

KSG TRADITIONAL RESTAURANT

A SOUTH AFRICAN KAROO EXPERIENCE



WHAT WE ARE FAMOUS FOR...

Kobus se Gat restaurant is a family business and have been servicing the industry for over 21 years.

We are famous for our traditional South African Karoo dishes mainly prepared on the open fire. Our dishes are drenched in African spirit and kept traditional with choices like our famous Braai Experience, Bobotie, Potjiekos and Ostrich Fillet Steak.

Seasonal vegetables are freshly harvested from our gardens

Traditional bread (Roosterkoek) forms part of every meal and is served warm with a variety of marmalade.

KSG Restaurant is green and totally of the grid, we rely on solar panels for electricity and the water sourced from a stream in the mountain.

All our meals are proudly South African, free range and for you to enjoy!

KSG TRADITIONAL RESTAURANT

STARTERS

Traditional bread - Roosterkoek prepared on the coals and served warm on arrival with home made marmalade.

MAINS

OPTION 1

COUNTRY LUNCH - BEST OF THE KAROO

South African Lamb - the pride of the Karoo
Ostrich on a skewer - Cholesterol Free, made for healthy eating.

Boerewors - Home made South African farm style
wors.

All of the above served with salads, pumpkin fritters and other delicious country cuisine delicacies.

OPTION 2

BOBOTIE AND SPICY RICE

Bobotie is a traditional South African light meal that has a subtle Malaysian base.

Our secret recipe has been in the family for more than 3 generations.

Enjoy this delicious meal with a variety of salads and other country cuisine delicacies

OPTION 3

HEARTY OSTRICH STEAK

South Africans have long been aware of the ostrich's many uses – from leather boas to ornate oversized eggs, there isn't a part of the ostrich that can't be used. It also makes for excellent and healthy eating

Ostrich is a delicious healthy red meat with all the texture and hearty flavor of beef, it is also recommended by the South African Heart Foundation.

Our prime ostrich steaks are prepared on the open fire glazed with olive oil while it is cooked.

Served with salads, pumpkin fritters and other country cuisine delicacies.

OPTION 4

TRADITIONAL POTJIEKOS

Nothing brings South Africans together quite like a potjie, simmering away gently for hours – and nothing divides them as fast as someone trying to stir it!

Potjiekos is a traditional South African meal which is cooked for over 4 hours in a 3 legged cast iron pot on the open fire.

The main difference between a potjie and stew is that a potjie is cooked in layers on the fire.

Experience this unique dish in the same old fashioned way of those who build the Swartberg pass over 100 years ago!

Served with Rice/Samp and other country delicacies.

OPTION 4

BRAAI BARBEQUE DINNER

a Traditional "braai" is a unique South African dining experience. This barbeque-like meal is cooked over an open fire (the braai).

Enjoy certified Karoo lamb chops (Karoo lamb is unique to this area and rated the best in the world).

Boerewors (Traditional South African Sausage)

Ostrich Kebab

All of the above is served with delicious salads and other country cuisine delicacies.

All seasonal vegetables is freshly harvested from our vergetable gardens at the restaurant.

DESSERTS

Desserts are including with dinners
Additional charges apply should you like to add
dessert to your lunch options.

Farm style Malva Pudding

Sago Pudding

Koeksisters

Milk Tart

Pre-bookings are essential for the above menu