



Starters

(V) SOUP OF THE DAY served with organic home baked bread	R50
SMOKED SPRINGBOK served blue cheese, fresh rocket & balsamic	R65
CALAMARI steak strips deep fried . Served with tartar sauce	R59
MOULES MARINIERE 10 fresh Saldhana Mussels steamed with cream, wine, garlic and shallots	R65
SEAFOOD BAKE Mussels, shrimps and fresh fish prepared with cream, wine, herbs and garlic. Baked with crumbs and cheese	R65
NORWEGIAN SMOKED SALMON served with cream cheese, capers, fresh lemon and home made melba toast	R75
CHICKEN LIVER & PORT PATE served with melba toast	R45
CHICKEN LIVERS PERI-PERI burst of flavours. Served in a baked potato	R55
ESCARGOT A LA BOURGUIGNONNE snails in garlic butter	R50
ESCARGOT AU ROQUEFORT snails with Roquefort cheese	R60
(V) BAKED GOATSMILK CHEESE Chevin baked with cream, tomatoes. garlic and spring onions. Served with melba toast	R65
(V) CRUMBED CAMEMBERT CHEESE served with cherry guava jelly	R55

We regret no separate bills.

A 10% gratuity is added to the bill for parties of 6 or more.



Salads

THAI BEEF SALAD strips of Beef Fillet wok fried with fresh chilli, garlic and coriander R80

NEW ORLEANS CHICKEN SALAD chicken fillet strips fried with our special blend of Cajun spices, fresh garlic and herbs R75

(V) GREEK SALAD Danish Feta, Karoo Olives tossed with organic greens R60

(V) ROQUEFORT SALAD Roquefort cheese tossed with organic greens R70

ELEPHANT WALK SALAD Calamari strips & mussels pan fried with basil pesto & garlic. Tossed with organic greens R75

SMOKED SALMON SALAD served with capers and cream cheese on a bed of frilly greens R90

CAJUN BEEF SALAD Strips of Beef Fillet wok fried with our special blend of Cajun Spices, garlic and fresh herbs R80

VIETNAMESE PRAWN SALAD Vermicelli Noodles, strips of crisp cucumber, fresh mint, fresh coriander and Vietnamese dressing R90

Burgers

HAMBURGER dressed with lettuce, tomato, onion and pink sauce R65

CHEESEBURGER with melted cheddar cheese R75

MUSHROOM & PEPPER BURGER creamy mushroom sauce R80

FRENCH BISTRO BURGER with bacon and creamy blue cheese R85

CHICKEN BURGER crumbed chicken breast with mayonnaise R75

FILLET STEAK ROLL grilled to perfection R80



Pizzas

Made with our home made thin crust base

FOCACCIA with fresh garlic and rosemary	R40
BACON & CHEESE	R70
VEGETARIAN spinach, sweet peppers, mushrooms & feta	R80
MARGHERITA cherry tomatoes, basil pesto, garlic	R70
RUSTICA bacon, mushrooms & feta	R95
SALAMI BLUE salami, blue cheese & rocket	R95
NAT'S SPECIAL salami, blue cheese, camembert & figs	R105
MEATY ONE wors, bacon & salami	R95
HAWIAAIN ham & pineapple	R80
CHORIZALOT chorizo, feta & figs	R95
REGINA ham & mushrooms	R80
PERI PERI CHICKEN with feta & peppadews	R95

Pasta

CHICKEN, HERB & MUSHROOM tossed with herbs, cream, garlic & wine	R85
BEEF, BRANDY & MUSHROOM PASTA beef fillet, flambéed with brandy and tossed with cream	R95
PRAWN, TOMATO & FETA PASTA tomato base, fresh herbs, cream & a hint of garlic	R105
FARFALLE al SALMONE Norwegian Smoked Salmon, dill herbs, vodka and cream	R105



Our Chef's Specialties

Served with Home Made Chips, Baked Potato or Basmati Rice
and Seasonal Vegetables

FILLET 250g grilled to perfection	R125
FILLET A LA MOUTARDE mustard cream sauce	R155
CAJUN FILLET a blend of our Cajun spices & herbs	R155
FILLET AU POIVRE green peppercorn & brandy cream sauce	R155
FILLET DE PARIS flambéed with brandy & garlic	R155
FILLET BEARNAISE the way the French love it	R175
STEAK A LA TARTARE served the traditional way	R130
LAMB & MINT PIE Lamb & fresh garden mint served in a pie pot	R120
VENISON PIE served in a pie pot with golden pastry	R120
CANARD A L' ORANGE Duck slow roasted with orange zest	R170

Side Orders

Sauces Mushroom, Pepper, Garlic, Cheese, Mustard	R20
Onion Rings Grilled Button Mushrooms	R20
Seasonal Vegetables Fresh Herb Salad	R20

Top 10 Port Elizabeth





Chicken

Served with Home Made Chips, Baked Potato or Basmati Rice
and Seasonal Vegetables

CHICKEN SCHNITZEL lightly crumbed and fried till golden brown	R90
FREE RANGE BABY CHICKEN Lemon & Herb fresh herbs & lemon zest	R115
FREE RANGE BABY CHICKEN Peri Peri hot & tasty	R115
CHICKEN FILLET stuffed with feta & peppadews	R95
THAI GREEN CHICKEN CURRY prepared with coconut cream	R95

Vegetarian

VEGETARIAN STIR FRY seasonal vegetables wok fried with basil pesto	R75
VEGETARIAN BOARD soup of the day, pate, tomato & feta tart, grilled button mushrooms, onion rings & organic bread	R95
VEGETABLE CURRY lentils, seasonal vegetables, hints of ginger & garlic. Prepared with cream. Served with Basmati Rice	R85

Seafood

CALAMARI tender steak strips deep fried with a light batter Served with Basmati Rice and Tartar sauce	R85
MOULES MARINIERE 20 fresh Saldhana mussels, steamed with white wine, garlic, cream and shallots.	R105
BELGIAN STYLE MUSSELS fresh Saldhana mussels, steamed with celery, leeks and carrots. Served with a bowl of chips Available Friday and Saturday	R105
FRESH LINE FISH OF THE DAY prepared with butter and fresh lemon zest. Available in Cajun or with garlic	R125
SEAFOOD BAKE Mussels, shrimps and fresh fish prepared with cream, wine, herbs and garlic. Baked with crumbs and cheese	R95



Sweet Temptations

WALNUT CHOCOLATE TRUFFLE CAKE decadent and delicious	R60
CARROT CAKE moist and bursts of flavours	R60
MALVA PUDDING made the traditional way	R50
FRIDGE CHEESECAKE served with a berry sauce	R35
LEMON MERINGUE you can taste the fresh lemon	R40
CARAMEL PANCAKES two pancakes filled with caramel. Drizzled with syrup and served with a scoop of ice-cream	R50
CHOCOLATE VOLCANO an explosion of pure decadence	R60
ICE-CREAM & HOT CHOCOLATE SAUCE two scoops of vanilla ice-cream	R35
DOM PEDRO Whisky, Amarula, Cape Velvet of Kahlua	R45
CHEESEBOARD camembert, blue cheese & cheddar served with pickles and home baked bread	R65
APPLE CRUMBLE served with fresh jersey cream	R40

Beverages

COFFEE / DECAFFIENATED	R20
CAPUCCINO / LATTE	R24
ESPRESSO single	R20
double	R28
MILO / HOT CHOCOLATE	R25
IRISH COFFEE Whisky, Kahlua , Amarula	R45
ICED COFFEE	R25
CEYLON TEA / ROOIBOS TEA	R16
GREEN TEA / EARL GREY	R18
MILKSHAKES vanilla, strawberry, chocolate, lime	R25
Large	R40

Elephant Walk Farm Shoppe

A wonderful selection of Jams, Preserves, Olives, Honey, Free Range Eggs, Organic Stone Ground Breads, Pates, Cold Meats, Cheeses, Organic Vegetables, Ready Made Meals and so much more.

Open Tuesday—Sunday
8.30am—5.00pm

Elephant Walk Picnics

Enjoy a family or a romantic picnic in our tranquil, secluded “Alice in Wonderland” picnic garden setting.

Create your own picnic basket by selecting items from our well stocked Farm Shoppe, catering for everyone’s different requirements.

Basket suggestions range from Freshly Baked Breads, , Cheeses, Cold Meats, Home Baked Pies, home made deli items, Pates, Pickles, Salads, Wines and so much more.

Picnic Area open Friday—Sunday
Telephone: 041 3721 270

Elephant Walk Chalets

Elephant Walk has four free standing Chalets, beautifully positioned, overlooking the indigenous garden.

The chalets are en suite, and are available in queen, three quarter or king bed configuration.

Each chalet is equipped with all the comforts, a flat screen TV, Dstv, fan, wall panel heater, microwave, under counter bar fridge, and complimentary tea and coffee facilities.

Located just 20 minutes from the city center, the chalets are ideally located for holiday makers and business people.



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