



KLOOF

restaurant

MENU.

KLOOF KIDS

12 AND UNDER

SPAGHETTI BOLOGNESE R80

YUMMY SPAGHETTI IN A TOMATO & BEEF MINCE SAUCE

KIDS BURGER R85

CHOOSE BETWEEN A CHICKEN OR BEEF PATTY
WITH TOMATO, LETTUCE, & CHEESE, SERVED WITH CHIPS

CRUNCHY CHICKEN STRIPS R80

SERVED WITH CHIPS & YOUR CHOICE OF DIP
TOMATO SAUCE | BBQ | MAYO

BUILD YOUR OWN PIZZA R95

START WITH A CHEESY PIZZA BASE, THEN PICK 2 TOPPINGS
CHEESE | CHICKEN | BACON | MUSHROOM

EXTRA TOPPINGS – R20 EACH

DESSERTS

MINI WAFFLE & ICE CREAM R55

A FLUFFY WAFFLE DRIZZLED WITH MAPLE SYRUP, TOPPED WITH A
SCOOP OF VANILLA ICE CREAM

SCOOP & SAUCE R55

ONE BIG SCOOP OF VANILLA ICE CREAM
WITH BAR ONE CHOCOLATE SAUCE

KIDDIES

SERVED UNTIL 11AM

KIDS BREAKFAST R75

12 AND UNDER

SCRAMBLED EGGS, BACON, A SLICE OF TOAST

THE KLOOF FARMHOUSE BREAKFAST R175

2 EGGS (COOKED THE WAY YOU LIKE IT), BACON, PORK SAUSAGE,
GRILLED TOMATO, SAUTÉED MUSHROOMS, & TOAST

SUNRISE CLASSIC R120

2 EGGS (COOKED THE WAY YOU LIKE IT), BACON,
GRILLED TOMATO, & TOAST

BREAKFAST WRAP R95

TORTILLA WRAP FILLED WITH BACON, SCRAMBLED EGGS, MUSHROOMS
TOMATO & MAYONNAISE

ADD CHEESE – R20

BREAKKIE BUN R55

A TOASTED BUN FILLED WITH BACON & SCRAMBLED EGGS

ADD CHEESE – R20

FRENCH TOAST R95

2 THICK SLICES OF GOLDEN-FRIED BREAD DIPPED IN EGG, DUSTED
WITH POWDERED SUGAR, AND SERVED WITH MAPLE SYRUP

BREAKFAST

WHERE THE FLAVOR BEGINS

CHEF'S SOUP OF THE DAY R80

SERVED WITH HOME BAKED BREAD

JALAPENO, CREAM CHEESE & BILTONG POPPERS R105

SERVED WITH HOMEMADE GUACAMOLE

GOLDEN CALAMARI STRIPS R110

DEEP-FRIED CALAMARI STRIPS, SERVED WITH OUR
HOMEMADE TARTAR SAUCE

ADD CHIPS OR SALAD R40

CHICKEN PEANUT SATAY R89

GRILLED CHICKEN SKEWERS, SERVED WITH A
CHILLI PEANUT BUTTER SAUCE

CHEESY PIZZA BIANCA R90

A CRISPY PIZZA BASE BRUSHED WITH GARLIC BUTTER,
SPRINKLED WITH ROSEMARY, & TOPPED WITH MELTED CHEESE.
PERFECT FOR SHARING

DEEP-FRIED CAMEMBERT R125

PANKO CRUMBED CAMEMBERT, SERVED WITH
TOASTED PECAN NUTS, DRENCHED IN CHILLI HONEY

STARTERS



LIGHT, FRESH & FULL OF FLAVOR

GRILLED CHICKEN SALAD R155

GRILLED CHICKEN WITH FRESH GARDEN GREENS, TOMATO, & AVOCADO, SERVED WITH OUR HOMEMADE DRESSING

ROASTED BUTTERNUT & FETA SALAD R145

ROASTED BUTTERNUT, FETA, CRISPY SPICE ROASTED CHICKPEAS, FRESH GARDEN GREENS, & OUR CREAMY HERB DRESSING

SEAFOOD POT R195

MUSSELS & PRAWNS COOKED IN A CREAMY LEMON & GARLIC SAUCE, SERVED WITH HOME BAKED BREAD

GRILLED CHICKEN WRAP R110

GRILLED CHICKEN, LETTUCE, TOMATO, CHEESE, & MAYO ROLLED IN A TORTILLA WRAP, SERVED WITH CHIPS

TOASTED SANDWICHES SERVED WITH CHIPS OR SALAD

THREE CHEESE (CHEDDAR, MOZZARELLA, CREAM CHEESE)	R65
CHEESE & TOMATO	R70
HAM, CHEESE, & TOMATO	R75
BACON, BRIE, & CHUTNEY	R95
CHICKEN MAYONNAISE	R75

LIGHT MEALS

**“THE SOUL OF THE KITCHEN
MADE EDIBLE”**

SLOW BRAISED LAMB SHANK R310

COOKED TO PERFECTION, SERVED WITH CREAMY MASHED POTATOES
& SEASONAL VEGETABLES

CHICKEN & PRAWN CURRY R255

FRAGRANT MEDIUM CURRY, WITH CHICKEN & PRAWN,
SERVED WITH BASMATI RICE

VEGETARIAN CURRY R189

PAN-SEARED HAKE R165

SERVED WITH CHIPS OR SALAD, & TARTAR SAUCE

CHICKEN SCHNITZEL R165

GOLDEN CRUMBED CHICKEN FILLET, SERVED WITH
MUSHROOM OR CHEESE SAUCE, & CHIPS OR SALAD

**MAKE IT A PARMIGIANA – GRILLED WITH
NAPOLITANA SAUCE, MOZZARELLA, & PARMESAN
EXTRA R40**

RICH LAMB CURRY R295

TENDER LAMB & SEASONAL VEGETABLES,
COOKED IN A FRAGRANT CURRY SAUCE,
SERVED WITH BASMATI RICE, FLAT BREAD, & SAMBALS

SPECIALTIES

FLAME KISSED MEAT

SERVED WITH ONE SIDE OF YOUR CHOICE

300G SIRLOIN R235

BASTED IN OUR SIGNATURE SPICE BLEND BASTING

400G PORK BELLY RIBS R225

SLOW COOKED, THEN FINNISHED ON THE GRILL,
BASTED IN A BBQ REDUCTION

PORK CHOP R179

FLAME-GRILLED THICK CUT PORK LOIN CHOP

GOURMET BURGER R150

200G PURE BEEF PATTY, BACON, CHEESE SAUCE, DEEP-FRIED
ONION RINGS, PICKLES, TOMATO, & LETTUCE ON A
TOASTED BUN

**EXCHANGE THE BEEF PATTY FOR CHICKEN FILLET OR
A VEGETARIAN PATTY
EXCHANGE BACON WITH MACON R20**

SIDES

RUSTIC FRIES	R40
CREAMY MASHED POTATO	R40
SWEET POTATO FRIES	R45
SEASONAL VEGETABLES	R50
SIDE SALAD	R40
COLESLAW	R40
ONION RINGS	R40

SAUCE

CREAMY PEPPERCORN	R35
MUSHROOM	R35
CHEESE	R35
CREAMY GARLIC	R35
BLUE CHEESE	R40
CHASSEUR	R55

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A TASTE OF ITALY

PIZZA

ALL PIZZAS ARE CRAFTED ON OUR HOMEMADE THIN, CRISPY
ARTISAN BASE WITH A NAPOLITANA SAUCE

CLASSIC MARGHERITA | R95

NAPOLITANA SAUCE & MOZZARELLA

THE KLOOF CHICKEN | R145

GRILLED CHICKEN BREAST, BACON, CARAMELIZED ONION, SWEET
PEPPERS, MOZZARELLA, & CHILLI

SUMMER VEGGIE | R145

AVOCADO, CARAMELIZED ONION, RED PEPPERS,
OLIVES, COCKTAIL TOMATOES, HERBS, FETA, & MOZZARELLA

LOADED MEAT | R155

BACON, SALAMI, PULLED BEEF, SAUSAGE, MOZZARELLA, & BBQ SAUCE

TOPPINGS (R35 EACH)

CHEDDAR | MOZZARELLA | FETA | BLUE CHEESE | AVOCADO

PLANT BASED (R30 EACH)

COCKTAIL TOMATOES | MUSHROOMS | ONION | PEPPERS | SUNDRIED TOMATO
OLIVES | CARAMELIZED ONIONS

MEATS (R40 EACH)

BACON | SALAMI | BBQ PULLED BEEF | CHICKEN | SAUSAGE | PEPPERONI

PASTA

SPINACH & RICOTTA RAVIOLI R145

HANDMADE RAVIOLI FILLED WITH CREAMY RICOTTA &
SPINACH, COOKED IN A PARMESAN CREAM SAUCE, GARNISHED
WITH TOASTED PECAN NUTS

CHICKEN & MUSHROOM CARBONARA R165

LINGUINE TOSSED IN A RICH, CREAMY SAUCE WITH PAN-SEARED
CHICKEN, BACON, PARNESAN, & GARLIC

BEEF LASAGNE R175

PASTA SHEETS LAYERED WITH BEEF RAGOUT, BECHAMEL SAUCE,
& CHEESE. SERVED WITH A SIDE SALAD

PIZZA & PASTA

**“LIFE IS SHORT.
EAT DESSERT FIRST.”**

MILKTART PANCAKE R95

PANCAKE FILLED WITH MILKTART, DUSTED WITH CINNAMON SUGAR,
SERVED WITH TOASTED PECAN NUTS, STRAWBERRIES, &
MAPLE SYRUP

HOMEMADE BAR-ONE CHEESECAKE R90

CREAMY BAR-ONE CHEESECAKE WITH A
CRUNCHY BISCUIT BASE

CAKE OF THE DAY R90

ASK YOUR WAITRON ABOUT TODAY'S CAKE SELECTION

CHOCOLATE BROWNIE R95

GOOEY PECAN NUT & CHOCOLATE BROWNIE, SERVED WITH
ICE CREAM

ICE CREAM & SAUCE R75

VANILA ICE CREAM & BAR-ONE CHOCOLATE SAUCE

DESSERTS

