





covkage

*Available on request – as per management R40.00 per bottle

wine by the g

Tangled Tree Sauvignon Blanc Tropical flavours of guava, melon and gooseberry with a crisp, fresh finish

Tangled Tree Butterscotch Chardonnay Expressive aromas of Butterscotch, Crème Brûlée and delicate citrus

Four Cousins Sweet White

Aromatic, deliciously fruity wine with muscat tones

Tangled Tree Rose Petal Moscato Rosé

Upfront muscat and rose petal flavours with an aromatic nose

Tangled Tree Chocolate Cabernet Sauvignon

Coffee and mocha, layered with cassis and blackberry notes

RW Light Sauvignon Blanc

Crisp green grass. Refreshing, zesty with hints of freshly-cut grass, gooseberry and nettles

RW Light Pinotage Rosé

Upfront red berry fruit. Juicy, strawberry flavours

wine by the glass

50.00

Durbanville Hills Sauvignon Blanc Medium-bodied wine with a mix bowl of tropical fruit flavours, citrus and ends with a lingering freshness

Durbanville Hills Cabernet Sauvignon An elegant, medium-bodied wine with ripe red fruit cassis and hints of cinnamon and dark chocolate

A service fee of 10% should please be added to tables of 8 or more.



sparkling wines

Christina Méthode Cap Classique 320.00

Refreshing apple tones with tiny festive bubbles

Van Loveren Chardonnay Pinot Noir Brut 180.00

Aromatic hints of lime and citrus flavours and soft refined bubbles on the palate

Four Cousins Sparkling Blush 180.00

Playful palate of fresh strawberries with a vibrant fizzy finish

Durbanville Hills Sparkling Sauvignon Blanc 170.00

Tropical flavours – paw-paw, passion fruit, melon, peaches, ripe figs and gooseberries

Pongracz Noble Nectar 320.00

Velvety, creamy butter and citrus notes blend seamlessly with delicate bubbles, light yeasty aromas, crisp, juicy pears and litchi

RW Non-Alcoholic Dry Sparkling Rosé 140.00

Aromas of Turkish delight, cinnamon and hints of strawberry



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dry white wines

Christiena Trousseau Sauvignon Blanc 310.00

Typical grassy & herbaceous character with a tropical finish

Van Loveren Sauvignon Blanc 140.00

Fragrant tropical style with attractive gooseberry and green fig character

Diemersdal Sauvignon Blanc 160.00

Vibrant, classically styled Sauvignon Blanc with complex nose of an array of tropical fruit, ripe figs and gooseberries

Kloovenburg Sauvignon Blanc 160.00

Aromas of fresh tropical fruit, gooseberry and hints of asparagus

Christiena Trousseau Chardonnay 280.00

Barrel matured, rich and complex with citrus fruit and a hint of hazelnut

Van Loveren Chardonnay 140.00

Slightly wooded with aromas of canned apple, mandarin and grapefruit that follows through on palate

Fat Bastard Chardonnay 180.00

Voluptuous, delectable wine with classic ripe, rich butter and tropical fruit on the nose and soft, well-integrated vanilla on the palate.

Van Loveren Chenin No 5. 140.00

A stunning summer wine with perfume aromas of quince, guava and delightful Granny Smith apples

Cederberg Chenin Blanc 190.00

Beautiful layers of melon, grapefruit and fleshy white pear

Groote Post Old Mans Blend 160.00

Stunning off-dry style with fragrant guava roll and fruity flavours



Cederberg Bukettraube 190.00 A well balanced wine with a delicate sweetness and a crisp acidity

Four Cousins Sweet White 120.00

Aromatic, deliciously fruity wine with muscat tones

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Van Loveren Merlot 150.00

Abundance of plum and mulberry complimented by subtle hints of vanilla and soft, silky finish

Diemersdal Merlot 230.00

Beautiful blackberry and dried fruit aromas along with spicy undertones

Van Loveren African Java Pinotage 150.00

Plenty fruit well integrated with mocha, chocolate and coffee flavours

Jakkalsvlei Pinotage 170.00

Oak matured wine with dark berry fruit and roasted coffee bean flavours and a smokey, spicy palate

Christiena Trousseau Cabernet Sauvignon 440.00

Oak matured, blackcurrants on nose with concentrated cassis flavours

Fat Bastard Cabernet Sauvignon 240.00

Unapologetically intense aromas of blackcurrant and brambly wild fruit lead promisingly to rich flavours of ripe cassis and chocolate with a hint of earthiness

Christiena Trousseau Syrah 440.00

Spicy nose with ripe cherry flavours and attractive mocha character

Cederberg Shiraz 440.00

Intense fruit flavours follows through leaving a silky smooth sensation

Kloovenburg Shiraz 260.00

Medium full bodied, good structure with soft and silky tannins

Van Loveren Cabernet Sauvignon/Merlot 150.00

Oak matured blend with dark chocolate, blackcurrant & plum flavours

Diemersdal Cabernet Sauvignon/Merlot 160.00

Juicy red fruit with layers of cherry, mulberry and dark chocolate

Groote Post Old Man's Blend 180.00

Cabernet Sauvignon based, the nose has a faint touch of white pepper and spice with abundant berry and rich plum flavours on the palate

Cederberg Shiraz/Merlot 220.00

Sweet plums and blackcurrants from the Merlot and cherries and spice from the Shiraz

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Van Loveren Daydream Chardonnay/Pinot Noir 140.00

Beautiful lime nose and subtle strawberry undertones – a STUNNER!

Diemersdal Sauvignon Blanc Rosé 160.00

Delicate, fruity and lively, with distinctive Sauvignon Blanc aromas of passion fruit and lime, with hints of the cherry and strawberry flavours of Cabernet Sauvignon

low alcohol wines

RW Light Sauvignon Blanc 120.00 Crisp green grass. Refreshing, zesty with hints of freshly-cut grass, gooseberry and nettles

> **RW Light Pinotage Rosé 120.00** Upfront red berry fruit. Juicy, strawberry flavours



WINE BY THE GLASS

Cape Ruby 24.00

Unwooded ruby style with well integrated Christmas cake and liquorice flavours

Red Muscadel 20.00

A full-sweet, fortified wine with an abundance of raisin and muscat flavours and a long lingering finish

Medium Cream Sherry 24.00

Old Brown Sherry 16.00

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Transformed from a traditional cattle farm, Thali Thali now boasts a wide variety of wildlife species such as:

- Eland
- Oryx
- Cape Buffalo
- Sable Antelope
- Blue Wildebeest
- Giraffe
- Kudu
- Bontebok
- Springbuck
- Burchell's Zebra
- Duiker
- Steenbok
- Ostrich
- Emu

- Porcupine
- Red Hartebeest
- Fallow Deer
- Fox (Cape and Bat-eared)
- Caracal
- Scrub Hare & Dassie (Hyrax)
- Striped Mouse
- Angulated Tortoises
- Snakes (Mole Snake, Cape Cobra, Puffadder, etc.)
- Numerous plants, reptile and insect species
- Extremely rich birdlife

pirolife @ Thali Thali

Thali Thali is home to a long list of bird species within its boundaries.

The South African national bird, the blue crane, is one of the species that features not only on the five-cent coin, but also here. If you are lucky enough to see these regal birds, do not disturb them, especially when they are in breeding.

The West Coast is the southernmost point for the Palaearctic migratory birds from northern Europe and Siberia, therefore one can see birds most other people just dream of.

Thali Thali is just a stones throw from a number of listed important Bird Areas, such as the West Coast National Park (Geelbek), the Saldanha Islands, Dassen Island, the lower Berg River Wetlands and Verlorenvlei.



facilities @ Thali Thali

- The Old Farmhouse 4 bedroom, beautifully renovated original farm homestead
- 5 glamping tents
- 3 cottages
- Marquee tent for functions (events/weddings) for up to 100 guests
- Conference facilities including multi-media projector and screen
- Restaurant with generous, beautifully displayed food, as well as a lapa, bar and splash-pool.
- Wi-Fi available in restaurant
- 3D archery range

Activities include:

Game drives

We offer a choice of five open game viewing vehicles with different capacities to adapt to the needs of our guests. Our trained guides will take you on an informative 90 minute drive where you will have an excellent chance of spotting all our featured species. All game viewing is strictly non-smoking due to the high risk of fire in our fynbos habitat. No guests are allowed to go on game viewing excursions in their own vehicles.

Archery

From the novice to the seasoned archer – we have something to interest all. If you are new to the sport, book an archery lesson with our coaches or visit our bow shop. If you are an old timer to the sport, come and enjoy our 3D archery range. Lessons strictly by appointment.



breakfast

Safari Breakfast	99.90
Sausage, bacon, two eggs, mushrooms, tomato	00100
& two slices of toast	
ADD Grated Cheese	10.00
ADD Baked beans	10.00
Abb Bakea Beans	10.00
Mini Breakfast	59.90
	00100
Bacon, egg, tomato, mushrooms & toast	
ADD Grated Cheese	10.00
Electric Terrar	50.00
French Toast	59.90
With bacon, Thali Thali honey & cheese	
Mucali & Vaaburt	50.00
Muesli & Yoghurt	59.90
Served with fruit	
Breakfast Waffle	
Served with scrambled egg, salmon, tomato	109.90
and fresh herbs	
OR	
Served with scrambled egg, bacon & cheese	89.90
OR	
Served with peanut butter, banana, bacon & syrup	89.90
Breakfast Smoothie	74.90



Served with Dipping Sauce	
Jalapeño Poppers	64.90
Crumbed Mushrooms	84.90
Crumbed Prawn Cutlets	104.90
Greek Meatballs	69.90
Jalapeño Rissoles	76.90
Spring Rolls	64.90
Panko Crumbed Mozzarella Sticks	69.90
Kaiings Served with Farm Bread	64.90

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light meals

Chicken Strips (5) Served with chips	89.90
Salmon, Cream Cheese & Basil Pesto Wrap	119.90
Chicken & Crunchy Salad Wrap	99.90
Crumbed Chicken Wings Served with a honey and soy dipping sauce and chips	112.90
Coconut, Quinoa & Lentil Curry Served with yoghurt & roti	121.90
Butternut Lasagna Served with farm bread & salad	119.90
Rib & Hake Combo Served with chips	129.90

kiddies meals

Kiddie's Hake Served with chips	59.90
Chicken Strips (3) Served with chips	59.90
Eland Boerewors Roll	59.90
Served with tomato relish and chips	
Venison Meatballs and Spaghetti	59.90
Kiddies Burger	59.90
Chicken or Beef, served with chips	
Cheezy Mac & Cheese	59.90
ADD ham	10.00



Served with chips

Chicken	108.90
Beef	108.90
Double Beef Burger & Cheese	159.90
Prego	108.90
Vegetarian Burger	98.90
Banting Burger	108.90
Chicken or Beef, served with sweet potato chips	

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Greek Salad	78.90
Smoked Salmon Salad	164.90
Steak Salad	164.90
Grilled Chicken Salad	129.90
Vegetable Couscous Salad Served with feta and mustard vinaigrette	119.90
ADD Bacon	20.00
ADD Chicken	30.00
Crumbed Brie Salad	134.90



Served with chips. Choose from White, Brown, Whole Wheat or Farm Bread

Ham & Cheese		36.90
Ham, Cheese & Tomato		38.90
Cheese & Tomato	15	38.90
Bacon, Egg & Cheese		42.90
Chicken Mayonnaise		38.90
Cheese		28.90



Side Salad	39.90
Chips	39.90
Mash Potato	29.90
Veggies of the Day	39.90
Lemon Garlic Butter	18.90
Sauces	31.90
Pepper, Cheese, Creamy Garlic, Mushroom,	
Prego or BBQ	
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700g T-bone Steak	269.90
Served with chips and salad Sirloin Steak	184.90
Served with chips and salad Rump Steak	184.90
Served with chips and salad Spare Ribs	279.90
Served with chips and salad Ladies Rib	169.90
Served with chips and salad Eisbein	198.90
Served with mash, sauerkraut and mustard Pork Chops Crumbed or Grilled served with mash and mustard	154.90
Hunter's Grill 3 Lamb loin chops and Boerewors served with Braaibroodjie and salad	184.90
Rustic Chicken Cordon Bleu Stacked and served with mash, salad and sauce of your choice	139.90
Chicken Schnitzel Served with mash, salad and a sauce of your choice	134.90
Calamari Strips Served with chips and salad	139.90
Hake Served with chips and salad	139.90
Served with chips and salad Seafood Skillet Hake, Calamari & 3 Crumbed Prawn Cutlets served with chips and salad	214.90



When available

Afval/Tripe Served with rice and vegetables	184.90
Ox Liver & Mash Served with bacon, farm bread and salad	138.90
Beestong Served with sweet mustard sauce and farm bread	138.90
The Hunter's Choice Homegrown Thali Thali venison steak and sausage served with chips and salad	174.90
Skilpadjies Served with mash and onions	134.90
Oxtail Served with rice and vegetables	184.90



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Ice cream with Chocolate Sauce Choose Bar-One or Peppermint Crisp	44.90
Malva Pudding Served with ice cream	54.90
Waffles Served with ice cream and maple syrup	44.90

sunday special buffet

Please consult your waiter

beverages

Hot Chocolate	35.00
Cappuccino	35.00
Café Latte	35.00
Filter Coffee	25.00
Americano	30.00
Espresso	30.00
Double Espresso	40.00
Теа	20.00
Milkshake	50.00
Kiddies Milkshake	30.00
Appletizer / Grapetizer	30.00
Ice Tea	20.00
Fruto Juice	20.00
Red Bull	35.00
Dragon Energy Drink / Sugar Free	20.00
Steri Stumpie	25.00
Water Still 750ml	15.00
Water Sparkling 500ml	10.00
Still Water 2L	25.00
Tomato Cocktail	36.00
200ml Cans	18.00
Coke, Coke Light, Dry Lemon, Ginger Ale,	
Lemonade, Soda Water, Tonic Water	
300ml Cans	20.00
Creme Soda, Fanta Orange, Sprite, Sprite Zero, Coke, Coke Zero, Stoney	
Cordials	5.00
Passion Fruit, Lime, Grenadine, Kola Tonic	0100



beers & ciders

Black Label, Castle, Castle Lite	26.00
Amstel, Heineken, Windhoek Lager	28.00
Windhoek Draught	30.00
Guinness Draught	40.00
Darling Rogue Pony 330ml	45.00
Darling Slow Beer 330ml	45.00
Darling Bone Crusher 330ml	55.00
Hunter's Dry, Hunter's Gold	28.00
Savanna Dry, Savanna Light, Hunter's Extreme	32.00

non-alcoholic

Castle Free	26.00
Devil's Peak Hero	30.00
Heineken 0.0	28.00
Hunter's Chilled	28.00
Savanna Lemon	32.00





Served from 15h00 - 20h00

Bloody Mary	60.00
Vodka, tomato juice, salt, black pepper and Tabasco	
Cosmopolitan	45.00
Vodka shaken with Triple Sec, fresh lime and	
cranberry juice, garnished with citrus twist	
Non-Alcoholic	40.00
Blended juices served tall on ice with a dash of Grenadine	
Thali Thali Safari	50.00
Amarula, Nachtmusik, Banana Liqueur,	
Van der Hum layered on crushed ice	
Margarita	60.00
Tequila shaken cold with Triple Sec and lime	
juice, served straight up	
Piña Colada	65.00
Bacardi Rum, Malibu and Coconut Liqueur	
blended with pineapple juice and ice cream	~~ ~~
Tequila Sunrise	60.00
Tequila, orange juice and grenadine, layered on ice	
Mojito	50.00
White Rum, lime and lemonade infused with	
lime and mint leaves	~~ ~~
Leprechaun Dream	60.00
Archers Peach, Spiced Gold, Vodka and Blue	
Curaçao, shaken and layered on Granadilla juice	05 00
Chocolate Monkey	65.00
Banana Liqueur, Nachtmusik, blended with vanilla	
ice cream	<u> </u>
Strawberry Daiquiri	60.00
Bacardi Rum, lime and strawberry syrup blended with ice and berry juice	
R27 Sunset	60.00
White rum, Coconut Rum, Banana Liqueur and	00.00
Grenadine with lemonade, layered on ice	
Thali Thali Golden Hour	60.00
Spiced Rum and Ginger Ale served with a dash of	00.00
lime and bitters	

