



Welcome to Tsala

We are delighted to welcome you to an intimate dining experience.

Chef Louis and his team would like to take you on a culinary journey with their African inspired menu. They strive not only to use the freshest local produce, but to ensure that their creations can be paired with the perfect wine.

End your evening with a dessert or selection of local cheeses and we trust that you will have a memorable dinner with us here at Tsala Treetop Lodge, "the elevated resting place".

STARTERS

Pan Fried Prawns	125
Prawns with pickled cucumber, herbed aioli, orange segments and candied ginger crisps	
Crumbed Camembert	82
Warm camembert and confit berry with toasted walnuts, homemade melba toast, broccoli, honey, and crispy fried sage	
Duck Breast	115
Salt cured duck breast with mint and nut pesto, semi dried baby tomato served with an apple sultana chutney	
Dukkha Aubergine (V)	110
Dukka spiced and chargrilled aubergine with buffalo mozzarella, baby tomatoes, basil pesto, fresh basil & balsamic reduction	
Garlic Mussels	98
Creamy garlic, white wine, and coriander mussels with lemon & toasted bruschetta	
Black Lentil Salad	80
Beluga black lentil salad with grilled butternut, aniseed and balsamic roast onion, baby spinach, feta and toasted pumpkin seeds	

MAINS

Glazed Pork Belly	180
Oven braised pork belly with potato, bacon, cheddar, and thyme croquette, sauteed vegetables, crunchie pork crackling and a red wine jus	
Grilled Springbok	252
Spiced springbok loin served with a coconut and sweet potato bon bon, apricot chutney, buttered greens, and a cabernet jus	
Butternut & Quinoa Ragu	220
Honey and sage roasted butternut and minted quinoa with dried peach, toasted pumpkin seeds, broccoli, homemade granola, and black sesame yoghurt	
Beef Fillet	240
Grilled aged beef fillet with mushroom spread, fondant potato, slow roast petit onion and beef jus	
Line Fish	185
Grilled line fish with pearl barley risotto, roast capsicum, courgettes, and a raisin and mustard sabayon	
Moroccan Salmon	215
Moroccan spiced salmon with clam and baby marrow chowder, fondant potato and tamarind pepper sauce	
Lamb Loin	252
Lamb loin served with cauliflower puree, baby carrots, buttered greens and spearmint jus	
Sage Gnocchi	92
Homemade ricotta and sage gnocchi accompanied by peas, sundried tomato, spinach marinara and shaved parmesan	
Beef Curry	215
Ethiopian Beef curry with cashew and coconut rice, roti and tomato and onion salsa. Also available as a vegetarian option	
	195

DESSERTS

Amarula Crème Brulee	85
Amarula infused crème brulée, served with vanilla shortbread, fresh berries and homemade ice cream	
Pear & Almond	97
Pear & Almond tart served with cardamon scented custard, poached pear and roasted almonds	
Chocolate Torte	82
Dark chocolate torte and banana parfait with salted caramel and dark chocolate	
Cherry Parfait	85
Frozen cherry and pistachio parfait served with saffron and white wine glazed apple and vanilla shortbread	

Artisan TRUTH Coffee

Cappuccino	- deep, dark & twisted blend	28
Flat white	- deep, dark & twisted blend	28
Espresso	- single origin India	28
Americano	- single origin India	26
Macchiato	- single origin India	26
Decaf	- antithesis blend	26

TEA

Rooibos Tea, Green Tea, Mint Tea, Camomile, Earl Grey	25
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