** 230

200g Sirloin Steak, 2 fried Eggs, Grilled Tomatoes, 2 Rösti, Bacon & Boerewors

● **Eggs Benedict** 140

with Bacon, guacamole
(add 150g Mince - 195)

● **Meaty Omelette** 130

Ham, Cheese, Tomato, Bacon

Ultimate Beef Liver & Onions 85

fried, then smothered with Apples & Sour Cream

Waffles 85

with Chicken Nuggets and a Honey-Mustard Dressing

● **Salmon and Cream Cheese Omelette** 250

● **Farmer's Breakfast** 160

Boerewors, Scrambled Eggs, Mushrooms, Tomatoes, Bacon

● **Light Breakfast** 95

2 Scrambled or fried Eggs, Bacon and Rösti

● **Vegetarian Omelette** 130

Mushrooms, Onions, Tomato, Cheese, Feta, Pesto

French Toast 110

served with Camembert, Cream, Honey and Fried Apple

● **Pap & Tik** 115

met Boerewors - dis soos dit is - a Namibian Favourite

All dishes with Eggs are only served until 11:00

Rolls & Sandwiches

Optional: Small Beetroot and Carrot Salad

Rohhack Brötchen Half 60

Toasted Ham, Cheese and Tomato Sandwich 75

Open Club Sandwich 115

Crispy Bacon, Cheese, Tomato, Salad greens topped with Gherkins on healthy Farmers' Bread
add a fried Egg 10

Chicken Mayo Brötchen 60
Half / Full

Chicken Mayo Sandwich 70
(Whole Wheat Bread)

Choose from: Whole Wheat Farmer's Bread or standard White or Brown Bread

● **Vegetarian** ● **Vegan** ● **G-Free** (all Breakfasts G-free if served without bread)



STARTERS

● **Pizza Bread** 50
with Garlic and Herbs (Vegan)

● **Spicy Butternut Soup,
a dollop of Greek Yoghurt
& Gremolata** 70
with Home-baked Whole Wheat
Bread (Vegetarian)

Crumbed Croc Coronation Cocktail 140
100g Crumbed Crocodile Fillet
Strips served with our Salad Sauce
and Toast - *starter to share among
all curious friends*

Crocodile Carpaccio (Smoked) 160
with Guacamole, Roasted
Almond Flakes and Toast

● **Smoked Croc Rib** (150g) 180
interesting and so tasty

Salmon 130
with Rösti & Tzatziki Sauce

● **Sweet Potato Crisps** 40
(Vegan)

Omagungu: Mopane caterpillars 95
*Want to try something out
of the ordinary?*

Don't skip truly African Mopane Caterpillars:
deep fried and very nutritious:
(60 % protein and 15 % fat)

Game Carpaccio 130
with Labneh, Bacon Jam,
Guacamole and Almond Flakes
It's a feast of textures and tastes to
introduce your experience in Namibia

● **Crocodile Tongue** 195
Succulent, has never gossiped and
served in a mild Curry Sauce

Deep Fried Calamari Strips 165
with Tartare Sauce



Fresh and Filling

●● Greek Salad 85

all local ingredients for a healthy treat
(Gluten-Free & Vegetarian)

● Time's Chicken Salad 135

fried Chicken Strips on a bed of locally
produced Salad with Seasonal Fruits,
Sprouts, Seeds and Feta cheese,
everyone's favourite (Gluten-Free)

● Salad Niçoise 165

Tuna with boiled Egg, Guacamole,
Spinach, Capers & Cherry Tomatoes,
great source of Protein (Gluten-Free)

● Beef Fillet Salad 220

tender Beef Fillet, Grilled Beetroot,
Labneh, Baked Potato, Home-grown
Garden Delicacies (Gluten-Free)

● Salmon Salad 270

beautiful, yummy and full of
healthy oils (Gluten-Free)

Burger with Chips 130

a bargain Burger - Beef,
Chicken or Vegetarian

add on:

Cheese	15
Streaky Bacon	35
Pineapple	25
Egg	10

Warm Chicken Wrap 100

not just a lick and a promise,
enough and juicy
Chick strips and Veggies with a
small Beetroot and Carrot Salad

Cold Chicken Wrap 100

crunchy and light with Salad, fresh
Apple, Crumbed Chick and a small
Beetroot and Carrot Salad

Open Club Sandwich 115

crispy Bacon, Salad Greens, Tomato,
Cheese, topped with Gherkins
add an: Egg 10

Choose from **Whole Wheat Farmer's Bread**
or normal **White/Brown Bread** for sandwiches

● Vegetarian ● Vegan ● G-Free



CROCODILE DELICACIES

Crocodile Steak Supreme 310

served with a creamy Mushroom Sauce, grilled Pineapple, Rösti and a Greek Salad

Croc Wrap 190

a Wrap with a Twist in the Tail and a small Beetroot and Carrot Salad

Crocodile Spare Ribs and Chips 310

your African Bush Bar delicacy with a Greek Salad

● **Croc Salad** 260

Fillet strips, fried Mushrooms, Bacon and fresh fruits on Greek Salad

Crumbed Croc Coronation (150g) 195

strips with Chips and a home-made Salad Sauce

● **Croc Kebab** 215

a dainty feast for the eye on a Salad with creamy Mustard and local fresh delicacies

Pulled Croc Burger with Chips 240

there is a reason why this Burger is so popular



HEARTY & HEALTHY

Served with either Rustic Chips / Bratkartoffel / Sweet Potato Crisps / Mash/ Spätzle

Optional: Small Beetroot & Carrot Salad (free of charge),
Crispy Veggies 50 or Greek Salad 50

- | | |
|---|---|
| <p>Hawaiian Pork or Chicken Schnitzel 210
topped with Pineapple,
crispy Bacon and Cheese</p> <p>Pork or Chicken Cordon Bleu 185
with a Mushroom Sauce,
all the flavour, all the crunch</p> <p>● Grilled Thick Pork Rib 245
slabs of porky goodness</p> <p>Namibian-Thai Chicken 140
colourful and aromatic
with Basmati Rice</p> <p>Ultimate Beef Liver & Onions 110
fried, then smothered with
Apples & Sour Cream</p> <p>Hake & Chips 165
with Calamari 230</p> | <p>Pork or Chicken Schnitzel 150 or
Half a Pork or Chicken Schnitzel 90</p> <p>Jägerschnitzel (200g) 280
local Game, Mushrooms, Paprika,
Onions in a Cream Sauce –
a German favourite</p> <p>● Chicken wings (210g)
+ Spare Ribs (350g) and Chips 225
all your favourites on one plate!</p> <p>● Chicken Wings (420g) 155
Barbeque or Chilli: a nest full of them,
with chips - the Namibian way</p> <p>Calamari (200g) & Chips 165
a whole lot, deep fried in a
batter for sailors and sharks</p> |
|---|---|

Local Treats

- | | | |
|---|---|--|
| <p>Oxtail Potjiekos 200
slow-cooked in a rich Red
Wine Sauce, served with
Basmati Rice</p> | <p>Mutton Curry Stew 205
choice Mutton and Green
Beans enhanced with an
array of curry flavours and
served with Basmati Rice</p> | <p>Springbok Pie 175
traditional and African,
served with a small
Greek Salad</p> |
|---|---|--|

● **Vegetarian** ● **Vegan** ● **G-Free**



MATURED BEEF STEAKS FROM OTJIWARONGO

Locally produced A-Grade Beef
WITH TWO SIDES INCLUDED

400g **Rump** 330

200g **Rump** 230

300g **Sirloin** 255

300g **Ribeye** 260

200g **Beef Fillet Steak** 265

200g **Game Steak** 240

Kapana A Grade Beef:

a social Namibian dish enjoyed by people from all walks of life. It is sold at open markets and flame-grilled

400g - 330

200g - 230

Order your steak with these extras:

Three Onion Rings 20

Sauces each 30
Pepper, Mushrooms, Cheese, Chilli

Garlic Butter 25

Any 2 of these SIDES are included:

**Chips / Potato in Jacket /
Bratkartoffel / Sweet Potato
Crisps / Spätzle** 50

Greek Salad 55

Steamed Veggies 55

Namibian Spinach 35

Small Beetroot and Carrot Salad 20

Maize or Mahangu Pap / Vetkoekie 20

Tomato Salsa 25

Sharing is Caring

Platter For 2 370

200g Rump Kapana, 4 Mini Meat Balls,
200g Chicken Wings (Barbeque or Chilli),
2 Fish Sticks, Chips & Onion Rings

Platter For 4 750

400g Rump Kapana, 6 Mini Meat Balls,
350g Pork Spare Ribs, 400g Chicken Wings
(Barbeque or Chilli), 2 Fish Sticks, Chips &
Onion Rings, Bowl of Pap & Sauce



Pizzas and Pasta

● **Kalux's Kiss (Margharita)** 120
Tomatoes, Basil and Mozza

Lady G's Chicken (Thai Chicken) 175
Chicken Strips, Pineapple,
Paprika, Castro's Sauce,
Mozza and Chillies - optional

● **Helena Ndume's Vision (Greek)** 200
Spinach, Creamy Feta, Garlic,
Mushrooms, Mozza

● **Rosa Namises' Love (Mediterranean)** 140
Sun-dried Tomatoes, Olives,
Creamy Feta, Mozza

Namibian Pizza bread with Garlic 50

**Christine Mboma's Meat
Lover (Meaty)** 220

Salami, Ham, Bacon,
Caramelised Onion, Mozza

**Beatrice Masilingi's Mince
(Mexican)** 230

Just Mince Meat, Chili &
Cheese for Meatmibians

**King Mandume Ndemufayo's
Royal Croc Special** 300

Croc Strips, Bacon, Onion, Cheese,
Chef's Sauce, Fresh Herbs

Gazza's Gift (Hawaiian) 200

Bacon, Ham, Pineapple and Mozza

Extras:

Cheese 30	Salami 40	Bacon 45	Feta 15	Banana 20	Ham 35
Mushrooms 50	Onions 10	Pineapple 20	Mince 55		

Home-Made Tagliatelle served with Parmesan

Bolognese 130
generously portioned
and slow-cooked

Carbonara 140
Cream, Herbs, Bacon,
Eggs: all things soothing and filling

Pulled Croc 240

in a salsa di pomodoro (a home-cooked tomato
sauce) with fresh herbs from our kitchen garden

● **Vegetarian Pasta Primavera** 130
Crisp and fresh Veggies with
herbs from our garden

● **Vegetarian** ● **Vegan** ● **G-Free**



VEGETARIAN DISHES

●● Quinoa Salad 130

A Vegetarian feast, full of aromas and an energizer with colourful Paprika, Red Onions, Cucumbers and Feta (Gluten Free, Lactose Free and Vegan: no Feta)

● Butternut Patty with Feta & Salsa 110

Greek Salad, Baked Potato with Cottage Cheese / Sweet Potato Crisps and steamed Veggies - good and healthy for you and the environment

● Pasta Primavera 130

Home-made Tagliatelle, fresh Veggies and Herbs topped with Parmesan, a Mediterranean favourite (Vegetarian)

● Butternut Soup 70

with warm spices and comforting flavours served with Home-Baked Whole Wheat Bread

KIDDIES' MENU

Optional: Small Carrot and Beetroot Salad

Chicken Nuggets & Chips 70

Jumbo Fish Sticks & Chips with Dip 130

Home-made Tagliatelle, Bolognese & Mozzarella Cheese 85

Half Pork Schnitzel & Chips 90



● Vegetarian ● Vegan ● G-Free



SWEETS & TREATS

A variety of **Home-baked Cakes:**

Chocolate, Carrot or Apple per slice 50

Cheese Cake Baked/Cold per slice 65

Ice cream

with Chocolate sauce 50

with Fruit Salad 65

Malva Pudding

with Ice Cream or Custard 55

Waffles

with Syrup & Ice Cream 55

Dom Pedro

with Amarula, Whiskey or Brandy 65

with Kahlua 85

COFFEE

	House Blend	Lavazza
Americano Medium	25	35
Americano Jumbo	30	40
Cappuccino with Froth	35	45
Cappuccino with Cream	45	55
Espresso Single	30	40
Espresso Double	50	60
Café Latte	40	50
Iced Coffee	50	

TEA

Red Cappuccino	40
Chai Tea	40
Chai Latte	35
Rooibos / Five Roses Cup	15
Pot of Tea	30
Earl Grey	20
Hot Chocolate	30
Milkshakes: Large 60 Small 35	
Vanilla / Strawberry / Chocolate /	
Lime / Banana / Bubblegum / Coffee	