



## 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

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

#### 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

A – Contains alcohol

N – Contains nuts/seeds

V - Vegetarian

VG - Vegan