“Double, double toil and trouble; fire burn and cauldron bubble.”
Apt words by Shakespeare for this roller coaster-democracy of ours.
Hey, if we can’t laugh at ourselves, who can we laugh at?
Welcome to the People’s Republic of Roosterkoek!
10% tips for tables of 8 and more included in bill

**Morning Regime**

**Banana Republic** 62
Roosterkoek french toast with sliced banana, bacon and golden syrup

**Saggeus special 69/75 (available all day)**
An ‘ooppetel’ roosterkoek topped with fresh tomato, a fried egg, mince and melted cheddar cheese / with or without potato wedges

**One Boer, One Breakfast 69**
A farm breakfast with two pieces of boerewors, two fried eggs, bacon and a roosterkoek with butter, cheese and jam

**Big Guns**

**Kaalget Special 50**
Our famous roosterkoek bares all in this classic favourite: two fresh roosterkoeks, served with jam, cheese and butter

**Soup of the Day 50**
A bowl of hearty soup, served with a fresh roosterkoek and butter.
Ask your waiter what’s on the stove today

**Tolhuis Salad (v) 59**
A classic Greek salad of lettuce, tomatoes, cucumber, olives and feta

**Skorokoro Burger 79**
A pure beef roosterkoek burger with cheese sauce. Named after all the skorokoro’s (old cars) that struggle through Mitchell’s Pass on a Friday afternoon. Vegetarian option also available

**Smoked Snoektert 72**
Made with home-smoked West Coast snoek (no slap tiger), served with mash and veggies or chips and salad

**Boer & Brit 89**
Traditional bangers and mash with ‘skilpadjes’ (pan-fried lamb’s liver in a caul casing), onion and gravy

**Expat Pie 92**
Chickent and mushroom pie filling ‘down under’, with a puff pastry topping, baked in a tin cup, served with veggies & chips, mash or salad

**Amandla Nkandla! 95**
No holy cows here! A traditional beef and beer pie, with veggies & mash

**Gravy Train 95**
A traditional Cape tomato and beef stew (Tamatiekos, but made with beef, because there’s this junk status thing and only the captured can afford lamb...). Served with rice and veggies.

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**Gupta’s Delight 95**
A mild Malay-style beef curry that will ‘capture’ your taste buds, but won’t have you running into the Dubai dessert. With rice, sambals & a popadum

**The People’s Choice 130**
Traditional curried mutton tripe, served with rice and vegetables

**Viva Roosterkoek!**
(With filling/topping of your choice, served with chips or salad)

**Creamy Chicken-mushroom 75**

**Behind the Boereworsgordyn 70**
Tomato relish, boerie & cheddar

**Porky Dutchman 75**
Bacon, Blue Cheese & Onion Marmalade

**Rajbhindi-chow 73**
Bunnychow-style Roosterkoek with curry mince

**Conservative Paartjie 65**
Bacon, cheese & tomato ... for the not-so-adventurous

**Mini Militia**

Baba JZ breakfast 45 / Kiddies roosterkoek burger & chips 45
Fish fingers & chips 45 / Boerewors & chips 45

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**#DietsMustFall**

**Carrot cake 39**
Traditional milk tart 32
Koeksisters & moekoffie 35
Melkkoos with roosterkoek 51

**Ama glug-glug**

Moekoffie 18
Earl grey 20
Rooibos/English tea 16
Home-made lemonade / Sparkling grape (cellar) 18
Orange juice & Soda 20
Lime & soda / Passion fruit & lemonade 20
Cola tonic & lemonade 20
Rock shandy 30
Still or sparkling water 16
Windhoek Lager & light; Hunters dry 22
Heineken, Amstel, Windhoek Draught 24
Craft Beer 45 / Gluwein 45
Brandy/vodka/cane/rum/whisky 15
Tequila 25

**Wines**

Does wyn, bokswyn ... Call it what you may.
It’s definitely not “Rooolappie” or bakkei-wyn
(That junk status thing again. You are welcome to bring your own @ R20 per bottle corkage)
Red per glass 30 / White wine per glass 25
Take Away Menu

Because of the size of our kitchen and the fact that we don’t have a dedicated takeaway section, your takeaway order won’t necessarily be ‘fast food’, especially when the restaurant is busy. During ‘snow season’ we try our best to prepare your order as quick as possible, so you can get to the snow or get back home.

Soup of the Day  45
A bowl of hearty soup, served with a fresh roosterkoek and butter. Ask your waiter what’s on the stove today

Boer & Brit  84
Traditional bangers and mash with ‘skilpadjes’ (pan-fried lamb’s liver in a caul casing), onion and gravy

Gravy Train  90
A traditional Cape tomato and beef stew (Tamatiekos, but made with beef, because there’s this junk status-thing...!), served with rice and veggies.

Gupta’s Delight  90
A mild Durban-style beef curry that will ‘capture’ your taste buds, but won’t have you running into the dessert. Served with rice, sambals & a popadum

The People’s Choice  125
Traditional curried mutton tripe, served with rice and vegetables

Viva Roosterkoek!
(With filling/topping of your choice, served with chips)

Creamy Chicken-mushroom  70

Behind the Boereworsgordy  65
Tomato relish, boerie & cheddar

Porky Dutchman  70
Bacon, Blue Cheese & Onion Marmalade

Rajbansi-chow  68
Bunnychef-style Roosterkoek

Conservative Paartie  60
Bacon, cheese & tomato ... for the not-so-adventurous

Kaalgat  10
Depending on availability

Roosterkoek with Jam  20
Roosterkoek with Jam & Cheese  25
Roosterkoek with Cheese  25
Roosterkoek with Bacon & Cheese  35
Roosterkoek with Bacon, Cheese & Tomato  40
Roosterkoek with Mince  35
Roosterkoek with Mince & Cheese  40