



BREAKFAST OF CHAMPIONS

Served with buttered white, whole wheat, or rye toast.

Rise and Shine

E99

2 eggs, 2 rashers bacon, grilled tomatoes, hashbrown served with your choice of artisanal bread.

Avocado Affair (V)

E145

Artisanal bread topped with cream cheese and avocado, 2 poached eggs and cherry tomatoes.

Benedict Royale

E165

English muffin topped with poached eggs, ham, and homemade hollandaise sauce.

Omelette de Luxe

E155

Omelette filled with cheddar, mozzarella, and basil pesto. Topped with avocado, bacon, brunoise, feta, and roasted cherry tomatoes with your choice of artisanal bread.

SOMETHING LIGHT

Home-Made Breads

White Bread | Brown Bread | Ciabatta | Rye Bread | Health bread

Prego Steak with Egg

E105

Served with side salad or chips.

Stush in the Bush Gummer Burger

E115

Served with lettuce, cucumber, fried onion, and chips.

Sandwich of the Day

Served fried onion and chips, and condiments.

Chicken Mayo and Cheese

E80

Mozzarella, Tomato, and Basil Pesto

E85

Cheese and Tomato

E65

Gold Meat of the Day topped with Sliced Tomato and Garlic Mayo

E115

BUT FIRST... STARTERS

Avocado & Prawn Tempura

E215

Served with lemon mayo, crispy lettuce, and confit cherry tomato.

Slow Pulled Beef with Mushroom Sauce

E165

Slow cooked beef served with fresh greens, red cabbage garnished with sesame seeds.

Peri-Peri Chicken Livers

E135

Served with home-made garlic bread.

Grilled Mushroom, Cherry Tomato Tower

E115

Served on an avocado base with balsamic reduction and fresh greens.

FRESH FROM THE GARDEN

Smoked Bush Fire Chicken Salad

E145

Mixed greens, cucumber, peach, olives, finished with fresh sliced red onion.

Stush in the Bush Greek Salad and Grilled Apple

E105

Olives, red onion, cucumber, mixed peppers, feta cheese, mixed greens.

Beetroot & Halloumi Salad

E105

Grilled halloumi with rocket, cherry tomatoes, ribbon carrots, cucumber, garnished with edible flowers.

Prawn and BBQ Beef Salad

E165

Strawberries, mixed greens, garlic mayo, olives, cucumbers.

Balsamic Crocodile and Biltong Salad

E175

Crispy lettuce, cucumber, finished with home-made dressing.

KWASEKHAYA: TRADITIONAL MEALS

Pot Slow Cooked Goat Stew

E205

With basmati rice/roti, served with mashed potato and grilled vegetables. Condiments: tomato and chili salsa, chutney, sliced banana.

Makhaya Chicken

E165

With basmati rice/roti, served with mashed potato and grilled vegetables. Condiments: tomato and chili salsa, chutney, sliced banana.

Inyama Ya Ngekhatsi

E105

With pap/roti, served with mashed potato and grilled vegetables.

Inyama Ye Lulwimi

E125

With pap/roti, served with mashed potato and grilled vegetables.

Inyama Ye Masondvo

E115

With pap/roti, served with mashed potato and grilled vegetables.

Inyama Ye Nhloko

E125

With pap/roti, served with mashed potato and grilled vegetables.



MENU

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ASIAN CUISINE

Salmon And Beans Bowl

E235

Served with rice, sweet and sour broccoli, finished with greens and topped with salmon ceviche.

Chinese beef

E195

Traditional noodles, red cabbage, soy sauce, sweet chilli, topped with fresh chilli and sesame seeds.

Chicken stir fry

E165

Traditional noodles, red cabbage, soy sauce, sweet chilli, topped with fresh chilli and sesame seeds.

Korean Chicken Burger

E145

Korean fried chicken burger with creamy and tangy homemade coleslaw, served with a side of chips.

MOZAMBICAN FLAVOURS

Peri-Peri Portuguese Chicken

E225

Served with Portuguese salad (lettuce, cucumber, tomato, red onion, freshly squeezed lemon, and olive oil).

Fish of the Day (Bacalhau à Brás)

E275

Served with fried rice and fresh lemon.

FLAME-GRILLED PERFECTION

Served with a starch of your Choice:
Chips | Pap | Mash | Salad | Rice, with Chakalaka

Sirloin Steak 300g

E195

T-Bone Steak 500g

E295

Tomahawk Steak 600g

E395

Lamb Chops 350g

E335

Short Rib 350g

E180



CHEF'S SIGNATURE MAINS

CURRIES: Lamb E230 | Chicken E145 | Beef E175

With basmati rice/roti, served with mashed potato, grilled vegetables, tomato and chilli salsa, chutney, sliced banana.

GRILLED CHICKEN: Half E165/ Full 275

Served with peri-peri or BBQ sauce, finished with chips.

Stush In The Bush Oxtail

E265

Served with mashed potato, topped with grilled vegetables.

Flame Grilled Ostrich Fillet

E275

Served with homemade pap and finished with tomato gravy topped with grilled onions.

Beef Fillet Medallion Topped With Grilled Mushrooms

E255

Black pepper fillet with glazed carrots, tender stem broccoli, garlic mash, red wine and chocolate jus.



MEAT PLATTERS

Stush In The Bush Meat Platter (For 3pax)

E1 255

T-Bone 150g (3), beef sausage, short rib, chicken wings, beef strips, chakalaka, peri-peri sauce, BBQ sauce, served with pap or chips.

Stush In The Bush Meat Platter (For 6 Pax)

E2 750

T-Bone Steak 150g (6), beef sausage (12), short rib (6), chicken wings (15), beef strips 600g, chakalaka, peri-peri sauce, BBQ sauce, served with pap or chips

FROM THE SEA

Queen Prawns with Lemon & Garlic Sauce

E295

With mashed potatoes and tomato and onion salsa, finished with greens.

Argentina Langoustines

E345

With home-made chips, roast broccoli, and balsamic carrots.

Stush In The Bush Seafood Platter For 2

E845

Garlic mussels, grilled calamari, pan-grilled salmon, prawns, and lobster.

Lemon Noisette Sea Bass

E245

Pan-seared fish served with linguini pasta and beurre noisette lemon sauce.

Grilled Lobsters

E375

Brulé Mornay sauce, wild mushrooms with spicy rice, roasted fine dining chips, and vegetables.

Crusted Parsley Salmon

E325

Served with pea mashed potato, fresh lemon, and fish with garlic and lemon butter sauce.

Garlic Grilled Baby Kingklip

E495

Served with roast baby potatoes, grilled vegetables, and fish with lemon butter sauce.

Deep Fried/Grilled Calamari

E180

Served with home-made chips and vegetables, finished with garlic mayo.



PASTA SPOT

Penne | Tagliatelle | Linguine

Ville Curry Pasta

E210

Slow-braised deboned oxtail cooked in arrabbiata sauce, asparagus topped with parmesan shavings.

Pan Grilled Zucchini Pasta (V)

E170

Arrabbiata sauce with grilled baby marrow, cherry tomatoes, topped with parmesan cheese.

Creamy Chicken Carbonara

E175

With rocket, sweet chili sauce, sliced green chili, topped with ribbon carrots and baby marrow.

Seafood Pasta

E215

With cherry tomato, olives, garlic, napolitana sauce, fresh herbs, finished with parmesan cheese.

VEGETARIAN

Mushroom and Risotto

E195

Stuffed with green beans ratatouille and red pepper relish.

Paella

E210

Served with Prego sauce and roast butternut, topped with tomato and beans salsa.

DESERT DESSERTS

Traditional Signature Malva Pudding

E95

Served with custard or ice cream.

Stush In The Bush Home Made Cheese Cake

E120

Raspberry, berry compote, and sugar work.

Red Velvet Cake

E115

With whipped cream, blueberries, strawberries, fresh mint, and berry coulis.

Sliced Carrot and Vanilla Cake

E125

With fresh berries and vanilla ice cream.

Fresh Fruit salad with Honey Mint Sauce

E95

Seasonal Fruits