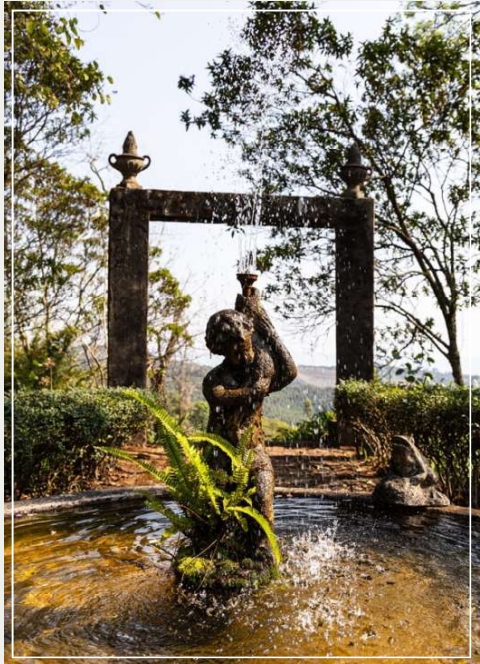




KINGS WALDEN

GARDEN MANOR

WELCOMES YOU

Nestled in the heart of the food basket of Limpopo, Kings Walden celebrates the richness of seasonal, locally sourced ingredients. With our Farm-to-Table philosophy we serve fresh and thoughtfully selected food- whether from our own kitchen garden or from neighbouring farms. Enjoy the pure sweetness of raw mountain honey, the crunch of roasted macadamias and the creamy indulgence of locally grown avocados.

The specially curated menu is designed to delight our valued guests while offering the warmth and comfort of hearty, home-style cooking. With something for everyone, our dishes bring together bold flavours and familiar favourites in perfect harmony. Our menu is complimented with selected South African wines and local drinks from our area.

We believe in the nourishment, joy and healing power of good food. That's why every meal we serve is crafted with care, bringing you not just flavour, but a sense of contentment and connection in our beautiful surroundings.

Sit back, relax, and enjoy!



BREAKFAST 07:00 – 10:00

Kings Walden Farmhouse Breakfast	130
Two eggs cooked to your liking, served with beef bacon, sautéed mushrooms, cherry tomatoes and toasted bread	
Shakshuka	120
Eggs poached in an aromatic tomato, roasted red pepper and chilli sauce with feta	
From the Valley (v)	70
A selection of seasonal fruit served with double cream yogurt, local macadamia honey and crunchy granola	
James's Homemade Banana Bread (Sugar- free option available)	60
Lightly toasted homemade banana bread with local macadamia honey	
Three-Egg Omelette	80
Filled Omelette: choose from cheese, tomato, mushroom, beef bacon or seasonal vegetables	120
Avocado Dream (vegan)	75
Creamy hummus on toasted bread with avocado, pea shoots and sautéed cherry tomatoes	
Oats Porridge (v)	70
Creamy oats porridge served with butter, brown sugar and seasonal fruits	
Freshly Baked Pastries (v)	
Butter croissant with jam	45
Pain au Chocolat (chocolate croissant)	45
Bagels	
Cream cheese (v)	40
Butter & jam (v)	40
Scrambled egg, beef bacon, tomato and mature cheddar cheese	80
Choice of bread: sourdough / brown / white / gluten free	



IN BETWEEN 10:00 – 12:00

From the Valley (v)	70
A selection of seasonal fruit served with double cream yogurt, local macadamia honey and crunchy granola	
James's Homemade Banana Bread (Sugar- free option available)	
Lightly toasted homemade banana bread with local macadamia honey	60
Freshly Baked Pastries	
Butter croissant with jam	45
Pain au Chocolat (chocolate croissant)	45
Bagels	
Cream cheese	40
Butter & jam	40
Today's Cakes	
Lizzy's chocolate cake	60
Burnt Basque cheesecake	75
Homemade Scones	70
Two homemade scones served with strawberry jam and fresh cream	

Menu

Lunch 12:00-15:00 / Dinner 18:00-20:30

Light meals & small plates

Mezze Platter (v) <i>sharing for two</i>	135
Creamy hummus, olives, cucumber and golden fried halloumi served with flatbread	
Bruschetta	
Toasted ciabatta with fresh tomato, garlic and basil (vegan)	80
Toasted ciabatta with steak, mustard aioli, caramelised onion and fresh chimichurri	95
Grilled Cheese Toastie (v)	70
Mature cheddar and tomato, toasted on your choice of bread served with a fresh side salad	
Chicken Tacos	105
Two soft tacos filled with chipotle chicken, cheese, avocado, tropical salsa and spicy mayo	
Crispy Avocado Tacos (v)	95
Two soft tacos filled with crispy tempura avocado, tropical salsa and spicy mayo	
Asian chicken pops	85
Sticky Asian-glazed chicken pops served with a spicy mayo dipping sauce	
Soup of the day	70
Please ask your waiter about today's freshly prepared seasonal soup	

Salads

Garden salad (v)	85
A vibrant garden salad of baby lettuce, cucumbers, garden cherry tomato, creamy feta and avocado finished with a light citrus vinaigrette	
Add roasted vegetables	15
Beef chimichurri salad	115
Tender beef strips served on a bed of fresh lettuce, tomato, cucumber, red onion & avocado served with a chimichurri dressing	
Cajun chicken salad	105
Succulent cajun chicken strips on a bed of fresh lettuce, cucumber, corn, tomato, avocado & red onion served with a creamy chipotle dressing	



Menu

Lunch 12:00-15:00 / Dinner 18:00-20:30

Starters

Mezze Platter (v) <i>sharing for two</i>	135
Creamy hummus, olives, cucumber and golden fried halloumi served with flatbread	
Bruschetta	
Toasted ciabatta with fresh tomato, basil and garlic (vegan)	80
Toasted ciabatta with steak, mustard aioli, caramelised onion and fresh chimichurri	95
Springbok Carpaccio	115
Thinly sliced springbok loin served with shaved Parmesan, rocket, capers and a lemon-infused olive oil dressing	
Smoked Trout Stack	120
Layers of cucumber, avocado, cherry tomatoes and smoked trout, finished with a fresh citrus dressing	
Buffalo Wings	95
Crispy chicken wings tossed in our signature buffalo sauce and served with a cooling ranch dip	
Peri-Peri Chicken Livers	85
Tender chicken livers gently sautéed in a rich spicy peri-peri sauce served with toasted ciabatta	
Soup of the Day	70
Please ask your waiter about today's freshly prepared seasonal soup	

Menu

Lunch 12:00-15:00 / Dinner 18:00-20:30

Mains

Linguine Napolitana (v)	135
Classic Napolitana linguine finished with parmesan, fresh basil and a slice of toasted ciabatta	
Add chilli garlic prawns	60
Add an extra slice of ciabatta	10
Fish of the Day	200
Fresh line fish, grilled to perfection and served with a delicate lemon butter sauce	
<i>Choice of two sides</i>	
Grilled Queen Prawns	235
250 g queen prawns grilled with your choice of peri-peri or lemon-butter sauce	
<i>Choice of two sides</i>	
Butter Chicken Curry	175
A fragrant creamy butter chicken curry served with basmati rice, sambal and a crisp papadum	
Add naan	15
Slow-cooked Lamb Curry	210
Lamb in a fragrant, mildly spiced curry with savoury rice, a crisp papadum and cooling raita	
Kings Walden Signature Burger	135
Our homemade 180 g beef patty with mature cheddar, tomato, crisp lettuce, caramelised onion and wholegrain mustard mayonnaise, served with golden fries	
Add jalapenos	10
Steaks	
Our premium 28-day matured steaks are butter-basted expertly grilled and served with your choice of homemade mushroom, peppercorn or chimichurri sauce	
<i>Served with your choice of two sides</i>	
Ribeye 250 g	275
Fillet 200 g	250
Rump 300 g	230
Sides	
Garden salad, sweet potato fries	40
Fries, savoury rice, roasted vegetables	35



Menu

Lunch 12:00-15:00 / Dinner 18:00-20:30

Desserts & Sweet Moments

We proudly serve handcrafted Dando's ice cream, made locally with fresh ingredients

Lizzy's Chocolate Cake	75
Rich chocolate cake served with creamy vanilla ice cream	
Dando's Ice Cream Tub (120 ml)	40
Please ask your waiter about today's flavours	
Belgian Waffle	75
Freshly baked waffle served with syrup and creamy vanilla ice cream	
Cheesecake Pot	50
Please ask about today's flavour	
Burnt Basque Cheesecake	75
With chocolate sauce	
From the Valley	75
Seasonal fruit served with creamy vanilla ice cream	
Dando's Vanilla Ice-Cream	50
A generous scoop served with warm chocolate sauce	
Seasonal Sorbet	60
Please ask your waiter about today's freshly prepared flavour	
Dom Pedro	S / D
A classic South African dessert cocktail made with creamy vanilla ice cream and your choice of liqueur	
Kahlúa	65/95
Amarula	60/90
Kings Walden Affogato	65
A scoop of Dando's vanilla ice cream gently drowned in a freshly brewed Krabbefontein espresso	

GOLDEN HOUR 15.00 – 17.00

Nibbles

Olives (v)	35
Beef Biltong	60
Crushed Spiced Macadamias (v)	40
Golden Fries & Aioli (v)	40

Mezze Platter -Sharing for Two (v)

Creamy hummus, olives, cucumber and golden fried halloumi served with flatbread	135
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Bruschetta

Toasted ciabatta with fresh tomato, basil and garlic (vegan)	80
Toasted ciabatta with steak, mustard aioli, caramelised onion and fresh chimichurri	95

Grilled Cheese Toastie (v)

Mature cheddar and tomato toasted on your choice of bread served with a fresh side salad	70
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Asian Chicken Pops

Sticky Asian- glazed pops served with a spicy mayo dipping sauce	85
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Sweet Treats

Lizzy's Chocolate cake	55
Burnt Basque cheesecake	75
Two homemade scones served with strawberry jam and fresh cream	70

OUR BAR SELECTION

Soft drinks

Soft Drinks 300 ml	28
Coca-Cola, Coca-Cola Zero, Cream Soda, Fanta Orange, Fanta Zero, Sprite	
Appletiser & Grapetiser	38
Cappy Fruit Juices	30
Still or Sparkling Water 500ml	20
Premium Mixers 200 ml	25
Schweppes Lemonade, Soda Water, Ginger Ale, Dry Lemon, Tonic	
Cordials	5
Grenadine, Passion Fruit, Cola Tonic, Lime	

Beers

Castle Lite, Black Label, Hansa	35
Heineken, Corona, Windhoek Draught / Lager	40
Non-alcoholic Beer	40
Zwakala locally brewed craft Beer	45

Ciders & Ready-to-drink

Brutal Fruit Ruby Apple	35
Belgravia Gin & Tonic	45
Hunters Gold, Hunters Dry, Savannah Dry	40

Liqueurs & Shooters

	single
Jägermeister	30
Amarula	25
Kahlúa	30
Butlers Triple Sec	20
Tequila Gold or Silver	25
Old Brown Sherry	15
Oude Meester Peppermint Liqueur	25
Southern Comfort	20

Gin

	Single
Gordon's Gin	25
Tanqueray	35
Old Packhouse handcrafted local Gin	40
<i>Crystal, Mandarin, Blueberry, Dragon fruit, Valencia</i>	

Whisky

	Single
Johnnie Walker Red Label, J & B, Bells	30
Jack Daniel's Tennessee Whiskey	35
Johnnie Walker Black Label	45

Vodka

	Single
Smirnoff Red	25

Brandy

	single
KWV 3 Year, Richelieu	25
Klipdrift Premium	30
Hennessey VS Cognac	55

Rum

	single
Bacardi White, Captain Morgan, Spiced Gold	25

Coffee, Tea & Refreshments

Krabbefontein Coffee

We proudly serve freshly roasted coffee from Krabbefontein, nestled in the beautiful Magoebaskloof Mountains

Espresso (Single)	25
Espresso (Double)	30
Americano	30
Flat White	40
Cappuccino	35
Caffè Latte	35
Cortado	30
Macchiato (Single)	27
Macchiato (Double)	32

Add Almond or Oat Milk +12

Hot Chocolate

Rich, creamy hot chocolate	45
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Tea

Tea	25
Choose from our selection of premium teas	
Fresh Mint Tea	30
Fresh garden mint, served with local honey	
Fresh Ginger Tea	30
Fresh ginger, served with local honey and lemon	

Freshly Pressed Juice

Freshly pressed from locally grown Limpopo oranges	40
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Milkshakes

Milkshakes	45
Choose from Vanilla, Chocolate, Strawberry, Bubble-gum, Lime or Banana	

Don Pedro

Kahlúa Don Pedro	65/95
Kahlúa blended with creamy vanilla ice cream	
Amarula Don Pedro	60/90
South Africa's iconic Amarula blended with vanilla ice cream	

Cocktails & Mocktails

Kings Walden Signature	80
Vodka, triple sec, lemonade and passion fruit	
Garden Gin & Tonic	65
Old Packhouse Gin, fresh rosemary from our garden, citrus and premium tonic	
Long Island Iced Tea	100
Vodka, Gin, White Rum, Tequila and Triple Sec	
Cosmopolitan	80
Vodka, Triple sec and cranberry juice	
Mojito	70
White rum, fresh lime, mint, sugar and soda	
Andiamo Orange Aperitif Spritz	80
A refreshing Italian-style aperitif served over ice with a slice of orange	
Mocktails	60
Ask your waiter about today's handcrafted mocktail creations	

Andiamo Orange Aperitif Spritz (250 ml can)	70
Available in Alcohol or Non-Alcohol. Perfect for enjoying in the garden	