



HINTERLAND

VLEISHANDELAAR • MEAT MERCHANT

STARTERS • VOORGEREGTE

- Onion rings filled with mince & mozzarella
- Peri-peri chicken livers
- Springbok carpaccio
- Skaapstertjies
- Marrow bones
- Biltong & droëwors platter
- Beef Trinchado
Served in a smokey chilli cream sauce
- Lamb bobotie spring rolls
Served with a coriander & mint yoghurt dip
- Steak tartare
Hand chopped steak, topped with a raw egg yolk
- Kalahari lamb riblets
Slow roasted & grilled, basted in our home made basting
- Skilpadjies
Boerewors mince wrapped in netvet with tomato puree & rocket

MAINS • HOOFGEREGTE

- Hinterland burger**
Cheddar, back bacon & caramelised onions
Beef (180g) Chicken (grilled)
- Beef short rib**
Slow roasted & grilled, basted in our home made basting
- Chicken schnitzel**
Crumbed chicken breasts, mozzarella, bacon & mushroom sauce
- Grilled pork belly on the bone**
Basted with our home made basting with your choice of a side

Served with your choice of fries, onion rings, roasted vegetables, marrow bone mash, sweet potato mash or salad.
- Norwegian salmon**
Served with sweet potato mash & blanched broccoli
- Chicken curry**
Coconut cream curry & basmati rice
- Kalahari lamb curry**
Mild curry & basmati rice
- Spicy prawn pasta**
Tossed in a creamy peri-peri sauce with a hint of lime on tagliatelle pasta
- Grilled pork neck**
Flavoured with honey, mustard, garlic & a touch of ginger on sweet potato mash
- Grilled aubergine**
Grilled aubergine with teriyaki stir fried vegetables, rice noodles & flaked almonds

KIDS • KINDERS

- Chicken strips & chips
- Boerewors & chips

WELKOM BY HINTERLAND RESTAURANT

Hinterland beteken daar waar jou wortels is. **Ons bring die siel van die Kalahari na ons restaurant waar die wyn en vleis jou Hinterland word.**

Hinterland refers to a place where your roots are. **We bring the soul of the Kalahari to our restaurant where the meat and wine becomes your Hinterland.**

Jean Engelbrecht

Louis van der Watt

STEAK CUTS • VLEIS SNITTE

Kalahari Lamb chops

Sirloin 250g / 350g

Rump 250g / 350g

Fillet 250g / 350g

Rib-eye 250g / 350g

Rib-eye on the bone 600g

T-Bone 500g / 700g

Pepper or hunters biltong crust

Larger cuts available on request.

Steaks are topped with mustard butter & served with your choice of fries, onion rings, roasted vegetables, marrow bone mash, sweet potato mash or salad.

SAUCES • SOUSE

- Blue Cheese / Cheese / Chimichurri /
Creamy garlic / Marrow bone / Mushroom /
Pepper / Smokey Chipotle

SALADS • SLAAIE

Hinterland green salad

Red onion, tomato, grilled corn, roasted peppers, pecorino shavings & mustard mayo dressing

Seared sirloin salad

Sirloin strips, red onion, tomato, grilled corn, roasted peppers, pecorino shavings & mustard mayo dressing

Grilled peach, cream cheese & pomegranate salad

Pear, blue cheese & caramelised walnut salad

Beetroot & goat's cheese salad

Beetroot, goat's cheese, rocket, red onions & a balsamic reduction

Visit our butchery for a wide variety of the best cuts.

DESSERTS • NAGEREGTE

Crème brûlée

Traditional vanilla infused crème brûlée

Melktert

Vanilla ice cream

Served with a flake & dark chocolate sauce

Cheese cake

A scoop of granadilla cheesecake on ginger biscuit crumble & a scoop of Oreo cheesecake on Oreo biscuit crumble

Don Pedro

Amarula, Kahlúa, Frangelico, Jameson

Hooiwijn

Irish coffee

Amarula, Kahlúa, Frangelico, Jameson

TEA & COFFEE • TEE & KOFFIE

Espresso Single / Double

Kondensmelkkoffie

Americano

Cappuccino / Caffé Latte / Hot Chocolate /

Red Cappuccino

Tea

LIQUOR • STERK DRANK

Oupa Jan (A Kalahari Original)

Single / Double

Irish Whisky

Jameson / Jameson 18 Year

Tennessee Whisky

Jack Daniels

Scottish Whiskey

Bells / J&B / Johnnie Walker Black / Johnnie Walker Blue

Single Malt Whiskey

Lagavulin 16 Year / Oban 14 Year / Talisker 10 Year

Brandy

KWV 10 Year / Klipdrift Premium / Richelieu / Tokara XO

Cognac

Hennessey XO / Remy Martin VSOP

Gin

Bombay Sapphire / Gordon's Inverroche Amber / Tanqueray

Liqueur

Amarula / Frangelico / Kahlúa

Vodka

Absolut / Smirnoff

Rum

Captain Morgan

Tequila

Don Julio / Jose Cuervo Gold

Grappa

Veneta

Digestive

Jägermeister

WINE • WYN



WHITE

Afrikaans

Donkiesbaai Steen

Donkiesbaai Grenache Blanc

Donkiesbaai Hooiwijn

Guardian Peak Chenin Blanc

Guardian Peak Sauvignon Blanc

Stellenbosch Reserve Moederkerk Chardonnay

Stellenbosch Reserve Hangbrug Chenin Blanc

RED

Afrikaans

Beyerskloof Pinotage Reserve

Beyerskloof Synergy

Cirrus Pinot Noir

Donkiesbaai Cinsault

Donkiesbaai Grenache Noir

Donkiesbaai Suiderkruis

Guardian Peak Merlot

Guardian Peak Shiraz

Guardian Peak Cabernet Sauvignon

Guardian Peak SMG

Rust en Vrede Estate Vineyard Cabernet Sauvignon

Rust en Vrede Estate Vineyard Syrah

Rust en Vrede Estate

Rust en Vrede Magnum

Rust en Vrede Single Vineyard Cabernet Sauvignon

Rust en Vrede Single Vineyard Syrah

Rust en Vrede 1694 Classification

Stellenbosch Reserve Stadsaal Cinsault

Stellenbosch Reserve Kweekskool Merlot

Stellenbosch Reserve Ou Hoofgebou Cabernet Sauvignon

Stellenbosch Reserve Kruithuis Syrah

Stellenbosch Reserve Vanderstel

L'Ormarins Brut

L'Ormarins Brut Rosé

Moët & Chandon Nectar Rosé

Moët & Chandon Imperial Rosé

Veuve Clique Yellow Label Brut NV

BEER • BIER • CIDERS • LAGERS

Beer on tap

Amstel, Castle Lite, Carling Black Label, Heineken, Stella Artois, Tafel Lager, Windhoek Lager

Peroni, Windhoek Draught

Savanna Dry / Light

Castle Free, Heineken 0.0