

All dishes prepared and cooked by our chefs

## DINNER

Dinner to be pre ordered

### Adults

BBQ lamb cutlets and beef sausages, DF/GF

or

Traditional African chicken bobotie, DF\*/GF

or

Roasted vegetable penne pasta DF\*/GF\*/Vegan\*

PLUS

- Garden salad DF/GF
- Potato salad DF\*/GF
- Fresh bread roll DF\*/GF\*

### Children

Beef burger

or

Vegetarian Pasta

### Dessert

- Fruit salad with coconut yogurt DF/GF/Vegan
- Selection of petite fours, donuts, cannoli etc

GF= Gluten free/GF\*= Gluten free option

Veg= Vegetarian/Veg\*=vegetarian option

DF= Dairy free/DF\*= Dairy free option

Vegan= Vegan/Vegan\*=vegan option

## Sundowner 1

Charcuterie platter:

- Three choices of cheese
- Deli meats including biltong and cabanossi
- Fresh and dried fruits and nuts
- Vegetables sticks with coconut yogurt and dips
- Selection of crackers

## Sundowner 2

Platter, including;

- Mini chicken and beef sliders
- Ham and cheese finger sandwiches
- Mini quiches, ham and pecorino and capsicum and feta
- Mediterranean vegetable mini wrap scrolls

## Drinks

A selection of drinks from the exclusive Jamala Wildlife Lodge bar will be available at each Sundowner stop and with dinner\*.

Dinner drink Selection includes:

- Crown Lager or Peroni Leggera beer
- St Hugo Cabernet Sauvignon
- Coldstream Hills Pinot Noir
- Cloudy Bay Sauvignon Blanc
- Nick O'Leary Riesling
- Soft drink
- Bottled water

\*Please note that due to the zoo environment that guests will be in, alcohol amounts need to be limited. At the Sundowner stops, time allows for only a small taste.