

MENU





Josper

What is so good about a Josper grill?

JOSPER is an elegant and unique combination of oven and grill in one device, operating only on charcoal, with a heat control system that enables temperature control; the food can be cooked optimally at high temperatures. As the food is grilled and smoked at the same time, the unique taste is reliably sealed in.

*Passion
for Grilling*

by Josper

BREAKFAST

Safari Stack

Three flap jacks served with fruit coulis and whipped cream.

R 65.00

Oryx Oats

Peanut butter, vanilla oats, seasonal fruit and toasted coconut shards.

R 75.00

Baked Yogurt

Decadent yogurt baked to perfection and topped with house-made granola crumble and seasonal fresh fruit.

R 80.00

Trailblazer

House-made ciabatta toasted to golden perfection, layered with buttery avocado, boiled eggs and tomato salsa.

R 105.00

Rustic French Toast

House-made ciabatta dipped in a royal, then fried to golden perfection and topped with berries and honey.

R 105.00

Empire Eggs Ben

English muffin topped with rocket and poached eggs with your choice of bacon or smoked salmon, smothered with Hollandaise sauce.

R 125.00

Smoked Salmon Sunrise

A freshly baked croissant, filled with cream cheese, fresh rocket, scrambled egg and smoked salmon.

R 125.00

Braai-Bit

House made ciabatta topped with cheese sauce, grilled mushrooms, sausage and bacon.

R 125.00

Bushveld Omelette

Three egg omelette topped with cheese and your choice of fillings.

Bacon | Mushrooms | Onion | Tomato | Bell Peppers | Avo

R 145.00

The Last Outpost Sunrise

Two eggs, wors, bacon, grilled tomato, mushrooms and house-made potato rösti.

R 165.00

LUNCH

*Available between 11:00 and 17:00

Bushveld Bird Burger

Crumbed or grilled chicken fillet with creamy mushroom sauce served with our famous Oryx chips.

R 125.00

Cattleman's Beef Sizzler

200g beef burger topped with caramelized onion, creamy blue cheese and pickled pear, served with our famous Oryx chips.

R 140.00

Île-de-France Burger

200g Île-de-France lamb patty with caramelized onions, served with our famous Oryx chips.

R 150.00

Nomad Chicken Sandwich

Grilled chicken, rocket and aioli on ciabatta.

R 125.00

Shepard's Sandwich

Harissa pulled lamb expertly roasted on ciabatta, accompanied by mango salsa. Served with Oryx's famous chips.

R 135.00

Ranchers Steak Stack

Grilled sirloin served on ciabatta loaf with lashings of mustard cream cheese, topped with caramelized onion.

R 155.00

Frontier Fields

Grilled chicken tossed with mixed leaves, paw-paw, feta, sweet peppadews and sugar snap peas, served with house made Caesar dressing.

R 135.00

Carnivore Salad

Mixed leaves, steak pieces, biltong and avo topped with herb croutons and a creamy parmesan dressing.

R 210.00

High Veld Pasta

Succulent pieces of tender chicken sautéed with mushrooms and tossed in a garlic and herb-infused cream sauce, served over al dente tagliatelle.

R 185.00

Dear valued patrons, please be advised that a 10% gratuity will be automatically added to the bill for tables of 8 or more. We appreciate your understanding and continued support. Thank you!

STARTERS

Soup Of The Day

Ask your waitron about our soup of the day.

R 85.00

Baked Camembert

Camembert wrapped in phyllo pastry, baked to golden perfection and served with a rocket salad and citrus cinnamon cranberry sauce.

R 95.00

Bobotie Spring Rolls

Phyllo pastry filled with spiced lamb mince and served with a house-made sweet mango chutney.

R 95.00

Harvesters Arancini

Fried creamy mushroom risotto balls served with parmesan cream.

R 105.00

The Last Outpost Fish Cake

House-made fish cakes with tomato, ginger salsa and aioli.

R 105.00

Kalahari Venison Carpaccio

Venison carpaccio, watercress salad, brandy sultanas, and sherry vinaigrette, served with melba toast.

R 105.00

Ham Harmony

Micro herb salad, parma ham slices, figs and feta, drizzled with honey dressing.

R 105.00

MAINS

Fired Chicken

Chicken roasted on the fire and served with Amasi basting.

R 155.00

Mixed Grill

A lemon and herb chicken leg, sosatie wors and succulent rump steak.

R 295.00

Île-de-France Lamb



JASPER

300g

R 275.00

Tender, pasture-raised lamb chops, expertly grilled to achieve a perfect char while sealing in natural juices

The Last Outpost T-Bone



JASPER

350g

R 295.00

500g

R 370.00

A succulent masterpiece featuring a generous cut of prime beef, flavourful strip steak on one side and a melt-in-your-mouth tenderloin on the other.

Coal Fired Fillet



JASPER

200g

R 255.00

300g

R 380.00

This premium cut of beef is revered for its unparalleled tenderness and buttery texture. Impeccably seasoned and expertly grilled to your preference.

The Klerksdorp Pioneer



JASPER

200g

R 230.00

300g

R 280.00

Rib eye steak cooked to your choice of temperature, topped with Oryx butter.

The Representative



JASPER

200g

R 210.00

300g

R 230.00

The rump steak, known for its bold and beefy taste, boasts a mouth-watering char on the outside while maintaining a succulent and juicy interior.

Rancher's Grill

Succulent Pork Belly Ribs, Slow Cooked to perfection and expertly grilled to seal in the smokey flavour.

R 275.00

Ocean's Bounty

Grilled Kingklip served with a buttery white wine sauce.

R 280.00

Golden Sole

A classic French dish featuring delicate sole fillets, pan-seared to golden perfection. Served with a rich beurre noisette (brown butter) sauce, finished with a squeeze of fresh lemon and a sprinkle of parsley for a bright, buttery finish.

R 275.00

Pan Seared Salmon

Salmon fillet pan seared to perfection and finished with a delicate lemon and dill butter sauce.

R 320.00

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VEGETARIAN MAINS

Settler's Pasta

Fresh handmade pasta, puttanesca sauce topped with South African parmesan.

R 95.00

Frontier's Delight

House-made potato gnocchi in a creamy sauce with fresh basil.

R 105.00

Truffle Infused Arborio

Creamy risotto flavoured with fresh mushrooms and truffle oil, topped with parmesan.

R 135.00

Moroccan Harvest

Roasted butternut stuffed with couscous, chickpeas, raisins, toasted almonds and fresh coriander and mint.

R 145.00

KIDS

Pasta Napolitana

Fresh house made pasta topped with napolitana sauce and parmesan.

R 80.00

Chicken Schnitzel and Chips

Tender chicken fillet, crumbed and fried to golden perfection topped with mushroom or cheese sauce, served with triple cooked chips.

R 105.00

Mini Steak and Chips

Sirloin steak cooked to your choice of temperature served with triple cooked chips.

R 135.00

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SIDES

Stywe Pap en Smoor	R 40.00
Wild Brown Rice with Lentils	R 40.00
Creamed Spinach	R 45.00
Triple-Cooked Thick-Cut Chips with Oryx's house-made Seasoning.	R 45.00
Crushed pumpkin with sunflower seed pesto.	R 50.00
Oryx Salad Crunchy lettuce, Rosa tomatoes, cucumber, feta and olives.	R 55.00
Broccoli and cauliflower with South African cheddar and mozzarella.	R 60.00
Sauces Bacon Pepper Cheese Mushroom Red Wine	R 40.00

DESSERTS

Malva Pudding Chai Spiced Malva Pudding served with a house-made Kahlua Custard.	R 95.00
Sunset Serengeti Ask your waitron about our current cheesecake flavour.	R 105.00
Crème Brûlée Pineapple and coconut rum infused crème brûlée with house-made chocolate shortbread.	R 105.00
Diamonds in the Rough Decadent chocolate brownie, peppermint mouse, caramel ice cream and mint dust.	R 115.00
Chocolate Lava Chocolate Fondant baked to perfection with a luxurious liquid center served with house-made pistachio ice cream.	R 115.00

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THE LAST OUTPOST
RESTAURANT



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EXCLUSIVE WINES

Champagne

Peter Ferreira, Birdsong Extra Brut 2018	R 1,125.00
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White Wine

Brookdale, Mason Road Chenin Blanc	R 450.00
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Thorne & Daughters, Copper Pot Chardonnay	R 680.00
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De Kleine Wijn, Koop Debutant Semillon	R 620.00
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Red Wine

Gabriëlskloof, The Blend	R 580.00
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Boschkloof, Syrah	R 995.00
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Crystallum, Peter Max Pinot Noir	R 1,250.00
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Beeslaar Pinotage	R 2,300.00
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Stark Conde, Three Pines Cabernet Sauvignon	R 2,150.00
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Pink Wine

Van Loggerenberg, 'Break a Leg' Cinsaut Rosé	R 560.00
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Sweet Wine

Boplaas Family Vineyards, Cape Vintage Reserve 2019	R 555.00
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WINES

Sparkling Wine

JC Le Roux, La Domain	R 265.00
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JC Le Roux, La Fleurette	R 255.00
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Simonsig Brut	R 420.00
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Champagne

Moët & Chandon, Brut Imperial	R 1,830.00
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Moët & Chandon, Nectar Imperial	R 1,995.00
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Veuve Clicquot, Brut	R 1,965.00
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Veuve Clicquot, Rich	R 3,150.00
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White Wine

Springfield, Sauvignon Blanc	R 450.00
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Nederberg, Sauvignon Blanc	R 250.00
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Durbanville Hills, Chardonnay	R 270.00
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Tokara, Chardonnay	R 440.00
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Fleur Du Cap, Chenin Blanc	R 275.00
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Millleneuve, Great Heart Chenin Blanc	R 465.00
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Simonsig, Chenin Blanc	R 285.00
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Red Wine

Van Loveren, Merlot	R 265.00
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Nederberg, Merlot	R 190.00
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Zonnebloem, Cabinet Sauvignon	R 360.00
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Rupert & Rothchild, Classique	R 640.00
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Kanonkop, Kadette	R 365.00
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The Chocolate Block	R 705.00
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Warwick, First Lady Cabinet Sauvignon	R 390.00
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Rosé

Nederberg, Rosé	R 185.00
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Sunkissed, Rosé	R 195.00
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Dessert Wine

Jakkalsvlei, White Moscato	R 275.00
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Jakkalsvlei, Pink Moscato	R 285.00
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COCKTAILS

MARTINI'S

Dry Martini

Martini Dry, Gordons Gin, Olives.

R 80.00

Peach Martini

Malfy Blood Orange, Peach Purée, Triple Sec, Lemon Juice.

R 120.00

French Martini

Martini Dry, Triple Sec, Gordon's Gin, Orange Rind.

R 80.00

Appletini

Apple Sours, Absolute Vodka, Cointreau, Lemon Juice.

R 75.00

Amarulatini

Amarula, Gordon's Gin, Chocolate Syrup, Bitters.

R 75.00

Star Martini

JC La Domaine, Passion Fruit Syrup, Granadilla Juice, Vodka, Vanilla.

R 90.00

FROZEN COCKTAILS

Frozen Margarita

Tequila Silver, Monin Margarita Mix, Lemon, Lime juice, Sugar Syrup.

R 85.00

Strawberry Daiquiri

Bacardi Blanca, Monin Strawberry Purée, Lime Juice, Sugar Syrup.

R 85.00

Tropical Daiquiri

Bacardi Blanca, Monin Pineapple, Monin Mango, Monin Passion Fruit, Sugar Syrup, Lime.

R 85.00

Comfortini

Southern Comfort, Peach Purée, Triple Sec, Lime, Vodka.

R 70.00

CLASSIC COCKTAILS

Long Island Iced Tea

Triple Sec, Tequila Silver, Gin, Bacardi Blanca, Smirnoff Vodka, Lemon Juice, Sugar Syrup, Coke.

R 120.00

Berry Sex on The Beach

Smirnoff Vodka, Bols Raspberry, Old Brown Cherry, Bols Pineapple, Juice Cranberry, Juice Orange, Raspberries.

R 95.00

Bloody Mary

Smirnoff Vodka, Tomato Cocktail 200ml, Worcestershire Sauce, Tabasco Sauce, Black Pepper, Lime Juice, Salt, Celery.

R 75.00

Pina Colada

Bacardi Blanca, Pineapple Juice, Coconut Cream, Lime, Pineapple Slice, Cherries.

R 85.00

Cosmopolitan

Smirnoff Vodka, Cointreau Triple Sec, Cranberry Juice, Lime Juice.

R 85.00

Bahama Mama

Dark Rum, Coconut Rum, Lime, Grenadine, Pineapple Juice.

R 65.00

Peach Mai Tai

Spiced Rum, Peach Puree, Triple Sec, Lemon Juice, Simple Syrup, Soda Water.

R 95.00

Passion Fruit Paloma

Tequila, Passion Fruit puree, Granadilla Juice, Lemon Juice, Simple Syrup, Soda Water.

R 105.00

Whiskey Sour

Jack Daniels, Lemon Juice, Simple Syrup, Egg White.

R 80.00

COCKTAILS

MOJITO'S

Passion Fruit Mojito

Zoerdoef, Bacardi Blanca, Monin Passion Fruit, Soda Water 200ml, Mint.

R 120.00

Classic Mojito

Bacardi Blanca, Sugar Syrup, Soda Water, Limes, Mint.

R 95.00

Grapefruit Mojito

Grapefruit, Mint, Sugar, Lime, Bacardi Blanca, Soda Water.

R 95.00

SIGNATURE COCKTAILS

African Blue Lagoon

Malibu, Six Bogs Blue Gin, Blackberry Purée, Blue Curaçao, Lemonade.

R 115.00

Indigo Bay

Bombay, Southern Comfort, Malibu, Grenadine, Granadilla Juice, Pineapple Juice, Blue Curaçao

R 75.00

Citrus Rose

Lime Cordial, Blood Orange Malfy, Rooibos Syrup, Tonic Water.

R 100.00

Purple Dog

Peach Puree, Lemon Juice, Simple Syrup, Tonic Water, Six Dogs Blue Gin.

R 135.00

JAM JARS

Tropical

Triple Sec, Malibu, Bacardi, Passion Fruit Purée, Mango Juice, Pineapple Juice.

R 130.00

Berry

Bells, J&B, Red Heart, Strawberry Purée, Peach Purée, Cranberry Juice, Soda Water.

R 145.00

Blueberry

Vodka, Blue Gin, Southern Comfort, Blue Curaçao, Blackberry Purée, Sprite.

R 140.00

MOCKTAILS

Shirly Temple

Grenadine, Ginger Ale, Cherries, Lime Juice.

R 65.00

Litchi Treat

Litchi Juice, Lime Juice, Lemonade, Sugar Syrup, Mint.

R 65.00

Peach Perfect

Peach Juice, Lime Juice, Lemonade, Sugar Syrup, Mint.

R 65.00

Steel Worx

Soda Water 200ml, Lemonade 200ml, Bitters, Lime.

R 65.00

Blackberry & Ginger Mojito

Lime Cordial, Ginger Ale, Monin Mojito Mix, Monin Blackberry, Monin Ginger, Mint.

R 70.00

SPIRITS & LIQUEURS

BRANDY

Richelieu	R	28.00
Klipdrift	R	28.00
Klipdrift Premium	R	40.00
KWV 5yr	R	28.00
KWV 15yr	R	85.00

COGNAC

Hennessy VS	R	60.00
Hennessy VSOP	R	100.00
Hennessy XO	R	340.00

GIN

Gordon's	R	28.00
Bombay Sapphire	R	38.00
Beefeater	R	45.00
Malfy	R	50.00
Hendrick's	R	55.00
Inverroche Amber	R	60.00
Inverroche Classic	R	60.00

LIQUEURS & APERITIFS

Amarula	R	28.00
Southern Comfort	R	28.00
Aperol	R	35.00
Frangelico	R	28.00
Kahlua	R	35.00
Campari	R	35.00
Jägermeister	R	40.00

RUM

Bacardi Blanca	R	30.00
Captain Morgan Dark	R	32.00
Captain Morgan Spice	R	32.00
Red Heart	R	32.00

VODKA

Smirnoff	R	28.00
Skyy	R	40.00
Absolut	R	40.00
Belvedere	R	55.00

WHISKEY

J&B	R	28.00
Bells	R	28.00
Jack Daniel's No. 7	R	35.00
Johnny Walker Red	R	35.00
Johnny Walker Black	R	50.00
Johnny Walker Blue	R	350.00
Jameson	R	45.00
Jameson Select Reserve	R	60.00
Glenlivet 12yr	R	75.00
Glenlivet 15yr	R	105.00
Glenfiddich 12yr	R	80.00
Glenfiddich 15yr	R	110.00
Macallan 12yr	R	160.00
Macallan 15yr	R	250.00

BEERS, CIDERS & DRAUGHTS

Castle Lager (330ml)	R	32.00
Castle Lite (330ml)	R	38.00
Black Label (330ml)	R	42.00
Windhoek Lager (330ml)	R	45.00
Windhoek Draught (440ml)	R	48.00
Heineken (330ml)	R	42.00
Corona (330ml)	R	52.00
Savanna Dry (330ml)	R	57.00
Savanna Light (330ml)	R	57.00
Hunter's Dry (330ml)	R	47.00
Hunters Gold (330ml)	R	47.00
Bernini Classic	R	47.00
Bernini Blush	R	47.00
Belgravia Gin & Tonic	R	46.00
Belgravia Gin & Dry Lemon	R	46.00

SHOOTERS

Blow Job Amarula, Kahlua.	R	50.00
Suitcase Jack Daniels, Passion Fruit.	R	50.00
Springbok Amarula, Peppermint Liqueur.	R	45.00
Old Glory Blue Curaçao, Cream, Grenadine.	R	40.0
747 Irish Cream, Frangelico, Kahlua.	R	40.00
Kamikaze Vodka, Triple Sec, Lime Juice.	R	40.00
Tequila Patron	R	65.00
Jägermeister	R	40.00
Olmega Gold Tequila	R	45.00
Olmega Silver Tequila	R	40.00
Jose Cuervo Gold Tequila	R	45.00
Jose Cuervo Silver Tequila	R	40.00
Lavoka Caramel	R	35.00
Strawberry Lips	R	30.00

WINE BY THE GLASS

SPARKLING WINE	
JC Le Roux, La Domain	R 45.00
WHITE WINE	
Nederberg, Sauvignon Blanc	R 45.00
Durbanville Hills, Chardonnay	R 45.00
Nederberg, Rosé	R 37.00
RED WINE	
Van Loveren, Merlot	R 47.00
Nederberg, Merlot	R 45.00
Zonnebloem, Cabinet Sauvignon	R 65.00

COLD DRINKS & MIXERS

COLD DRINKS

Coke (300ml)	R	30.00
Coke Zero (300ml)	R	31.00
Sprite (300ml)	R	30.00
Sprite Zero (300ml)	R	30.00
Fanta Orange (300ml)	R	30.00
Cream Soda (300ml)	R	30.00
Lemon Iced Tea	R	30.00
Peach Iced Tea	R	30.00
Appletiser (330ml)	R	45.00
Grapetiser (330ml)	R	45.00
Assorted Fruit Juices (250ml)	R	42.00

WATERS

Still or Sparkling Water (350ml)	R	38.00
Still or Sparkling Water (750ml)	R	48.00

MIXERS

Schweppes Dry Lemon (200ml)	R	27.00
Schweppes Ginger Ale (200ml)	R	27.00
Schweppes Floral Pink Tonic (200ml)	R	27.00
Schweppes Indian Tonic (200ml)	R	27.00
Schweppes Lemonade (200ml)	R	27.00
Schweppes Soda Water (200ml)	R	27.00
Schweppes Tonic - No Sugar (200ml)	R	27.00
Red Bull (250ml)	R	50.00
Red Bull Sugar Free (250ml)	R	50.00