



KOKERBOOM RESTAURANT

SALADS AND COLD STARTERS

ANTIPASTI PLATTER (FOR 2) (V)(N) N\$125

Grilled eggplant with parmesan | marinated olives & feta | grilled zucchini sprinkled with pecorino shavings | sundried tomato pesto | red pepper pesto | herbed cream cheese | toasted

POPPADUM BOWL (V)(N) N\$65

Roasted beetroot | grilled butternut | cherry tomatoes | sunflower seeds | cucumber | feta cheese | lettuce | poppadum shell | spice balsamic glaze

KOKERBOOM CHICKEN CITRUS SALAD (N) N\$110

Fresh orange | cocktail tomato | fresh coriander | lettuce | cucumber | feta cheese | rocket | red onion | toasted walnuts | cranberries | hoisin sauce

SEARED PEPPER BEEF CARPACCIO N\$95

Capers | pickled red onion | pecorino cheese | balsamic glaze | fresh rocket

CHEF'S SPECIALITY SOUPS

"GULASCHKANONE" N\$80

German beef goulash soup. Potatoes | carrots | garlic | bread sticks

SMOKED TOMATO SOUP (V) N\$55

Oregano | cream | feta cheese | bread sticks

HOT STARTERS

CAMEMBERT PHYLLO PARCELS (3) (V)(A) N\$150

Red onion marmalade | roasted garlic | crumbed camembert cheese

PANKO PRAWNS WITH EGG NOODLES N\$190

Egg noodles | cucumber salsa | chilli and lemon vinaigrette

CHILI GINGER TERIYAKI BEEF STRIPS (N) N\$115

Basmati rice | teriyaki sauce | spring onion | sesame seeds

CREAMY BLACK MUSSELS AND CLAMS (A) N\$140

Chorizo | garlic | red peppers | cherry tomatoes | white wine | fresh coriander | toasted baguette

CALAMARI AND SQUID TENTACLES N\$115

Cajun cream sauce | garlic | cucumber and tomato jalapeño salsa

MOROCCAN BEEF WITH GARLIC FLAT BREAD N\$75

Garlic | spring onion | flat bread | dried peaches

PASTAS AND RISOTTO

SMOKED CHICKEN RISOTTO (A) N\$115

Sundried tomatoes | basil | white wine | parmesan cheese | smoked chicken breast

CHICKEN, CHORIZO, AND LINGUINI N\$95

Thyme based béchamel sauce | chorizo | red pepper | parmesan cheese | fresh rocket

LAMB RAGOUT (A)(N) N\$120

Tagliatelle | red wine | tomato | fennel seeds | parmesan cheese

BEEF TAGLIATELLE N\$130

Tagliatelle | sage based béchamel sauce | blistered cherry tomatoes | sautéed brown mushrooms | parmesan cheese



KOKERBOOM RESTAURANT

PROUDLY NAMIBIAN GRILLS

Export quality beef steaks, minimum 28 days matured.
All grills served with a salad garnish, and a choice of 1 side dish and 1 sauce

RUMP	300G	N\$180
FILLET	300G	N\$320
FILLET	200G	N\$250
GAME LOIN	300G	N\$250
PICANHA (COULOTTE)	300G	N\$240
T-BONE	500G	N\$330

Sauces

Black pepper | brown mushroom | peri-peri | three cheeses | garlic crema | rosemary lemon butter | chimichurri | pecorino and jalapeño crema | German mustard crema

Sides

Parmesan dusted rustic fries | butternut, almonds, and honey (N) | roasted seasonal vegetables | basmati rice | pilaf rice | beer battered onion rings (A) | butter mashed potatoes | potato gratin

Side salad

Lettuce leaves | cucumber | cherry tomato | onions | bell peppers | house dressing

N\$45

PROUDLY NAMIBIAN WAGYU BEEF

'Wagyu' refers to Japanese beef cattle: 'WA' meaning Japanese and 'GYU' meaning cow.
These particular cattle have more intra-muscular fat cells known as marbling with a serious umami flavour.
Wagyu beef is moist, tender, and incredibly flavourful because of its marbled texture and high-fat content.
This fat also has a lower melting point, which gives it the signature buttery texture.

FILLET WAGYU STEAK 300G **N\$550**

Sauces

Black pepper | brown mushroom | peri-peri | three cheeses | garlic crema | rosemary lemon butter | chimichurri | pecorino and jalapeño crema | German mustard crema

Sides

Parmesan dusted rustic fries | butternut, almonds, and honey (N) | roasted seasonal vegetables | basmati rice | pilaf rice | beer battered onion rings (A) | butter mashed potatoes | potato gratin

Side salad

Lettuce leaves | cucumber | cherry tomato | onions | bell peppers | house dressing

N\$45

GOURMET WAGYU BEEF BURGER **N\$200**

Double 150-gram beef wagyu patties | bacon | rocket | cheddar cheese | mushrooms | red onions | garlic truffle aioli | parmesan dusted rustic fries



KOKERBOOM RESTAURANT

MAIN COURSE

GRILLED SOLE **N\$210**

Butternut puree | garlic fried green beans | chimichurri sauce

GARLIC AND LEMON PRAWNS **N\$235**

Prawns (8) | couscous | mixed bell peppers | blistered cherry tomatoes | chilli ginger caramel

MUSTARD GRILLED BEEF FILLET (A) **N\$390**

Potato and celery puree | Yorkshire pudding | red wine jus | grilled mushrooms | crispy onions | German mustard crema

LAMB RACK CHOPS **N\$325**

Potato gratin | seasonal grilled vegetables | balsamic glazed beetroot | bourbon jus | fried mint

TERIYAKI PORK LOIN **N\$240**

Pilaf rice | seasonal grilled vegetables with fresh thyme | fried onions | teriyaki sauce

GRILLED KINGKLIP **N\$220**

Pilaf rice | garlic broccoli | buttered sweet potato | lemon garlic truffle sauce

24 HOUR SLOW BRAISED OXTAIL (A) **N\$300**

Creamy polenta | thyme fried honey carrots | roasted beetroot | red wine | crispy fried onions

DHANSAK LAMB CURRY **N\$150**

Basmati rice | roti | pineapple salsa | tzatziki

COCONUT BUTTER CHICKEN **N\$100**

Basmati rice | naan bread | fresh coriander

VEGETARIAN AND VEGAN

LENTIL AND CHICKPEA CURRY (VG) **N\$90**

Malay spices | chickpeas | basmati rice | fresh basil

GARLIC VEGAN ALFREDO (VG)(N) **N\$100**

Tagliatelle | onion | black pepper | garlic | cashew nuts | lemon juice | almond milk

PEA AND MOZZARELLA ARANCINI (V)(N) **N\$125**

Garden pea | basil pesto aioli

ROASTED CAULIFLOWER AND PENNE (V)(N) **N\$120**

Basil pesto | chopped sundried tomato | feta cheese

DESSERTS

BAKLAVA CHEESECAKE (N) **N\$90**

Spiced nuts | honey | poached strawberries

SWEET PECAN PIE (N) **N\$100**

Chantilly cream | vanilla ice cream | peanut brittle

CITRUS BAKE MALVA PUDDING WITH WARM VANILLA PISTACHIO CUSTARD (N) **N\$60**

Vanilla ice cream | tuille biscuit

BAKED MANGO CHEESECAKE **N\$50**

Passionfruit sauce | biscuit crumbs | mini meringues

COUNTRY CLUB SIGNATURE CHOCOLATE MOUSSE **N\$60**

Chocolate disks | Chantilly cream | mini meringues

APPLE CRUMBLE WITH WARM VANILLA CUSTARD **N\$60**

Short bread biscuit | vanilla ice cream | caramel sauce