



### **Karoo Queen Menu Options**

#### **Lunch on arrival - Welcome Cocktail / Drink**

##### **Finger snacks (Choose 6)**

- Cheese Platter, Pate's
- Fruits
- Bobotie Spring Rolls
- Cocktail Burgers
- Cocktail Hotdogs
- Honey Glazed Chicken Wings
- Mini Pita's
- Mini Wraps
- Fresh Veggie Bites
- Mini Skilpadjies
- Mini Amagwinya (Vetkoek) with curried mince
- Mini Souvlaki
- Boerewors Pieces / Lamb Wors Pieces
- Steak Strips
- Biltong & Cheese Rissoles
- Spanakopita
- Beef Croquettes

#### **Coffee Station (Available throughout the cruise up to a certain limit)**

- Tea/Coffee (Filter Coffee with condensed milk)
- Rusks / Home baked biscuits
- Muffins /Scones with farm butter / homemade jams and cheeses

#### **Juice Fridge (Available throughout the cruise up to a certain limit)**

- Fruit Juice
- Bottled water
- Yoghurts
- Fresh Fruits

### **Breakfast Options**

- Cold Meats
- Yoghurt
- Fruit
- Cereals
- Freshly Bakes Bread & Toast, Croissants / Muffins
- Jams & Cheese Selection

### **Breakfast Menu 1:**

- Scrambled Eggs (Ostrich)
- Bacon
- Chipolatas
- Fried Mushroom
- Fried Tomatoes

### **Breakfast Menu 2:**

- Muffins
- Flap Jacks
- Omelette
- Bacon
- Savoury Mince

### **Breakfast Menu 3:**

- French Toast with bacon honey & peanut butter
- Eggs
- Bacon
- Chipolata
- Fried Mushrooms
- Fried Tomatoes

### **Light Lunch Options:**

#### **Lunch Menu 1:**

Burger & Butternut / Sweet Potato Chips  
(Ostrich / Beef / Chicken / Pork Neck)

#### **Lunch Menu 2:**

Traditional Bobotie with yellow rice and raisons  
Green beans and roasted almonds

#### **Lunch Menu 3:**

Bunny chow with curried mutton

#### **Lunch Menu 4:**

Venison Pie with Rice & Gravy

#### **Lunch Menu 5:**

Curry mutton tripe (aval)

## **Afternoon Snacks**

- Biltong
- Dry Wors
- Fruit Kebabs
- Biscuits / Cheeses
- Nuts

## **Dinner Options (Dinner is served with a starter, salad and desert)**

### Dinner Menu 1: Braai – Sunset Braai on Island

- Karoo Lamb Chops from the Gariiep Dam area
- Chicken Kebabs
- Boerewors
- Vegetable Bake
- Pap & Sauce
- Roosterkoek with butter/cheese / jams/biltong powder – Guests to make their own Roosterkoek

### Dinner Menu 2: Potjie

- Lamb Potjie / Venison Potjie / Oxtail & Chicken Potjie
- Brown Rice
- Freshly Bakes Rolls

### Dinner Menu 3: Steak Braai

- Kudu/ Springbok (Venison) / Ostrich Steak / Beef with red wine Jus and Mushrooms
- Roast Potato Wedges
- Broccoli & Cauliflower with Cheese sauce
- Pumpkin Fritters with Caramel Sauce

### Dinner Menu 4: Leg of Lamb

- Roast leg of Lamb with Mint Sauce
- Roast Chicken
- Brown Rice & Gravy
- Vegetable Medley
- Creamed Spinach

### Dinner Extras (can be added to any of the above)

- Smiley & Umngquso (Sheep head with curried samp & Beans)
- Walkie Talkies with pap & Chakalaka
- Grilled Hake
- Grilled Calamari Rings

### Starter Options

- Bobotie Spring Rolls
- Honey Glazed Chicken Wings
- Mini Skilpadjies with caramelised onions and mini roosterkoek
- Mini Souvlaki
- Mini Garlic Loaf
- Fish Bites with Tartare Sauce
- Crumbed Mushroom with Blue Cheese Sauce
- Carp Fish Cakes
- Skaap stertjies
- Marrow bones
- Perri Perri chicken livers

### Salad Options

- Greek Salad
- Beetroot, Avo & Goats Cheese Salad (In season)
- Beans, Peas & Corn Salad
- Broccoli & Date Salad
- Quinoa & Roast Butternut Salad
- Mango, Feta & Red Onion Salad

### Desert Options:

- Panacotta
- Mini melktert
- Mini Malva Pudding with Cream/ Ice Cream / Custard
- Koeksisters
- Pancakes rolls with cinnamon sugar / Nutella
- Waffles & Ice Cream with Chocolate Sauce / Strawberry Sauce
- Apple Tart with Cream
- Dom Pedro

### Vegetarian Meals

- Vegetable Lasagne
- Vegetable Medley
- Vegetarian Pasta
- Aubergine with roasted tomatoes, olives, cheese
- Lentil Pie