

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

Breakfast Smoothie

A Fresh Fruit smoothie blended with yogurt.
(Please ask your waiter about available options)

R 70.00

Oryx Oats

Vanilla oats with fresh seasonal fruit.

R 75.00

Baked Yogurt

Double Cream yogurt with fresh fruit and granola crumble.

R 90.00

Trailblazer

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

R 115.00

French Toast

House-made ciabatta French toast with maple syrup and crispy bacon.

R 115.00

Empire Eggs Ben

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

R 140.00

Breakfast Croissant

Fluffy egg, bacon, tomato chutney, cream cheese on a buttery croissant.

R 120.00

Low-Carb Plate

Two eggs, halloumi, grilled mushrooms, tomato, sautéed spinach and avo.

R 135.00

Bushveld Omelette

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

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

R 155.00

The Last Outpost Sunrise

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

R 175.00

LUNCH

*Available between 11:00 and 17:00

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| Bushveld Bird Burger Crumbed or grilled chicken fillet with creamy mushroom sauce served with our famous Oryx wedges. | R 135.00 |
| Cattleman's Beef Sizzler 200g beef burger topped with caramelized onion, served with our famous Oryx wedges. | R 150.00 |
| Île-de-France Burger  200g Île-de-France lamb patty with caramelized onions, served with our famous Oryx wedges. | R 160.00 |
| Nomad Chicken Sandwich Grilled chicken, rocket and aioli on ciabatta. | R 135.00 |
| Shepard's Sandwich Pulled lamb expertly roasted on ciabatta, dressed with our signature lamb sauce Served with our famous Oryx wedges. | R 145.00 |
| Ranchers Fillet Steak Stack Grilled Fillet served on ciabatta loaf with lashings of mustard cream cheese, topped with caramelized onion. | R 170.00 |
| Frontier Fields Grilled chicken or steak strips tossed with our signature Oryx Salad, served with house made Caesar dressing. | R 145.00 |
| Grilled Wraps Grilled Chicken or Beef with mixed leaves, tomato and a light herbed dressing, served in a soft Tortilla wrap. | R 145.00 |
| High Veld Pasta Succulent pieces of tender chicken or steak strips sauteed with mushrooms and tossed in a garlic and herb-infused cream sauce, Served over al dente tagliatelle. | R 195.00 |
| Steak Kebabs Grilled beef Rump skewers served on a bed of sweet potato mash. | R 150.00 |
| Oryx Stir Fried Pasta Grilled Chicken or Beef, House-made pasta sautéed with a medley of vegetables in a light soy-based sauce. | R 180.00 |

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 90.00

Baked Camembert

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

R 100.00

Bobotie Spring Rolls

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

R 100.00

Mushroom Phyllo Basket

Sautéed mushrooms in a crisp phyllo basket, finished with a light cream sauce.

R 80.00

The Last Outpost Fish Cake

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

R 115.00

Kalahari Venison Carpaccio

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

R 115.00

Peri-Peri Chicken Livers

Chicken livers in a peri-peri sauce, served with toasted ciabatta.

R 95.00

MAINS

Fired Chicken

Chicken roasted on the fire and served with your choice of basting. Amasi/Lemon & Herb/Peri-Peri.

R 170.00

Mixed Grill

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

R 310.00

Île-de-France Lamb



Jasper

300g

R 285.00

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

Tomahawk Steak



Jasper

1kg

R 755.00

Bone-in prime ribeye expertly matured and flame-grilled for a rich, smoky char and buttery tenderness. Perfect for two people sharing.

The Last Outpost T-Bone



Jasper

350g

500g

R 295.00

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

300g

R 275.00

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

350g

R 300.00

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

The Representative



Jasper

200g

300g

R 225.00

R 250.00

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.

Beef Ribs & Wings



Jasper

R 320.00

Sticky, slow-cooked ribs and juicy chicken wings, coated in bold, smoky glaze.

Beef Ribs & Lamb Chops



Jasper

R 360.00

Tender, slow-cooked ribs with smoky glaze, paired with succulent grilled Île-de-France lamb chops.

Rancher's Grill

R 290.00

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

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MAINS

Ocean's Bounty

Grilled Kingklip served with a buttery white wine sauce.

R 290.00

Golden Hake

Lightly battered Hake, fired or grilled to perfection.

R 190.00

Pan Seared Salmon

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

R 320.00

Salmon Pasta

Velvety ribbons of house-made egg pasta, gently coated in a decadent garlic butter sauce, crowned with perfectly pan-seared Salmon.

R 350.00

VEGETARIAN MAINS

Mediterranean Tomato Pasta

Fresh handmade pasta in a tomato sauce with olives, capers and herbs.

R 100.00

Tomato & Basil Gnocchi

Potato Gnocchi in a tomato, garlic and basil sauce, finished with Parmesan shavings.

R 115.00

Pumpkin & Parmesan Risotto

Risotto folded through bechamel with roasted pumpkin and parmesan.

R 145.00

Vegetarian Burger

Plant-based patty served on a toasted bun with lettuce, tomato and a tangy dressing.

R 145.00

Lemon & Herb Couscous

Couscous with roasted butternut, courgette, red onion and peppers, finished with a lemon vinaigrette.

R 125.00

SIDES

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| Baked Potato with sour cream or Oryx Butter. | R 55.00 |
| Onion Rings | R 40.00 |
| Cheesy Garlic Roll | R 55.00 |
| Savoury Rice | R 45.00 |
| Triple-Cooked Thick-Cut Chips with Oryx's house-made Seasoning. | R 55.00 |
| Crushed pumpkin with sunflower seed pesto. | R 55.00 |
| 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 Garlic Teriyaki | R 45.00 |

KIDS

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| Spaghetti Bolognese Fresh house made pasta tossed in a rich beef bolognese sauce. | R 110.00 |
| Chicken Strips & Dip Crispy chicken strips served with a Tzatziki dipping sauce. | R 105.00 |
| Mini Steak and Wedges Sirloin steak cooked to your choice of temperature served with triple cooked wedges. | R 145.00 |
| Hake & Wedges Battered Hake served with our famous Oryx wedges. | R 95.00 |
| Mac & Cheese Classic macaroni folded through a rich, creamy real cheese sauce. | R 95.00 |

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DESSERTS

Ice Cream Trio

Vanilla ice cream with house-made caramel and pistachio ice cream, with chocolate shavings.

R 95.00

Sunset Serengeti

Ask your waitron about our current cheesecake flavour.

R 115.00

Chocolate Lasagne

Layered chocolate cake with chocolate mousse and cream.

R 135.00

Diamonds in the Rough

Decadent chocolate brownie, peppermint mouse, caramel ice cream and mint dust.

R 125.00

Chocolate Lava

Chocolate Fondant baked to perfection with a luxurious liquid center served with house-made pistachio ice cream.

R 125.00

Deconstructed Lemon Meringue

A refined twist on the classic lemon meringue, featuring silky lemon curd, crisp pastry shards, and clouds of torched meringue - the perfect balanced between sweet and citrus.

R 135.00



THE LAST OUTPOST
RESTAURANT