



## OVERVIEW

Nestled below the Swartkop Mountain range and Lake Heritage, lies Cradle Moon Lakeside Game Lodge, one of Gauteng's best kept tourist attractions.

Previously known as Heia Safari Ranch, Cradle Moon Lakeside Game lodge is situated only thirty minutes from Johannesburg and Pretoria, the Lodge is set in tranquil indigenous African Bushveld that offers local and international guests a unique African experience.

The giraffe, zebra and springbok that roam the grounds freely add to the African feel of Cradle Moon Lakeside Game Lodge.

Cradle Moon Lakeside Game Lodge is an eco- activity, wild animal sanctuary on the banks of the 30 hectare Lake Heritage. Lake Heritage contained by one the largest hand-built stone dams in South Africa was built in 2005 and took 5 years to build.

Cradle Moon Lakeside Game Lodge and other owners of land surrounding Lake Heritage; have very recently created a new Conservancy Development called The Cradle Moon Conservancy. This is a very exciting project which will include the dropping of fences between all the properties that have embraced the project, creating a 1500 hectare reserve. Various additional wild animals will be introduced, making game driving in the heart of the Cradle just one of the many new activities to be on offer at Cradle Moon Lakeside Game Lodge.





# **Food Menu**

# BREAK THE FAST

## Omelettes

(With Toast, Butter & Preserves)

Grilled Artichokes, Feta, Cocktail Tomatoes & Basil Pesto (V) \_\_\_\_\_ 62

Rich Meat Bolognaise, Italian Mozzarella & Onions in a Tomato Salsa \_\_\_\_\_ 60

Smokey Bacon, Grilled Mushrooms, Peppers & Cheddar \_\_\_\_\_ 58

Grilled Chicken Strips, Feta, Baby Tomatoes & Basil Pesto \_\_\_\_\_ 62

**The Sunrise** \_\_\_\_\_ 44

2 Eggs, Balsamic Grilled Tomato & Smokey Bacon

**Chicken Livers en' Croute** \_\_\_\_\_ 68

Oven Roasted Livers with Peppers, Onion, Creamy Tomato & Prego Sauce, on Toasted Homemade Ciabatta with a Fried Egg

**Savoury Mince on Rye** \_\_\_\_\_ 78

Slow Cooked Mince Ragu, Served on Toasted Rye Bread with 2 Fried Eggs, Grated Parmesan Cheese & Roast Baby Romanita Tomatoes

**The Banter** \_\_\_\_\_ 92

Grilled Beef Patty topped with Avocado, Feta, Fried Egg & Bacon served with Creamed Spinach

**French Oo-La-La** \_\_\_\_\_ 56

Fried Sweet Dough Bread with Egg & Cinnamon served with Bacon, Cream Cheese & Maple Syrup

**Benedict** \_\_\_\_\_ 89

Crisp Potato Rosti, Smoked Norwegian Salmon, Spinach, Poached Eggs & Truffle Infused Hollandaise

**The Full Moon** \_\_\_\_\_ 82

2 Eggs, Bacon, Grilled Tomato, Mushrooms, Rump Steak, Sausage & Crispy hash brown

**Breakfast Bowl (V)** \_\_\_\_\_ 58

Seasonal Handcut Fruit, Granola, Thick Greek Yoghurt, Berries & Seeds

**Salmon Wrap** \_\_\_\_\_ 92

Scrambled Eggs with Smoked Norwegian Salmon, Spinach, Cocktail Tomatoes & Cream Cheese in a Soft Tortilla Wrap, Served with Crisp Potato Rosti & Basil Oil

**Avo & Rye** \_\_\_\_\_ 72

Smashed Avocado on Homemade Toasted Rye Bread with Creamy Feta, Poached Eggs, Rocket, Roast Cocktail Tomatoes & Hollandaise

## GREENS

(Salads are Served with Fresh Greens, Sweet Red Onion, Cucumber &  
Baby Tomatoes, Dressed with a Light Balsamic Vinaigrette)

- Smoked Salmon, Fresh Apple, Asparagus, Caper Berries & Avocado\_\_\_\_\_92
- Classic Greek Salad with Creamy Feta, Oreganum & Olive Oil (V)\_\_\_\_\_ 68
- Grilled Chicken Breast Strips, Sweet Chilli, Roasted Cashew Nuts, \_\_\_\_\_74  
Feta, Peppadews & Avocado
- Gorgonzola, Fresh Apple, Toasted Walnut & Avocado (V)\_\_\_\_\_74
- Chick Peas, Butternut, Lentils, Feta, Avocado & Grilled Artichokes (V)\_\_\_\_74
- Add a Garlic & Herb or Cheese Foccacia\_\_\_\_\_50

## WRAPPED

(Chips or Salad)

- Grilled Chicken**\_\_\_\_\_78  
Grilled Chicken Fillet, Pesto, Feta, Avo, Shredded Lettuce, Baby Tomato & Balsamic Vinaigrette
- BBQ Pulled Pork**\_\_\_\_\_78  
Slow Roast Smoked Pork Shoulder, Shredded Lettuce, Jalapenos, German Mustard, Cheddar Cheese, & Tomatoes

# SOMETHING LIGHT

## **Arancini Balls**\_\_\_\_\_68

Crisp Risotto Balls Filled with Roast Peppers, Pulled Lamb & Creamy Mozzarella, Served with a Tuscan Bean Salad & Creamy Hummus

## **Brie Cheese**\_\_\_\_\_68

Wrapped in Phyllo Pastry & Served Crispy with a Fig, Ginger, Lime & Cashew Nut Compote with Melba Toast

## **Mussels De Crema**\_\_\_\_\_68

Steamed Mussels in a Creamy White Wine & Garlic Sauce, Served with Soft Portuguese Roll

## **Smoked Springbok Carpaccio**\_\_\_\_\_89

With Crisp Garden Greens, Rocket, Pickled Ginger, Creamy Feta, Spanish Onions & Horseradish Mayonnaise, Drizzled with a Honey & Balsamic Vinaigrette

## **Panko Prawns**\_\_\_\_\_78

Crisp Fried Prawns with a Citrus & Feta Salad, served with a Sweet Chilli & Sesame Reduction

## **Snails**\_\_\_\_\_65

In a Garlic & Mascarpone Sauce, Gratinated with Gorgonzola & Served with a Fresh Portuguese Roll

## **Wings**\_\_\_\_\_68

Fried Chicken Wings tossed in a Spicy Louisiana & Prego Sauce served with Cucumber Raita & Fries

## **Chicken Livers Madeira**\_\_\_\_\_68

Wood Oven Roasted Chicken Livers with a Creamy Prego Sauce, Served in a Fresh Portuguese Roll with a Fried Egg

# HAMBURGERS

(Pure ground Brisket & Topside Beef Patty on a Toasted Sweet Dough Bun, with Homestyle Fries)

**BBQ**\_\_\_\_\_80

Smokey BBQ & Worcestershire Sauce

**Cheese**\_\_\_\_\_88

Cheese Slab & Mature Cheddar Cheese Sauce

**Cheese & Bacon**\_\_\_\_\_96

Cheese Slab, Cheese Sauce & Smoked Back Bacon

**Bacon, Feta & Avo**\_\_\_\_\_98

Smashed Avo, Bacon & Danish Feta

**Hummus**\_\_\_\_\_89

Creamy Hummus & Fried Aubergine (No Basting)

**Caramelised Onion**\_\_\_\_\_92

Crumbed Gorgonzola, Bacon & Sweet Balsamic Onion Jam

**Chipotle**\_\_\_\_\_90

Creamy Cheddar Cheese & Smokey Chipotle Sauce

**Beef Prego**\_\_\_\_\_84

Grilled Rump Steak with Creamy Prego Sauce on Fresh Portuguese Roll

**Chicken Prego**\_\_\_\_\_76

Tender Grilled Chicken Breast Fillet with Creamy Prego Sauce on Fresh Portuguese Roll

**Brinjal (V)**\_\_\_\_\_74

Crisp Aubergine Patty with Basil Pesto, Tomato Salsa & Mozzarella on Fresh Portuguese Roll

# HEARTY FOOD

## **Fish of the Day**\_\_\_\_\_SQ

Wood Oven Roasted with a Herb Butter & Lime Crust, Served with Parmesan Mash, Vegetables & a Coriander & Ginger Teriyaki Sauce

## **Beef fillet (220g)**\_\_\_\_\_160

Flame Grilled Fillet of Beef, with Hand Cut Fries, Veg & Creamy Porcini & Truffle Mushroom Sauce

## **Chicken Parmigiano**\_\_\_\_\_105

Crumbed Chicken Breast Fillets, Gratinated with Mozzarella Cheese, Napolitana & Basil Pesto, served on a bed of Creamy Mashed Potatoes

## **Penne Pomodoro (V)**\_\_\_\_\_78

Sautéed Baby Tomatoes with Olive Oil in a Napolitana, Basil Pesto & Chilli Sauce

## **Rump (300g)**\_\_\_\_\_145

Thick cut Matured Grilled Rump served with Fries, Veg and a creamy Green and Black Peppercorn Sauce

## **Trio of Lamb Chops**\_\_\_\_\_160

Flame Grilled with a Olive Oil, Lime & Garlic Basting, Served with Creamy Hummus, Homestyle Fries & Vegetables

## **The Alfredo Pasta**\_\_\_\_\_89

Sautéed Porcini & Button Mushrooms in a Creamy White Wine Sauce with Hickory Ham, Garlic and a Touch of Truffle Oil



# HEARTY FOOD

## **Chicken Peri-Peri**\_\_\_\_\_96

½ Plump Chicken, Wood Oven Roasted with Creamy Prego and Louisiana Hot Sauce, Served with Thick Cut Chips & Veg

## **Pasta Alitalia**\_\_\_\_\_98

Penne Pasta tossed with Grilled Chicken Strips, Chorizo Sausage, Artichokes, Napolitana & Fresh Basil Pesto

## **Chicken Potjie Pie**\_\_\_\_\_96

Braised Chicken Pieces with Leeks in a Creamy White Wine & Napolitana Sauce, with a Puff Pastry Lid, Creamy Mash & Veg

## **Salmon & Prawn Pasta**\_\_\_\_\_105

Smoked Salmon & Prawns Flamed in a White Wine, Mascarpone & Tomato Sauce

## **Pork Loin Ribs (450g)**\_\_\_\_\_160

Basted with Smokey BBQ & Teriyaki Sauce, Served with Homestyle Fries

## **Lamb Shank**\_\_\_\_\_SQ

Karoo Lamb Shank , Prepared in the Traditional Wood Burning Oven with White Wine, Herbs, Tomato & Garlic. Served with Creamed Mash & Veg

# PIZZAS

(Traditional Crisp Pizza with Imported Italian Tomato Base, Mozzarella Cheese and Herbs)

<b>Margherita (V)</b>	<b>65</b>
Tomato Base, Mozzarella Cheese, Fresh Tomato & Basil Pesto	
<b>Italiano</b>	<b>85</b>
Italian Salami, Olives, Diced Tomato, Feta & Basil Pesto	
<b>Bacon &amp; Feta</b>	<b>82</b>
Smokey Bacon, Feta & Avo	
<b>Honolulu</b>	<b>82</b>
Smokey Bacon, Feta & Fresh Pineapple	
<b>Roquefort</b>	<b>84</b>
Crumbed Blue Cheese, Sunflower Seeds, Lychees, Rocket & Balsamic	
<b>El' Mexicana</b>	<b>85</b>
Mince with Onions, Bell Peppers, Chilli & Fresh Garlic	
<b>Spana'ki</b>	<b>88</b>
Creamed Spinach, Bacon, Feta, Avo & Olives	
<b>Pollo</b>	<b>76</b>
Grilled Chicken, Chorizo, Peppadews, Avo & Feta	
<b>Spicy Chorizo</b>	<b>86</b>
Grilled Artichokes, Chorizo Sausage, Sundried Tomatoes & Avo	
<b>Five Seasons</b>	<b>88</b>
Olives, Mushrooms, Salami, Sundried Tomatoes & Artichokes	
<b>The Fat Pig</b>	<b>94</b>
Pulled Pork, Chorizo, Bacon, Peppadews, Onions, Avocado & Feta	
<b>Carciofi (V)</b>	<b>86</b>
Grilled Artichokes, Sundried Tomato, Olives, Pesto, Feta & Rocket	

# YOUNGENS

## **Fish Sticks**\_\_\_\_\_46

Crumbed Hake Strips with Fries & Dip

## **Spaghetti Bolognaise**\_\_\_\_\_44

Topped with Grated Cheddar Cheese

## **Chicken Nuggets**\_\_\_\_\_46

With Chips & Dip

## **Chip & Dip**\_\_\_\_\_25

Home Cooked Chips with 1000 Island Dipping Sauce

## **Margherita Pizza**\_\_\_\_\_60

Tomato Base with Mozzarella Cheese

# SWEETS

**Bread & Butter Pudding**\_\_\_\_\_48

With Cranberries, Amarula Cream & Almonds

**Chocolate Mousse**\_\_\_\_\_46

With Fresh Strawberries & Cream

**Ice Cream & Chocolate**\_\_\_\_\_46

Vanilla Ice Cream with Bar-One Chocolate Sauce

**Milk Tart Pancakes**\_\_\_\_\_48

Deep Fried & Served with Ice Cream

**Chocolate Brownies**\_\_\_\_\_48

Homemade with Roasted Nuts, Served with Vanilla Ice Cream

**Crème Brule**\_\_\_\_\_42

With Caramelised Sugar Top

**Seasonal Fruit Salad**\_\_\_\_\_48

With Cream or Ice Cream

**Kissed by an Italian**\_\_\_\_\_42

Milk Tart, Cappuccino & Mint Flavoured Italian Kisses

# DRINKS

## CRAFT BEERS ON TAP

Please Enquire

## MILKSHAKES

Salted Caramel	45	Belgian Chocolate	45
Strawberry	45	Banana	45
Classic Vanilla	45	Lime	45
Bubblegum	45	Oreo Cookies & Milk	45
Iced Coffee	42		

## CRUSHERS

Mango	40	Mixed Berry	40
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## FRESH FRUIT JUICES

Orange/The Berries/Lemonade	24
Mango	28

## BREWED ICED TEA

Lemon&Lime	26	Cranberry	26
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# DRINKS

## COLD PRESSED JUICES

Carrot, Apple, Orange, Granadilla & Ginger	38
Apple, Beetroot, Raspberry, Orange, Carrot & Ginger	38

## PEDROS

Dom Pedro (Jamesons)	50	Liqueur Pedros	50
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## COFFEES/TEAS & HOT DRINKS

Americano	24	Espresso	18
Double Espresso	22	Macchiato	20
Cappuccino	28	Red Cappuccino	28
Café' Latte'	30	Hot Chocolate	30
Milo	30	Chai Latte	28

5 Roses/Rooibos/Earl Grey/Green&Mint Teas	20
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Irish Coffee (Jamesons)	50	Amarula Coffee	50
Cape Velvet Coffee	50		