

	DAY 1	DAY 2	DAY 3	DAY 4	DAY 5	DAY 6	DAY 7	DAY 8	DAY 9	DAY 10
EARLY MORNING (boating setup in camp; game drive in the bush)	Fruit Salad Cheese Platter – cheddar & cream cheese Eggs – boiled or scotch Rusks Fruit & Plain Yoghurt Toasted muesli Bircher oats in pots									
GAME DRIVE AM	(Must be made before safari starts)	Granola bars & fruit	Oaty energy bars & fruit	Cashew nut biscuits & fruit	Coconut date cookies & fruit	Granola bars & fruit	Oaty energy bars & fruit	Cashew nut biscuits & fruit	Coconut date cookies & fruit	

BRUNCH (everyday)	Fruit platter Cheese board – cheddar & a choice of either camembert or blue, cheese biscuits (seed crackers/water biscuits), pickles (stuffed pepperdews/onions/gherkins) Deconstructed salad – lettuce, toasted seeds, red onion rings, cucumber, cherry tomatoes, olives, marinated artichokes, feta cheese, Fruit juice & cold water with slices of lemon/ginger/apple Condiments – mustard, salt, black pepper, chilli sauce, olive oil & balsamic vinegar, homemade salad dressing									
<i>Bread:</i>	Pumpkin seed & oats	Whole-wheat nut	<b>PICNIC</b> Flatbread with zaatar	Zucchini loaf	Oregano damper	Rye treacle quick bread	<b>PICNIC</b> Sunflower & oat	Cheese & onion loaf	Soft focaccia buns	<b>COOKED BREAKFAST</b> Fresh bread
<i>Meat:</i>	Chorizio & onion	Chicken lettuce cups	Smoked chicken	Lamb kofta	Crispy duck pancakes	Dill & Chive fish patties	Ham & egg tart	BBQ chicken wings	Hamburgers	Bacon Eggs
<i>Vegetarian:</i>	Sweet Potato purses	Broccoli pesto frittata	Tomato relish	Guacamole Tzatziki Fine tomato	Mushroom skewers	Spicy sweet potato crisps	Pea & quinoa fritters	Butternut pansotti (FB)	Spinach & feta braai pie	Grilled tomato
<i>Salad 1:</i>	Fennel (tomato) & celery	Chickpea & halloumi	Cucumber radish & snap pea	Chickpea & pepper	Melon, mozzarella & basil	Asparagus & pea salad	Butternut, pine nut & rocket	Coconut cabbage slaw	Beetroot carrot slaw	Mushrooms Baked beans
<i>Salad 2:</i>	Beetroot, zucchini & pomegranate	Salsa salad	Cauliflower tabbouleh	Green bean & baby corn	Apple, pecan, celery	Cucumber, blue cheese & bacon	Charred broccoli w/ haloumi	Caprese salad	Marinated zucchini salad	Sautéed potato

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TEA	Homemade biscuits, mixed nuts, fresh fruit on the tea station									
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GAME DRIVE PM/ WALKING	Dry fruit – mango/banana/marula Nuts – roasted Biltong/Dry wors									
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DINNER	Condiments – mustard, olive oil, sweet chilli sauce, balsamic,									
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Main:	Fillet steak with lime & black pepper dipper	Salmon/Bream with fennel (celery) & gooseberries	Chicken curry with sambals	<b>BRAAI</b> Boerewors on a stick & Chicken flatties	Pork fillet with peas & caramelised onion	Beef fillet with roasted cherry tomatoes	Lamb biryani	<b>BRAAI</b> Sticky ribs & Steak with chilli chimichurri	Chicken in yogurt and lemon	
Vegetarian:	Asparagus quinoa (barley) risotto	Coconut vegetable curry	Courgette pasta with tomato, olive and caper sauce	Samp & gem squash risotto	Ricotta & spinach ravioli	Falafel with peanut dipping sauce	Carrot & zucchini croquettes	Moroccan chickpea with creamy spinach	Vegetable paella	
Starch:	Mashed root vegetables	Sesame ginger wild rice	Cauli-rice	BBQ corn with trio of butter	Cheesy jacket potatoes	Hasselback potatoes	Rice in biryani	Potato & caramelised onion bake	Noodles	
Vegetable:	Steamed mixed veg with roasted garlic	Roasted Broccoli, snow peas & peas	Wilted spinach, mushrooms, pak choy (cabbage)	Roasted sage mushrooms	Vegetable stir-fry	Steamed vegetables with roasted garlic	Creamed cabbage Aubergine schnitzel	Honey & lemon roasted carrots, peas & beetroot	Grilled vegetables – corn, snow peas, red pepper	
Dessert:	Goopy dark chocolate pudding	All-spice apple bake with cardamom cream	Cheesecake cups	Banana's on the fire with caramelised nuts	Milk balls with cinnamon dust	Pear & granadilla fruit crumble	Nutella pancakes	Rooibos infused malva pudding	Grilled pear with vanilla marscopone	