

BREAKFAST

Available between 07h00 – 10h00

Fruit Platter & Home-baked Muffin

R89

A selection of fresh seasonal fruit served with a warm, freshly baked muffin of the day

Vibrant Yoghurt & Granola Bowl

R99

Granola with cranberries, layered with creamy double cream yoghurt, fresh granadilla pulp and a colourful seasonal fruit salad

Half Portion R59

Power Oats

R89

Creamed oats topped with toasted coconut, sesame seeds and fresh seasonal fruit.

Blueberry & Bacon French Toast

R109

Golden egg-soaked baguette topped with crispy bacon, sweet blueberries and a drizzle of golden syrup

Health Toast

R69

Rye bread topped with creamy avocado, balsamic cherry tomatoes, and a perfectly poached egg

Classic English Breakfast

R109

Two eggs cooked to your liking, crispy bacon, sausage, grilled balsamic tomato, and toast

Ladies English Breakfast

R79

One egg, bacon, one sausage, grilled balsamic tomato and toast

Vegetarian Omelette

R89

A fluffy three-egg omelette filled with ripe tomatoes, sautéed mushrooms, fresh spinach and avocado.

Vegetarian Options

BUSHVELD TERRACE RESTAURANT

Bacon Omelette	R99
A fluffy three-egg omelette filled with grilled bacon, tomato and mushrooms	
Ham, Feta & Mushroom Omelette	R95
A fluffy three-egg omelette filled with ham, feta cheese and mushrooms	
Trout Scramble	R169
Scrambled eggs, smoked trout and teriyaki drizzle on ciabatta toast	
Hash Brown Breakfast	R109
A trio of golden hash browns topped with savoury spiced beef mince, mature cheddar and finished with an egg cooked to your liking.	
Steak Breakfast	R239
Grilled 200g beef fillet, two eggs with sautéed mushrooms, onion and toast	

BREAKFAST EXTRAS

Toast R10	Spinach R10	Mozzarella R25
Egg R9	Tomato R10	Cheddar R25
	Onion R10	Feta R30
	Mushroom R15	Bacon R30
	Avocado R25	Sausage R30
	Olives R25	Ham R39
	Peppers R30	Beef Mince R39
		Chicken Livers R49
		Smoked Trout R89

LUNCH & LIGHT MEALS

Served from 10h00 onwards

WRAPS & QUESADILLAS

Chicken Wrap	R129
Grilled chicken, cheese, tomato and lettuce with basil mayo, wrapped in a soft tortilla and served with chips.	
Pulled Pork & Mozzarella Quesadilla	R139
Three toasted tortillas filled with tender pulled pork, melted mozzarella and onions, served with a creamy perinaise dip	
Add chips	R20
Add side salad	R45
Beef Mince & Cheddar Quesadilla	R129
Three toasted tortillas filled with savoury beef mince and melted cheddar, served with a basil mayo dip	
Add chips	R20
Add side salad	R45

GOURMET TOASTED SANDWICHES

choice of rye, brown, or ciabatta bread

Tomato, Mozzarella & Basil Pesto 	R109
Fresh tomato, mozzarella and basil pesto served with chips and salad	
Chicken, Mayonnaise & Avocado	R109
Tender chicken with mayonnaise and avocado served with chips and salad	
Biltong, Avocado & Cream Cheese	R119
Sliced biltong with avocado and cream cheese served with chips and salad	

Vegetarian Options 

SALADS

Freshly prepared salads made with seasonal ingredients

Greek Salad

R129

Feta, olives, tomato, red onion, salad greens, creamy garlic and our secret herb dressing

Add Chicken

R35

Honey Roasted Butternut Salad

R159

Roasted butternut, feta, avocado, cherry tomato, cucumber, lettuce, toasted pumpkin seeds with wholegrain balsamic dressing

Add Chicken

R35

Cajun Chicken Salad

R169

Grilled cajun chicken, sundried tomato, avocado, feta, mixed greens, creamy garlic and our secret herb dressing

EXTRA'S

Available with all meals

SIDES

Rice R20
Avocado R25
Feta R25
Side Salad R45

Chips R20
Olives R25
Bacon R25

Onion Rings R20
Vegetables R25
Ciabatta R29

DIPPING SAUCES

Tartare R15
Basil Mayo R15

Perrinaise R15
Salsa R15

HOT SAUCES

Cheese R20
Pepper R30
Jalapeno cheese R30

Mushroom R20
Garlic R20

Our Famous Secret Herb Dressing is available to purchase

125ml R59
250ml R95
375ml R165

Ask your waitron to prepare a fresh bottle for you.

STARTERS

Focaccia

R69

Home-baked focaccia, black olive pesto, sundried tomato tapenade, ginger chilli & garlic oil

Sun-Dried Tomato & Feta Ravioli

R89

Homemade ravioli filled with sundried tomato paste, feta, olives, basil pesto and sautéed mushrooms

Creamy Chilli Chicken Livers

R99

Chicken livers in brandy chilli cream sauce with toasted ciabatta

Fried Calamari Rings

R129

Dusted and fried calamari rings with fresh lemon and perrinaise dip

Lemon Chilli Chicken Wings

R129

Crispy chicken wings in our special sticky lemon chilli sauce

Creamy Brandy Snails

R139

Snails in a creamy green peppercorn, mustard and brandy sauce, with Parmesan served with a crispy French bread

Springbok Carpaccio

R179

Thinly sliced smoked springbok, olives, capers, parmesan, toasted ciabatta, layered with rocket and a drizzle of balsamic glaze

Smoked Trout

R199

Thinly sliced smoked trout, caper cream cheese, pickled red onion, focaccia fingers

Avocado & Prawn Stack

R199

Wine-poached prawns served on lettuce with avocado, cherry tomatoes, splashed with a zesty salad dressing and a wedge of lemon

Vegetarian Options 

MAINS

BURGERS

Served with your choice of onion rings and chips or salad

Asian Pulled Pork Coleslaw Burger Pulled pork, teriyaki mayo, coleslaw, pickled red onion with coriander	R139
Crumbed Chicken Cheese Burger 150g Crumbed chicken breast, cheddar, tomato, gherkins, lettuce and our homemade burger sauce	R139
Crumbed Jalapeno Chicken Burger 150g Crumbed chicken breast, jalapeno cheese sauce, tomato gherkins, lettuce and our homemade burger sauce	R139
Chickpea Burger  150g Chickpea and cumin patty, baked camembert and tangy cranberry sauce	R149
Halloumi Beetroot Burger  Grilled halloumi, pickled red onion, candied beetroot and teriyaki mayo	R139
Cheese Burger 200g Beef patty or chicken breast, cheddar, lettuce, tomato gherkins and our homemade burger sauce Add Bacon	R169 R30
Mozzarella, Mushroom & Avocado Burger 200g Beef patty or chicken breast, mozzarella, rocket, sautéed mushrooms and creamy avocado	R189
Double Jalapeno Cheese Burger Double beef patty, lettuce, tomato, gherkins, and jalapeno cheese sauce	R229

Vegetarian Options 

PIZZA

Homemade tomato-based pizza topped with mozzarella.

Bushveld Biltong, feta & caramelised onion	R199
Farmhouse Bacon, mushroom & caramelised onion	R199
Hawaiian Ham, pineapple & avocado	R199
Mediterranean  Feta, sundried tomato & olives	R199
Chicken Supreme Chicken, mushroom & feta	R199
Build Your Own Choose any three toppings from the list below	R199

PIZZA TOPPINGS

Additional toppings incur extra charges

MEAT

Ham	R35
Biltong	R45
Bacon	R30
Salami	R35
Chicken	R35

CHEESE

Mozzarella	R25
Feta	R25
Blue Cheese	R35
Cream Cheese	R30

VEGETABLES

Sundried Tomato	R22
Cherry Tomato	R19
Caramelised Onion	R15
Mushroom	R15
Pineapple	R15
Bell Pepper	R20
Spinach	R10
Rocket	R10
Basil	R10
Chickpeas	R19

Complimentary chilli available on request

Vegetarian Options 

PASTA & NOODLES

Sesame Soy Noodle bowl

Rice noodles and seasonal vegetables in a savoury-soy broth, with gentle spice and a hint of sweetness. Served with your choice of:

Chicken	R199
Pulled pork (contains nuts)	R229
Beef	R249

Fresh Tomato Basil & Olive Pasta 	R119
Tomato, basil pesto, onions, olives, parmesan	

Chicken & Mushroom Pasta	R155
Chicken, cream, parmesan, white wine sauce, mushrooms, spinach, onion	

Bacon Alfredo Pasta	R189
Bacon, mushrooms, parmesan cream sauce, oregano	

Pasta Di Carne Napoletana	R199
Mince, bacon, ham, mushroom, onion, red wine Napoletana sauce, parmesan	

FISH & SEAFOOD

Served with seasonal vegetables and your choice of chips, mash, rice or salad

Hake & Chips	R189
Fresh hake with lemon cream sauce grilled or deep-fried in beer batter	

Kingklip	R299
Panko fried kingklip served on mushroom and onion risotto with a rosemary lemon cream sauce (no sides)	

Prawns	(6) R249 (12) R429
6 or 12 queen prawns in a lemon, garlic and chilli cream sauce	

Norwegian Salmon	R469
Fresh grilled salmon, wilted spinach, teriyaki, toasted sesame seeds, lemon cream sauce and fresh coriander	

POULTRY

Served with seasonal vegetables and your choice of chips, mash, rice or salad, unless otherwise stated.

Flame-Grilled Chicken	R229
Half chicken char-grilled in a choice of peri-peri or lemon and herb basting	
Chicken Kebab	R159
Char-grilled marinated kebab served with garlic sauce	
Crumbed Chicken Schnitzel	R189
Crumbed and deep - fried chicken breast with mushroom or cheese sauce	
Cajun Chicken Risotto	R169
Grilled Cajun-spiced chicken served over a creamy risotto with chilli, onion, spinach and mushrooms, finished with parmesan shavings.	
Panko Fried Chicken	R189
Panko-crumbed chicken drumsticks served on a creamy chorizo, mushroom and parmesan risotto.	
Chicken Wellington	R189
Crispy pastry, bacon and spinach wrapped chicken breast, port sauce, mushroom ragu and feta	

FROM THE GRILL

Served with seasonal vegetables and your choice of chips, mash, rice or salad

Beef sirloin (200g, 300g)	R159, R209
Char-grilled beef sirloin, matured for flavour and cooked to your preference	
Beef rib-eye on the bone (250g, 300g)	R239, R279
A succulent, well-marbled rib-eye on the bone, char-grilled for maximum flavour	
Beef fillet (200g, 300g)	R259, R329
Tender beef fillet, char-grilled and served exactly as you like it	
T-Bone (500g)	R319
A generous cut combining tender fillet and flavourful sirloin on the bone and served with a side of your choice.	

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Biltong & Camembert Sirloin (200g, 300g) R229, R269

Char-grilled sirloin, biltong, camembert, blueberry whiskey sauce

Bacon & Feta Fillet (200g, 300g) R299, R389

Beef fillet topped with bacon and feta

Creamy Snail Fillet (200g, 300g) R299, R389

Beef fillet topped with snails in a creamy green peppercorn and brandy sauce

Springbok Fillet R299

200g Char-grilled springbok fillet topped with cranberry sauce

Kudu Fillet R339

250g Char-grilled kudu fillet topped with a thyme brandy apricot sauce

Ribs (600g) R269

Char-grilled marinated pork belly ribs

Lamb Chops (360g) R329

Crispy lemon-grilled lamb loin chops

BUSHVELD SPECIALITIES

Signature dishes, slow-cooked to perfection and full of bold, comforting flavour

Pork Belly R219

Slow braised lemon and thyme pork belly, crackling, teriyaki sauce, dukkah dust served with seasonal vegetables and choice of chips, rice, mash or salad

Beef Trinchado R239

200g Beef fillet strips in a red wine, olive and herb sauce served on crispy chips

Lamb Shank R299

Slow braised lamb shank in a plum tomato red wine sauce served with seasonal vegetables and choice of chips, rice, mash or salad

Lamb Curry Potjie R299

Slow braised lamb knuckle in a coconut marsala sauce served with seasonal vegetables and choice of chips, rice, mash or salad

Oxtail Potjie R299

Slow braised oxtail in a plum tomato, red wine and herb sauce served with seasonal vegetables and choice of chips, rice, mash or salad

CURRIES

Aromatic curries with fragrant spices and bold flavours

- Chickpea Curry**  R139
Malayan-style chickpea curry served with aromatic rice and a crispy poppadom
- Chicken Curry** R139
Marsala chicken curry served with aromatic rice and a crispy poppadom
Add prawns to your chicken curry R230
- Prawn Curry** R349
Creamy prawn curry with aromatic rice and a deep-fried crunchy poppadom

PLATTERS

Generous platters packed with flavour, perfect for sharing or tackling on your own

- Seafood Platter (Serves 1)** R339
Three chilli-lemon cream prawns, fried hake pops, fried calamari rings,
and chips served with your choice of perrinaise or tartar sauce
- Bushveld Grill Platter (Serves 1)** R289
300g Pork riblets, 200g sirloin strips, 150g crumbed chicken strips, and chips
served with your choice of a perrinaise dip, basil mayo dip, tomato and red onion salsa
- Chicken & Beef Platter (Serves 1)** R289
300g Lemon chilli wings, 200g sirloin strips, 150g crumbed chicken strips and chips
served with your choice of a perrinaise dip, basil mayo dip, tomato and red onion salsa
- Meat & Seafood Platter (Serves 1-2)** R499
Three chilli-lemon cream prawns, fried hake pops, 300g lemon chilli wings, 300g pork
ribs, 150g crumbed chicken strips, chips, perrinaise and tartar sauce
- Bushveld Feast Platter (Serves 2)** R519
300g Lemon chilli wings, 600g pork ribs, 200g sirloin strips, 150g crumbed chicken strips
and chips served with your choice of a perrinaise dip, basil mayo dip, tomato and red
onion salsa.

DESSERT

Ice Cream & Chocolate Sauce	R55
Vanilla ice cream with homemade chocolate sauce	
Deconstructed Apple Crumble	R69
Apple pie filling on a biscuit crumble with cream, mint, fresh berries and vanilla ice cream	
Amarula Crème Brûlée	R69
Baked Amarula custard topped with caramelised sugar tower	
Malva Pudding	R69
Traditional malva pudding with dark chocolate apricot ice cream	
Chocolate Fudge Pudding	R75
Chocolate fudge pudding, vanilla ice cream, chocolate sauce, fresh berries	
Chocolate Soufflé	R89
Freshly baked chocolate soufflé served with vanilla ice-cream	
Chocolate Brownie	R119
Hazelnut brownie, vanilla ice cream, chocolate shavings fresh berries, chocolate sauce	

AFTER DINNER

The perfect finishing touch to a memorable meal.

Brandy Tasting Board	R259
Three of the Cape's finest brandies paired with handcrafted nougat and toffee	
Mzansi Cheese Board 	R249
An assortment of South African cheeses with salted nuts, olive toasted ciabatta, grapes, fresh berries and cranberry red wine sauce	

SPECIALTY CAKES

Premium cakes from Château Gâteaux and our homemade Lemon Meringue. Ideal for an afternoon treat, a coffee break or dessert.

Red Velvet Cake R119

Moist red velvet cake layered with lemon cream cheese frosting and finished with a crunchy sugar crystal coating

Bar-One Cake R119

Rich, moist chocolate cake layered with decadent chocolate ganache

Baked Chocolate Cheesecake R119

Creamy baked chocolate cheesecake on a chocolate biscuit base, finished with a layer of rich chocolate ganache.

Carrot Cake R119

Moist carrot cake layered with smooth cream cheese frosting.

Red Velvet Baked Cheesecake R119

Creamy baked cheesecake on a red velvet sponge base, layered with cream cheese frosting and finished with a berry glaze.

Lemon Meringue R89

Our homemade lemon meringue with a buttery biscuit base, sweet lemon filling and a tall, fluffy meringue topping.

COFFEE & CAKE PAIRING OF THE MONTH

Every month, Chef Adriaan creates a new individual cake, perfectly paired with an Americano.

Ask your waitron about this month's pairing.

From R79

KIDDIES BREAKFAST

Served between 07h00 – 10h00

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| Kiddies Rainbow Oats  | R29 |
| Creamy milk-cooked oats topped with rainbow vermicelli | |
| Scrambled Eggs on Toast  | R35 |
| Two scrambled eggs served on toast | |
| Milky Cereal  | R55 |
| All Bran Flakes, Corn Flakes or Weet-Bix served with milk | |
| Kiddies English Breakfast | R75 |
| One egg, bacon, sausage and toast | |

KIDDIES LUNCH & DINNER

Served from 10h00 onwards

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| Macaroni & Cheese  | R55 |
| Creamy macaroni pasta in a cheesy sauce | |
| Toasted Sandwich & Chips | R59 |
| Choice of cheese,  , cheese and tomato  , ham and cheese, chicken and mayonnaise | |
| Chicken Strips & Chips | R65 |
| Crumbed chicken strips served with chips | |
| Margherita Pizza  | R65 |
| Classic tomato and mozzarella pizza. Please allow approximately 20 minutes for preparation | |
| Spaghetti Bolognese | R79 |
| Spaghetti topped with a rich beef mince sauce | |
| Beef or Chicken Burger | R99 |
| Beef or chicken burger topped with cheese and served with chips | |
| Fish & Chips | R119 |
| Lightly battered hake served with chips | |
| Ribs & Chips | R129 |
| Sticky pork ribs served with chips | |

KIDDIES DESSERT

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| Ice Cream & Chocolate Sauce | R55 |
| Vanilla ice cream with homemade chocolate sauce | |

BEVERAGES

SOFT DRINKS

WATER

Still Water (500ml)	R25
Sparkling Water (500ml)	R35
Still Water (1,5l)	R35

MIXERS (200ml)

Lemonade	R32
Tonic Water	R32
Dry Lemon	R32
Soda Water	R32
Ginger Ale	R32

FRUIT JUICE

Orange	R29
Apple	R29
Guava	R29
Mango	R29
Cranberry Juice	R39

SOFT DRINKS

Coke	R39
Coke Zero	R39
Coke Light	R39
Creme Soda	R39
Fanta Orange	R39
Sprite	R39
Sprite Zero	R39

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PREMIUM REFRESHERS

Lipton Ice Tea Lemon / Peach	R59
Appletiser / Red Grapetiser	R59

BOBA ICE TEAS

Peach & Blueberry Boba Ice Tea	R69
Lemon & Passion Fruit Boba Ice Tea	R69

MILKSHAKES

CLASSIC

Strawberry	R39
Vanilla	R39
Bubble gum	R39
Lime	R39
Banana	R39
Chocolate	R39

PREMIUM

Genuine Peanut Butter Milkshake	R49
Salted Caramel / Cookies and Cream / Coffee	R59

FREEZOS

Coffee	R49
Chai	R49
Tiramisu	R49
Lavender chocolate	R49

MATCHA COLLECTION

FREEZO & ICED SPECIALITIES

Coconut Matcha	R49
Dirty Matcha over ice	R79

HOT

Dirty Matcha Latte	R79
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HOT DRINKS

TEA

Ceylon	R29
Rooibos	R29
Earl Grey	R29
Green	R29
Chai	R29
Lemon & ginger tea	R29

COFFEE

Americano / Decaf Americano	R45
Cappuccino / Red Cappuccino	R49
Café Latte / Chai Latte	R49
Large Cappuccino	R59
Café Mocha / Decaf Café Mocha	R69

SPECIALITY DRINKS

Hot Chocolate	R55
Milo	R55
Lavender Hot Chocolate	R55
Tiramisu latte	R55

BEERS

ON TAP

Castle Lite Draught (330ml)	R49
Castle Lite Draught (500ml)	R59
Stella Draught (330ml)	R59
Stella Draught (500ml)	R79

BY THE BOTTLE

Castle Lite	R49
Black Label	R49
Castle	R49
Hansa	R49
Devils Peak Lager	R49
Heineken	R59
Heineken Silver	R59
Stella Artois	R59
Corona	R65

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Windhoek Draught (440ml)	R69
Windhoek Lager (440ml)	R69

NON ALCOHOLIC

Devils Peak Hero 0%	R49
Heineken Zero	R59

CIDERS + FLAVOURED BREWS

FRUIT & FLAVOURED

Brutal Fruit – Ruby Apple	R55
Flying Fish – Lemon	R55

CIDERS

Hunters Dry	R59
Hunters Gold	R59
Savanna Dry	R69
Savanna Light	R69

NON ALCOHOLIC

Savanna Lemon (0%)	R69
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COCKTAIL MENU

VIRGIN COCKTAILS

Virgin Pina Colada Coconut and pineapple	R70
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Virgin Mojito Daiquiri Lemon juice and mint	R79
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Virgin Mojito Lime juice, mint, lemon and soda water	R85
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Virgin Cucumber & Blueberry Cucumber, blueberries, rosemary, Saint alcohol-free gin and tonic	R89
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Virgin Strawberry Daiquiri Strawberries and Grenadine	R109
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Virgin Strawberry Crush Strawberry, lime wedges, Saint alcohol-free gin and lemonade	R99
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COCKTAILS

Margarita tequila, Triple Sec, freshly squeezed lime juice, served over ice with a salted rim	R75
Cosmopolitan Sky vodka, Triple Sec, cranberry juice, lime juice and orange peel	R69
Cucumber & Blueberry Cucumber, blueberries, rosemary, Grey Hawk gin and tonic	R85
Strawberry Crush Strawberry, lime wedges, Grey Hawk gin and lemonade	R99
Mojito Daiquiri Bacardi, lemon juice and mint	R109
Mojito Lime juice, mint, Bacardi, lemon and soda water	R119
Pina Colada Coconut, Bacardi and pineapple	R129
Long Island Ice Tea Sky vodka, tequila, Tanqueray gin, Triple Sec, Bacardi and Coke	R139
Strawberry Daiquiri Strawberries, Grenadine and Bacardi	R149
Boba Berry Daiquiri Strawberries, Grenadine, Bacardi and Blueberry Boba	R179
Boba Mango Passionfruit Daiquiri Mango, sugar syrup, Bacardi and Passionfruit Boba	R179

WINE

WINE BY THE GLASS

	Glass	Bottle
Kleine Zalze Sauvignon Blanc	R89	R259
Nederburg Rosé	R79	R249
Bushveld Terrace Red Blend - Mt Vernon	R59	R169
Franschhoek Cellar Merlot	R95	R279
Franschhoek Cellar Shiraz	R95	R289

WHITE WINE

SAUVIGNON BLANC

Three Peaks	R239
Arabella	R249
Franschhoek Cellar	R289

CHENIN BLANC

Three Peaks	R239
Kleine Zalze	R259

CHARDONNAY

Three Peaks (Unwooded)	R239
Franschhoek Cellar (Unwooded)	R289

ROSÉ, WHITE BLENDS

Van Loveren Blanc De Noir Red Muscadell Blush	R209
Three Peaks Rosé	R239
Franschhoek Cellar Rosé	R289

RED WINE

MERLOT

Franschhoek Cellar	R289
Kleine Zalze	R299

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PINOTAGE

Three Peaks	R239
Beyerskloof	R449

CABERNET SAUVIGNON

Three Peaks	R239
Arabella	R249
Franschhoek Cellar	R289
Warwick First Lady	R409

RED BLENDS

Three Peaks Cantata <i>Merlot, Shiraz, Pinotage, Petit Verdot, Cabernet, Malbec</i>	R239
Rhino Tears Red <i>Shiraz, Cabernet, Pinotage (Mt Vernon)</i>	R329

MALBEC

Mt Vernon Malbec	R889
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CHAMPAGNE & METHOD CAP CLASSIQUE

Kleine Zalze Mcc Nectar Blanc	R499
Kleine Zalze Mcc Nectar Rose	R499
Pongracz Rose Mcc	R649
Pongracz Brut Mcc	R649
Moët & Chandon (France)	R2559

SPARKLING WINE

JC Le Roux Alcohol-Free	R319
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WINE COCKTAILS

Bernini Blush	R55
Ice Tropez (275ml Bottle)	R245

BUSHVELD TERRACE RESTAURANT

RESTAURANT INFORMATION

Operating Hours

Monday to Saturday: 07:00 – 22:00

Sunday: 07:00 – 21:00

Last Orders

Kitchen: 21:00 Monday to Saturday | 20:00 Sunday

Bar: 21:30 Monday to Saturday | 20:30 Sunday

Chef's Specials

Our menu is complemented by weekly chef's specials, inspired by the season and available for a limited time. Ask your waitron about this week's offerings.

Restaurant Cards & Separate Bills

Please present your restaurant card when settling your bill. Restaurant cards may not be used for room charges at hotel checkout. For separate bills, please advise your waitron when placing your order.

Corkage

Outside alcohol is not permitted, with the exception of wine and champagne.
Corkage fees apply.

Book a Table

Book online via Dineplan using the QR code or contact us on 015 781 3447.



Functions

We cater for business meetings, conferences and special occasions. Contact restaurant@bushveldterrace.co.za for more information.

Takeaways

Takeaways and collections welcome. Phone 015 781 3447 to place your order.

Feedback

We'd love to hear about your experience. Email debbie@bushveldterrace.co.za.