

**OUT OF AFRICA
RESTAURANT
&
KUDU BAR**

WELCOME

TO

Out Of Africa Restaurant & Kudu Bar

Est. 1995

No country can boast of a truly traditional cuisine, for most well known dishes are a pot-pourrie of ideas and ingredients from different parts of the world. South African food has as varied and wonderful a background as its inhabitants and diverse topography. This vast region stretches South of the equator with its sub-tropical coasts, snowy mountains, deserts, savannas and Northern escarpments.

Out of this melting pot of people, ideals and country came a mixture of unique dishes that has made South African cuisine special in its own right.

The Potjie (pronounced "pooi-key" - a cast-iron three legged pot) accompanied the early immigrants along with first ships that landed at the Cape of Good Hope in the early 16th century. The potjie became the essential part of the nomadic trekkers equipment and it made its way into the African tribal culture as the Putu pot. The ships brought with them French Huguenots, Dutch, English and Germans from Europe and from the East came the Malays, Indians, and cargoes full of fine silk, porcelain, and exotic spices destined for Europe.

As our various cultures met and mixed so did our food. From the Indians we got the taste for hot curries, from the French fine wine and fruit. The British brought Roast Beef and the Germans the Boerewors (Farmers spicy sausage). The ever present Potjie came from the Dutch. Further up the Coast we had the Portuguese settlers that mixed their cuisine with that of the Mozambique Africans and brought over the Peri-Peri sauce, famous through-out Southern Africa now. Perhaps the greatest contribution was made by the Malays who came to the Cape in the late 17th Century. They gave us the liking for the spicy sauces, chutneys, Blatjangs, Atjars, Syrupy Koeksisters, Melkert, and the ever famous Bobotie and Pickled Fish.

From the Indigenous African people of the region we got the staple diet of maize-meal and indigenous vegetables. They hunted wild game, pigeons and guinea fowl, and gave us the Hunters Pot. But most of all they taught us how to sit around the fire under the stars, sharing our food and tales with our fellow men, whether they were friends or a traveller who needed a mat and a bite to eat - no African would ever close his door to a stranger.

Our food is not fine Haute Cuisine, nor is it a "fast food joint". Its robust, flavoursome, and down to earth like its people. The greatest enjoyment of the African is to sit together and enjoy the time shared. We hope you feel the same way here and let the atmosphere of Africa take over for just a little while.

Hlala Gahle ...

Starters

Marimba Mezza Platter

Pate' – choice of – *Chicken Liver or Creamy Wild Mushroom,
Hummus, Red Pepper Feta Dip & Kalamata Olives
Samosa's – choice of – Lamb or Vegetarian
- mint chutney dip
Great starter to share!



40

Ostrich Carpaccio

Thinly sliced raw Ostrich with herbed mesclun leaves, balsamic vinaigrette,
basil pesto & shaved parmesan cheese

42

*Bushveld Chicken Liver Pâté

Served with brandy raisin chutney & melba toast

30

Calamari

Breadcrumbs & deep-fried OR Spicy pan-grilled

24

*Snails

Half dozen sizzling snails in a Chardonnay garlic herb butter

30

Peri-Peri Chicken Livers

A South African favourite, pan fried in a spicy Peri-Peri sauce served
with garlic bread

28

Mushroom Basket

Mushrooms sautéed with garlic & herbs in a puff pastry basket
with a sprinkling of cheese



28

Garlic Bread

Basket of 4 pieces



12

Mielie Bread

Warm slice of corn bread freshly baked served with butter



8

Soups

Okovango Pumpkin Soup

A village tradition served with African Mielie bread



18

Wild Mushroom Soup

Served with garlic bread



20

Mauritius Crab Soup

Light & creamy full of Crab meat served with garlic bread

24

All prices in Ringgit Malaysia.

Subject to 10% Service Charge & 6% Service Tax

All our meat is Halal



Vegetarian

* Contains Alcohol

Salads

South African Caesar Salad with Biltong

Romaine lettuce, croutons, Parmesan cheese, Caesar dressing & Biltong
Biltong is South African Dried Beef

26

Village Salad



Mesclun leaves with tomato, cucumber, peppers & onion tossed in a basil vinaigrette
With feta cheese & kalamata olives

28

Jungle Salad



Crisp iceberg lettuce, tomato, cucumber, peppers, onion, apple,
celery, cheddar cheese & seeds served with your choice of dressing
1000 island, vinaigrette, blue cheese or balsamic

24

Add Chicken

Grilled sliced marinated chicken breast to one of the above salads

12

Add Prawns

Grilled Prawns to one of the above salads

18

Lite Bite's

Boerewors Pastry Rolls

Our homemade boerewors sausage wrapped in puff pastry
with a peri-peri dip

36

Roasted spicy Chicken Wings – 6 pieces

26

Biltong sliced – 100 grams

28

Chicken Fingers

Marinated chicken breast strips golden fried served
with our famous 1000 island dip

24

Hummus Dip with fresh baguette



20

Red Pepper & Feta Dip with fresh baguette



20

Samosas



Lamb or Vegetarian – 6 pieces
Served with a mint dip

22

Cheesy Garlic Toasts

18

Basket of Chips

14

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Vegetarian

Chefs Choice

Zebu Steak Pie	52
Succulent chunks of beef steak in a rich black pepper sauce covered in puff pastry - Customers favourite	
Venison Pie	58
Our famous V Pie filled with succulent Venison meat in a creamy Mushroom gravy covered in puff Pastry	
African Oxtail Potjie	58
A tribal tradition – Oxtail stew slowly cooked in our Potjie pot	
Ostrich Schnitzel	68
Ostrich escalope breadcrumbed & lightly fried served with peri-peri or mushroom sauce, gratinated with cheese	
Chicken Schnitzel	42
Chicken escalope breadcrumbed & lightly fried served with peri-peri or mushroom sauce, gratinated with cheese	
Lamb Shank	58
Oven roasted with a rich lamb jus on a caramelized onion basket	
Tongue Kalahari	52
Delicious pan-fried tender pieces of Ox tongue with a mustard sauce Unusual - Wonderful Flavour - Try it!	
Lamb Bobotie	48
South Africa's famous baked Lamb curry Nutty & fruity topped with a savoury egg custard served with yellow rice, salad sambals, chutney & pappadums	
Natal Curry	46
Spicy Lamb curry served with yellow rice, salad sambals, chutney & pappadums Our Indian Heritage to South Africa	
Sunday Roast Beef & Yorkshire Pudding	52
Served with Roast Potato, Carrots, Peas, Cauliflower Cheese & Gravy Available All-day Sunday	

**All main courses served with vegetables & a choice of
– chips, baked potato, mash potato, rice or pap**

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From the Braai

South Africa's favourite way of cooking over an open fire !

Great Steaks

Chilled – air-flown – taste the difference !

Beef Fillet - Tenderloin – 220g 98

Ostrich Fillet – 200g 78

Ribeye – 300g 98

Sirloin – 220g 68

Rump Kebab 62

A steak lovers tre at – 200g

Want a bigger Kebab ? For each 100 grams add 28

Out of Africa Homemade Steak Sauces – For Extra Sauce 8

Black Pepper – Chunky Mushroom – Buttery Garlic – *Blue Cheese

– *Red Wine – Braai Sauce – Peri-Peri – HARRISA

Braaied Boerewors 48

South Africa's famous homemade farmers sausage
made with beef & lamb braaied over the coals
& served with pap & peri-peri sauce

Karoo Lamb Cutlets 72

Braaied the South African way with the fat to retain the juices.
Served with mint chutney

Shaka's Chicken Peri-Peri 38

Marinated Chicken pieces cooked over the fire with peri-peri sauce

Singita's Chicken Kebab 42

Marinated Chicken breast pieces skewered with mango &
green pepper grilled to mouthwatering excellence

Chakalaka side dish  12

Spiced relish of onions, tomatoes, carrots, cabbage & beans.
A traditional South African dish

All main courses served with vegetables & a choice of

– chips, baked potato, mash potato, rice or pap

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From the Open Ocean

Cape Seafood Platter	64
A seafood lovers feast of grilled prawns, fish, calamari & mussels pan grilled with chilli, garlic and lemon - served in the skillet	
Prawns Bazaruto A taste of Mozambique	64
Pan grilled Prawns – 300g with garlic, chilli, lemon & herbs	
Grilled Salmon	52
Fillet of Salmon grilled with a creamy Lemon & Herb sauce with mushrooms	
Fisherman's Kurau	46
Roasted kurau fillet with a herb dressing - simple but delicious	
Spicy Kurau	46
Pan fried Kurau with chilis & garlic	
Mussels in the Potjie	48
Pot of mussels cooked in your choice of sauce Spiced tomato basil sauce	
OR	
*Creamy white wine garlic & herb sauce served with chips or crispy bread	
Calamari	48
Breadcrumbs & deep-fried OR Spicy pan-grilled	
Fish & Chips	38
A classic fresh fish battered & deep-fried served with Chips & a wedge of Lemon	
Seafood Penne	48
Pan Fried Prawns, Mussels, Calamari, Mushrooms and Chilli in a Tomato sauce finished with Feta cheese & Basil pesto	
Herbivore Choice 	
Chakalaka with Meatless Meatballs	46
Plant based meatballs in a spiced relish of onions, tomatoes, carrots, cabbage & beans - vegan	
Mushroom Calamari	46
Breadcrumbs mushroom rings suitable for vegans	
Vegetarian Pie	42
Brinjals, Mushrooms, Peppers & Brown Lentils with a lightly spiced Tomato and Cheese sauce covered in puff Pastry	
Herbivores Penne	38
Penne with Tomato sauce, Mushrooms, Peppers, Courgette & Chilli finished with Feta Cheese & Basil Pesto	
Paneer Schnitzel	48
Paneer escalope breadcrumbed & lightly fried covered in peri-peri sauce & gratinated cheddar cheese	
V Burger	32
Tasty Herbivore braaied tempeh burger suitable for vegans	
Sunday Nut Roast & Yorkshire Pudding	46
Served with Roast Potato, Carrots, Peas, Cauliflower Cheese & Gravy Available All-day Sunday	

* Contains Alcohol

On a Roll

Yebo Burger	32
200 gram homemade 100% beef patty with onion relish, gerkins, tomato & lettuce	
Usishi Burger	36
200 gram homemade 100% beef patty with Cheese, onion relish, gerkins, tomato & lettuce	
Johannes Burger	38
200 gram homemade 100% beef patty with cheese, onion relish drowned in a sauce of your choice – Black pepper, blue cheese, mushroom or peri-peri	
Fish Burger	36
Fish Fillet with a spicy tartar & Salad	
Grilled Chicken Breast Baguette	32
Salad & 1000 island dressing	
OR	
Hummus, feta, olives, salad & pesto dressing	
Prego Steak Roll	42
150g steak with fried onions, tomato & lettuce in a baguette with harissa	
Boerie Roll	38
Boerewors sausage with fried onions & peri-peri sauce in a baguette	
All of the above served with chips	

From the Pizza Oven

Homemade Thin Crust Hand Rolled - Simply Delicious

	Regular	Large
The Cape	30	40
Beef pepperoni, mushrooms, capers & anchovies		
The Madiba	30	40
Boerewors, Feta and Onions with Peri-Peri Sauce		
Splash Supreme	30	40
Beef pepperoni & beef bacon, mushrooms, peppers, onions & olives		
Margherita 	22	32
The basic with fresh basil		
The Paradiso	24	34
Beef pepperoni		
The Hawaiian	24	34
Turkey ham & pineapple		
The Nkuku	26	36
Grilled chicken, mushrooms, artichokes & olives		
The Bollywood	28	38
Spicy spinach with raita & spicy lamb sausage		
The Fishermans	30	40
Spicy prawns, mussels, mushrooms & cherry tomato		
The Big Blue 	28	38
Blue cheese, Cheddar cheese & Mozzarella		
The Mona Lisa 	24	34
Mushrooms, onions, peppers, cherry tomato, artichokes & olives		
Additional Topping	3	5
Garlic and Chilli Padi on Request		

 **Vegetarian**

Desserts


*Cape Brandy Pudding	26
A favourite Cape classic. A delicious date cake topped with walnuts drenched with brandy syrup and butterscotch sauce served with freshly whipped cream or vanilla ice-cream	
Chocolate Malva Pudding	24
A Cape classic, steamed chocolate sponge cake served with custard & vanilla ice-cream	
*Tiramizulu	26
Tiramisu with Amarula Liqueur	
African Queen	22
Chocoholics Special !! Dark chocolate filled with cherries, nuts and biscuits served with freshly whipped cream	
Lemon Meringue Pie	22
A rich tangy dessert covered with a light fluffy meringue	
Sarafina Pancakes	24
Crepes filled with vanilla ice-cream and covered with black cherry sauce	
Sangoma's Banana Split	18
Ice-Cream – per scoop	8
Ice-Cream with Hot Chocolate Fudge Sauce – per scoop	10
Sorbet – per scoop	11
Usishi Cheese Platter	38
A selection of Blue Cheese, Cheddar & Brie	
Fresh Fruit	18
Watermelon & Mango	
*After Dinner Drinks	
Dom Pedro	28
Africa's favourite after dinner drink made with ice-cream and secret liqueurs	
White Elephant	28
An Amarula Dom Pedro	
Irish Coffee	28
Classic Irish Whisky mixed with filter coffee and topped with freshly whipped cream	
Liqueur Coffee	28
Choice of - Amaretto, Tia Maria or Kahlua	
Liqueur Hot Chocolate	28
Choice of – Orange Curacao, Amaretto, Tia Maria & Kahlua	
Amarula Cream Liqueur	28
Made from the Marula fruit, an indigenous African berry much sought after by the African Elephants	

*** Contains Alcohol**

Soft Beverages

Soft Drinks	10
Coke, Diet Coke, Sprite, Ginger Ale, Soda Water, Tonic, Bitter Lemon & 100 Plus	
Fruit Juices	12
Orange, Mango, Lime, Pineapple & Tomato	
Fruit Juice Cocktail	18
Fresh Juice	18
Apple, Orange & Watermelon	
Ice-Lemon Tea	15
Home Made	
Strawberry Smoothie	24
Milkshakes	16
Chocolate, Strawberry & Vanilla	
Mineral Water	6
Mineral Water 1.5l	12
Perrier Water	16

Thirst Quencher's

Rock Shandy	14
Sprite, Ginger ale & Angostura Bitters	
Lemon Lime Bitters	14
Lime Juice, Sprite, Soda & Angostura Bitters	
Gunner	14
Ginger ale, Ginger Beer & Angostura Bitters	
Pina Colada Mocktail	22
	
Tea	9
Puro Breakfast Tea or Puro Rooibos – caffeine free - from South Africa	
Coffee	
Coffee	9
Espresso	9
Cappuccino	12
Double Espresso	12
Cafe Latte	12
Puro Hot Chocolate	12

Draught Beer

Happy Hour

Sunday to Thursday – 5pm to 8pm
Friday & Saturday – 12 noon to 8pm

	G l a s s	P i n t	J u g
Tiger	17	28	65
Guinness	20	32	— —
Kilkenny	20	32	— —

	G l a s s	P i n t	J u g
Tiger	20	32	75
Guinness	24	36	— —
Kilkenny	24	36	— —

Bottle Beer

Heineken	24	Carlsberg	20
Tiger Crystal	20	Hoegaarden	28
Heineken 0.0	20		

Cider

Magners	24
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	Pack	Bottle		Pack	Bottle
Whisky					
Famous Grouse	20	285	Chivas Regal	26	440
Jameson	26	400	Glenfiddich S/Malt	32	550
Black Label	26	440	Macallan 12 yrs	48	860
Spirits					
Smirnoff Vodka	20	280	Gordon Gin	22	295
Absolut Vodka	22	300	Bombay Sapphire Gin	28	380
Mount Gay Rum	26	350	Southern Comfort	22	285
Capt Morgan Rum	22	300	Jose Cuervo Tequila	18	260
Bacardi	22	320			
Malibu	20	--			
Bourbon					
Jack Daniel	26	380			
Liqueurs					
Amarula	22	275	Grand Marnier	22	--
Baileys	22	275	Drambuie	22	--
Kahlua	22	295	Amaretto	22	
Cointreau	22	275	Sambuca	22	275
Brandy					
Hennesy VSOP	34	580	Martell Noblige	36	600
Sherry			Port		
Tio Pepe	28	--	Taylor's Vintage	28	--
Aperitif					
Campari	22	280			
Pimms	24	280	Martini	22	--
Digestif					
Jagermeister	22	280			

Cocktails

Singapore Sling	32
Gin, Cherry Brandy, fresh Lemon juice, Soda water & a dash of grenadine	
Mai Tai	40
Dark Rum, Orange Curacao, Bacardi, Amaretto, Lime juice, Pineapple juice & Grenadine	
Daiquiri	32
Bacardi, Cointreau & Lemon juice	
Pina Colada	32
Bacardi, Malibu, Coconut Cream & Pineapple juice	
Long Island Ice Tea	40
Gin, Bacardi, Vodka, Cointreau, Tequila Lemon juice & a dash of Coke	
Margarita	32
Frozen or On the Rocks Tequila, Triple sec & Lime juice	
Strawberry Margarita	35
Strawberries, Tequila & Triple sec	
Blue Curacao Margarita	35
Blue Curacao Margarita, Tequila, Triple sec & Lime juice	
Martini	32
Gin, Martini & Olives	
Marula Espresso Martini	34
Vodka, Amarula, Kahlua & Espresso Coffee	
Tequila Sunrise	28
Tequila, Orange juice & Grenadine	
Blue Lagoon	28
Vodka, Blue Curacao & Lemon juice	
White Russian	28
Vodka, Kahlua & Milk	
Bloody Mary	28
Vodka, Tomato juice	
Mojito	28
White Rum, Lime Juice, Mint and brown sugar	

Shooters

Springbok	22
Amarula & Peppermint Liqueur	
B - 52	22
Kahlua, Baileys & Cointreau	
Raging Bull	22
Kahlua, Sambuca with a Flame	



**All Prices Subject to
10% Service Charge & 6% Service Tax**

Tiger



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