

LUNCH & DINNER MENU }

STARTERS

BEEF CARPACCIO , Blushed tomato, rocket, parmesan and balsamic reduction	\$8
CHICKEN LIVER PERI-PERI , Bunny chow 🍴	\$8
LIVER PATE , Red onion jam and grissini	\$8
BEEF SPRING ROLLS , With spicy Thai dipping sauce 🍴	\$7
VEG SPRING ROLLS , With sweet chilli sauce (V)	\$6
CRUMBED BUFFALO WINGS , With smokey BBQ sauce	\$8
CRACKER CRUSTED PRAWNS , With a coriander emulsion	\$10
MUSHROOM & THYME BRUSCHETTA , with parmesan cheese (V)	\$7
PANKO COATED CROCODILE SKEWERS , marinated using Asian flavours	\$8

SALADS

BEEF TAGLIATE , rare roast beef fillet, parmesan, rocket, blushed tomatoes and caper vinaigrette	\$14
CAESER SALAD , Crisp lettuce, bacon chips, anchovy beignet, egg, parmesan, grissinis and garlic emulsion (add chicken \$3)	\$13
THAI BEEF NOODLE SALAD , Carrot and courgette ribbons, red cabbage, glass noodles, coriander, chilli, mint and rare roast beef fillet strips 🍴	\$14
BRIOSO SALAD , Roast butternut, beetroot, rocket, feta, pumpkin seeds, grissinis, parmesan and balsamic vinaigrette (add chicken \$3)	\$12
POKE BOWL , Sushi rice, avo (seasonal), cucumber, carrot ribbons, toasted sesame seeds, pickled ginger, soy sauce and kewpie mayo (V)	\$14
- Veg tempura (V)	\$15
- Crumbed chicken strips	\$15
- Cracker crusted prawns	\$18

BURGERS (served with fries)

All beef burgers are hand-ground on site from a prime selection of homegrown beef, yielding an 80/20 meat to fat ration. Our burger buns are made in-house and smothered with hand-made mayo.

PORT STILTON BURGER , Caramelized onion and blue cheese on 250g beef patty	\$15
PLAIN BURGER , Beef patty and homemade BBQ sauce	\$13
BBQ CHEESE BURGER , Beef patty, cheese and homemade BBQ sauce	\$14
PEPPER BURGER , Beef patty topped with a homemade pepper sauce	\$14
THE DUDE , 250g beef patty, bacon, avo (seasonal) and crumbled feta	\$17
FLAME-GRILLED PERI-PERI CHICKEN BURGER 🍴	\$14
TRIO OF SLIDERS , 3 mini burgers with assorted toppings	\$14
VEG BURGER , beetroot, carrot & chickpea patty with mozzarella, rocket and red pepper pesto	\$13

WRAPS (served with fries)

CRUMBED CHICKEN , Tomato salsa and garlic aioli	\$14
ROAST VEG , Butternut, feta, baby spinach and red pepper pesto (V)	\$13
BEEF FAJITA , Seared spicy beef strips, peppers, guacamole, coriander, cream cheese and toasted cumin 🍴	\$15
PRESIDENT , crumbed crocodile strips, julienne veg, toasted sesame seeds, coriander and japanese mayo	\$14

PIZZAS

Wood-fired thin crust Italian pizza

GARLIC AND HERB FOCACCIA , No tomato base or cheese (V)	\$8
FETA FOCACCIA , with rosemary, olive oil, salt and pepper (no tomato base or mozzarella cheese) (V)	\$9
MARGHERITA , With blushed tomato, mozzarella, garlic and basil pesto (V)	\$11
QUATTRO FORMAGGI , Mozzarella, blue cheese, brie and parmesan (V)	\$15
ESOTICA , Ham and pineapple	\$14
TROPICALE , Bacon and banana	\$14
REGINA , Ham and mushroom	\$14
ROMAGNOLA , Spinach, feta and roasted garlic (V)	\$14
ARRABIATA , Tomato, Napoli salami and chilli 🍴	\$14
PROSTITUTO , Bacon, spinach, avo (seasonal) and feta	\$14
STAGIONATA , Ham, mushroom, olives, artichoke	\$14
PARMA , Prosciutto crudo, fresh rocket	\$15
INFERNO , Peri-peri chicken and roasted red peppers 🍴	\$14
ERINCELLA , Smoked salmon, cream-cheese, rocket, avo (seasonal), potato and capers (no tomato base)	\$17
BBQ CHICKEN , Shredded chicken in our smokey BBQ sauce	\$14
PESTO , Chicken, basil pesto, feta, baby spinach and pine nuts	\$15
THE MEXICAN , Beef mince, chilli, sour cream, guacamole (seasonal) and coriander 🍴	\$14
STREGA , Peri-peri chicken livers 🍴	\$15

FLAME-GRILLED (served with your choice of 1 side)

RUMP STEAK 400g	\$24
FILLET STEAK 200g	\$17
FILLET STEAK 400g	\$25
FILLET ON THE BONE	\$23
SMOKEY BBQ PORK RIBS	\$28
TOMAHAWK STEAK 550g , Served with herbed butter	\$29

WOOD-FIRED & OTHER DISHES

PIE OF THE DAY , Served with fries	\$13
HALF CHICKEN , Served with fries	\$15
NACHOS (V) 🍴	\$14
- Add beef \$4 or Add chicken \$3	
BATTERED FISH & CHIPS , Tartar sauce and green salad	\$14
CHICKEN SCHNITZEL , Mushroom sauce and fries	\$14

SAUCES

THYME AND MUSHROOM SAUCE	\$4
CRUSHED PEPPER SAUCE	\$4
BLUE CHEESE SAUCE	\$4
COWBOY BUTTER	\$4
CHIMICHURRI SAUCE	\$4

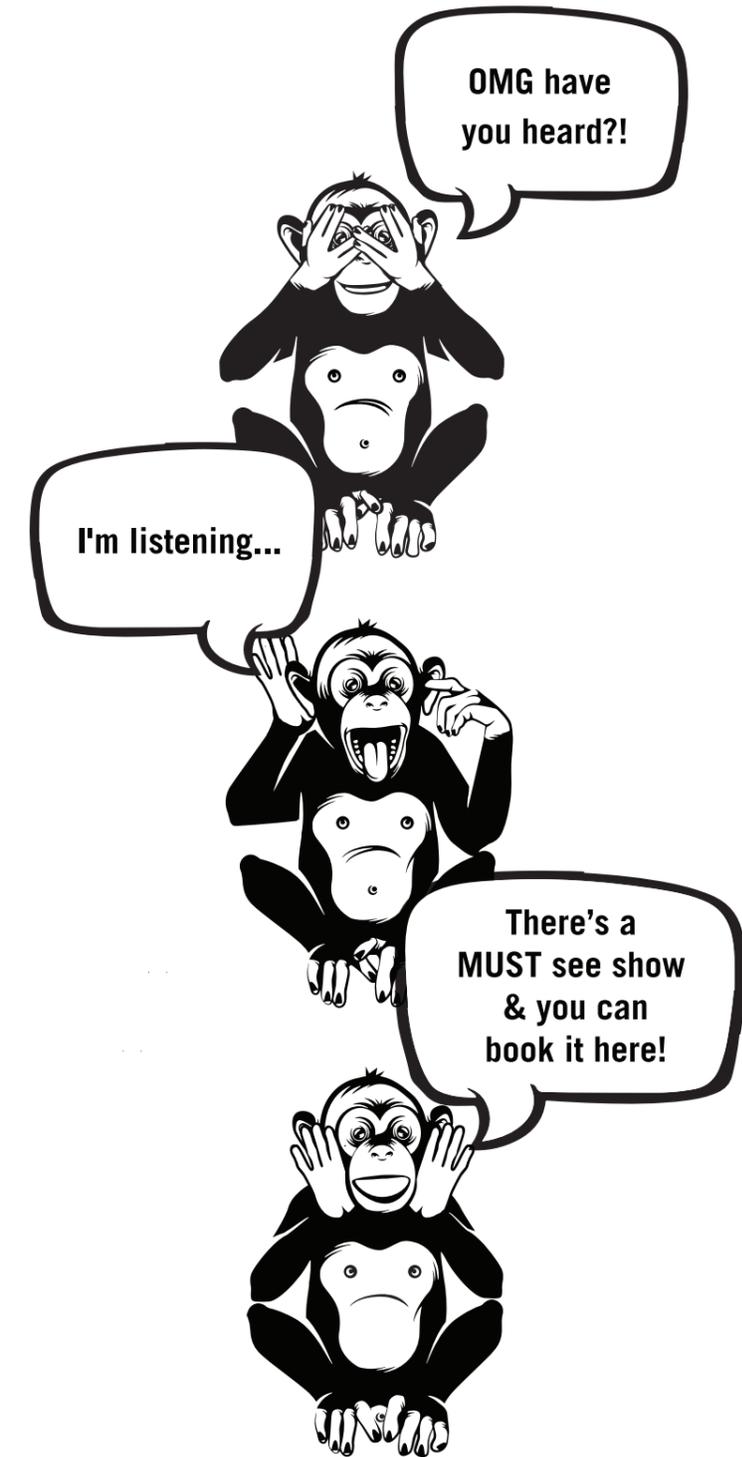
SIDES

BUTTERED MASH	\$3
SIDE GREEK SALAD	\$5
ROASTED VEGETABLES	\$4
FRIES	\$4

DESSERT

CHOCOLATE PIZZA Danish pastry base pizza with hazelnut Nutella & nut brittle (please allow 20 minutes for preparation)	\$15
CHOCOLATE TORTE Banana parfait, salted caramel ice-cream, panko coated banana, cashew brittle and chocolate tuiles	\$8
VANILLA PANNA COTTA Summer fruit soup and berry sorbet	\$8
MALVA PUDDING Crème Anglaise, vanilla bean ice-cream & brandy snaps	\$7
AFFOGATO Vanilla bean ice-cream, espresso, Disaronno liqueur, almond brittle	\$6
AN ASSORTMENT OF HOMEMADE ICE-CREAM	\$6

All prices shown are in US Dollars (\$). Please ask your waiter for the rate of the day when paying in local currency.



SIMUNYE
WE ARE ONE

BUY YOUR TICKETS NOW!

ASK US TO FIND OUT MORE

DRINKS MENU }

BEERS & CIDER

LOCAL BEER		IMPORTED BEER		CIDERS	
Zambezi	\$2.5	Castle Lite	\$3	Savanna Dry	\$3
Castle	\$2.5	SOL	\$3	Savanna Light	\$3
Black Label	\$2.5	Heineken	\$3	Savanna Zero	\$3
Golden Pilsener	\$2.5	Heineken Silver	\$3	Hunters Dry	\$3
<i>if only 440ml available</i>	\$3	Windhoek Draught	\$4	Hunters Gold	\$3
		Corona	\$4		

LOCAL BEER ON TAP

BEER (Ask your waiter about our selection of beers on tap)	\$4
THE RIVER BREW CO.	\$6

IMPORTED SPIRITS

POURING SPIRITS	\$2	BOURBON WHISKEY	Laphroaig 10yr	\$7	
		Jack Daniels	\$3	Famous Grouse	\$2.5
		Jim Beam	\$3	Chivas	
				-12yr	\$4
				-18yr	\$8
		LIQUEURS		Glenfiddich	
		Amaretto Disaronno	\$4	- 12yr	\$4
		Amarula Cream	\$2.5	- 15yr	\$7
		Drambuie	\$4	- 18yr	\$12
		Cointreau	\$4	Monkey Shoulder	\$4
		Frangelico	\$3	Glenlivet	
		Kahlua	\$3	- 12yr Single Malt	\$4
		Malibu	\$3	Macallan	
				- 12yr	\$7
		IRISH WHISKY		- 18yr	\$18
		Jameson	\$3	Glenmorangie	
		Jameson Caskmates	\$4	- 10yr	\$6
		Bushmills	\$4	- Quinta Ruban	\$8
		Samuel Gelstons	\$3		
		Pogues	\$3		
		Peaky Blinder	\$3	RUM	
				Captain Morgan	\$2.5
				Spiced / Dark	
				Dead Mans Fingers	\$3
		SCOTCH WHISKY			
		Johnnie Walker		TEQUILA & SHOOTERS	
		- Red	\$2.5	Olmecca Tequila	\$3
		- Black	\$4	Sourz	\$2
		- Gold	\$5	Strawberry Lips	\$3
		- Green	\$7	Jagermeister	\$3
		- Platinum	\$12	Sambuca	\$3
		- Blue	\$18	Ponchos	\$3
		Bells	\$2.5		
		J&B	\$2.5		

COCKTAILS

CLASSICS

APEROL SPRITZ, Prosecco with a dash of Aperol bitters	\$8
MARTINI, Vodka or gin, shaken or stirred with vermouth. Served perfect, sweet, naked, dirty or 50/50	\$7
PIMM'S NO.1 CUP, Pimms, grenadine and ginger ale, garnished with cucumber, mint and fresh strawberries	\$8
LONG ISLAND ICE TEA, Vodka, gin, rum, triple sec and tequila. Shaken, on ice and layered with lemon juice and Coke	\$9

RUM

MOJITO CLASSICO, Rum, fresh lime, mint, topped with soda water	\$8
STRAWBERRY MOJITO, The classic with strawberries, topped with Sprite	\$8
DAIQUIRI, Rum, triple sec, seasonal fruit blended with ice	\$8
ZAMBEZI MAI THAI, White rum, dark rum, triple sec, orange juice, pineapple juice and grenadine	\$8
PINA COLADA, Rum, Malibu, coconut cream and fresh pineapple juice	\$8
CUBA LIBRE, Rum, lime juice and Coca-Cola	\$8

WHISKEY

OLD FASHIONED, Whiskey, gomme syrup, bitters and an orange twist	\$8
WHISKEY SOURS, Whiskey, shaken with sweet & sour mix and egg white	\$8
MANHATTAN, Bourbon, sweet Vermouth, bitters and a maraschino cherry	\$8

GIN – WHITLEY NEILL

ORIGINAL, Whitley Neill Original, house-made baobab syrup, fresh orange and pink grapefruit	\$8
VERY-BERRY COLLINS, Whitley Neill Raspberry, mixed berries, fresh lemon juice, sugar syrup, topped with soda	\$8
CUCUMBERS & TEA, Whitley Neill Aloe & Cucumber, house-made green tea syrup, fresh lemon/lime, topped with lemonade	\$8
PROTEA BEE STING, Whitley Neill Protea & Hibiscus, honey, fresh mint and fresh lemon juice	\$8

VODKA

COSMO, Vodka, cranberry juice and triple sec with a squeeze of fresh lime juice	\$7
SEX ON THE BEACH, Vodka, peach schnapps, orange juice and grenadine	\$7
MOSCOW MULE, Vodka, ginger beer, lemon and bitters	\$7
BLOODY MARY, Vodka, tomato juice, Worcestershire sauce and Tabasco	\$7
BLACK RUSSIAN, Vodka and Kahlua on crushed ice	\$7

TEQUILA

MARGARITA, Tequila, triple sec and lemon juice	\$8
PINEAPPLE LEMONADE, Tequila, lemon juice, pineapple juice and mint	\$8
TEQUILA SUNRISE MIMOSA, Tequila, prosecco, fresh orange juice and grenadine	\$8

DESSERT

DEATH BY CHOCOLATE, Chocolate liqueur, Amarula and ice-cream	\$8
WHITE CHOCOLATE MARTINI, Vanilla vodka, shaken with white chocolate liqueur	\$8
WHITE RUSSIAN, Kahlua, vodka and milk shaken on ice	\$8
TOBLERONE, Chocolate liqueur, Kahlua, Amarula and milk	\$8

JAM JARS (served on crushed ice)

STRAWBERRY MOONSHINE JULIP, Scotch, strawberries, lemon juice and mint	\$9
BAHAMAN BREEZE, Dark rum, banana liqueur, honey, pineapple juice and mint	\$9
TROPICAL PEACH SODA, Malibu, peach schnapps, apricot jam and ginger ale	\$9
LOUISIANA, Southern Comfort, apricot jam, apple juice and mint	\$9



FIND OUT MORE



Please note, 10% service charge will be added on tables of 8.

PLEASE NOTE, NO SPLIT BILLS

KIDS MENU }

Little Monkey Burger \$4

Crumbed Chicken Strips \$4

Kids Margherita \$5

Battered Fish Fingers \$4

Mac & Cheese \$5

(Add a portion of chips with your meal) \$2

Monkey Shake \$3

Vanilla

Chocolate

Strawberry

Banana

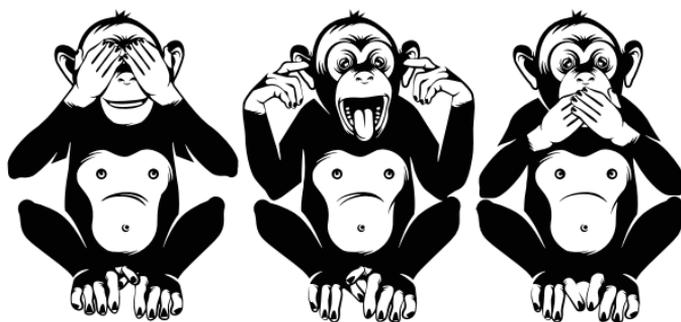
Milo

Bar One

Bubblegum

(keep the cup!)





SWEET THINGS

DESSERTS

CHOCOLATE PIZZA 15
Danish pastry base pizza with hazelnut Nutella & nut brittle

CHOCOLATE TORTE 8
With chocolate mousse & dark chocolate ice-cream

VANILLA PANNA COTTA 8
With Summer fruit soup & berry sorbet

MALVA PUDDING 7
Crème Anglaise, vanilla bean ice-cream & brandy snaps

AFFOGATO 6
Vanilla bean ice-cream with a shot of espresso, Disaronno Liqueur, topped with almond brittle

AN ASSORTMENT OF HOME-MADE ICE CREAM 6