

BREAKFAST MENU }

SERVED
UNTIL 11AM



EGGS BREAKFAST

FRIED EGGS & BACON , 2 fried eggs, streaky bacon, blushed tomatoes & toasted ciabatta	\$6
POACHED EGGS & AVOCADO , poached eggs, fresh avocado, cream cheese, chilli, chives & toasted ciabatta	\$8
POACHED EGG & SALMON , poached eggs, smoked salmon, english muffin, hollandaise & dill oil	\$10
BROOKS BREAKFAST , 2 fried eggs, sausage, mushrooms, streaky bacon, blushed tomatoes, homemade baked beans & toasted ciabatta	\$10
SPICY CHICKEN LIVERS , on toasted ciabatta & topped with a poached egg chilli, chives & toasted ciabatta	\$6
BACON & EGG ROLL , bacon, fried egg, homemade mayo on a toasted brioche bun	\$6
(Add French fries or side salad)	\$2

BENEDICTS

2 POACHED EGGS ON A TOASTED ENGLISH MUFFIN WITH HOLLANDAISE SAUCE	
- Spinach (V)	\$7
- Ham	\$8
- Bacon	\$8
- Smoked Salmon	\$9
(Add French fries or side salad)	\$2

OMELETTE (V)

WITH YOUR CHOICE OF 3 FILLINGS indezi cheddar, danish feta, onions, blushed tomatoes, spinach, mushrooms, roasted red peppers	\$10
Protein options	
- Bacon	
- Ham	

SIMPLE FAVOURITES

MUESLI , mixed berries	\$8
SMASHED AVO AND TOAST	\$6
FRENCH TOAST , with bacon and syrup	\$8

CAKES & BAKES

SELECTION OF CAKES	P.O.R
GIANT CHOC CHIP COOKIE	\$3
WAFFLE & ICE CREAM golden syrup, choc drizzle, strawberry coolie or salted butterscotch	\$5

COFFEE

ESPRESSO	\$2
CORTADO	\$3
AMERICANO	\$2
CAPPUCCINO	\$3
FLAT WHITE	\$3
LATTE	\$3
MOCHACCINO	\$3
EXTRA SHOT	\$1
(Add a flavoured shot: vanilla, hazelnut, caramel)	\$1
ALL THE ABOVE IS AVAILABLE IN DECAF	

MILK ALTERNATIVES

ALMOND MILK OR OAT MILK	\$2
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TEA

TEA ask about our selection

SPECIALITY

HOT CHOCOLATE	\$3
MILO	\$3
CHAI LATTE (unsweetened or sweetened)	\$4
ROOIBOS CAPPUCINO	\$3
BEETROOT GINGER CAPPUCINO	\$3
TUMERIC LATTE	\$4
MATCHA LATTE	\$4

ICE ICE BABY

ICED AMERICANO	\$3
ICED LATTE	\$3.5
FREEZOCINO (coffee, chocolate, white chocolate)	\$4
ICE CRUSHER (strawberry, mixed berry, watermelon, coconut and pineapple)	\$4
MUTOMBO ICE TEA (hibiscus deliciousness)	\$4
FRESH PRESSED JUICE (ask for flavours of the day)	\$4

SOFT DRINKS & WATER

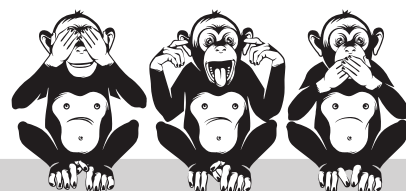
SOFT DRINKS (coca-cola, coke zero, fanta, stoney gingerbeer, pinenut, cherry plum, 7up, ginger ale, lemonade)	\$2
LA VIE STILL 750 ml	\$4
LA VIE SPARKLING 750 ml	\$4

MILKSHAKES

VANILLA, CHOCOLATE, STRAWBERRY, BANANA, MILO, BAR ONE, COFFEE, SALTED BUTTERSCOTCH, BUBBLEGUM **\$4**
(Add a flavour shot to customise your shake, or a liqueur)

KIDS MENU }

SCRAMBLED EGGS & TOAST	\$4
TOASTIES (Ask about our available options)	\$4
FRENCH TOAST	\$3.5
WAFFLES OR PANCAKES enjoyed with syrup & cream or ice-cream	\$5
(Add bacon, sausage or chips)	\$2



LUNCH & DINNER MENU }

SMALL PLATES

CHICKEN LIVER PERI-PERI, Bunny chow 🍴	\$8
CHAR-GRILLED DEBONED CHICKEN THIGH, With sweetcorn salsa and harissa mayo (I'M NEW)	\$9
CRISPY DANISH FETA PARCELS, With grape jam and garlic emulsion (V) (I'M NEW)	\$9
BEEF SPRING ROLLS, With spicy Thai dipping sauce 🍴	\$8
VEG SPRING ROLLS, With sweet chilli sauce (V)	\$7
CRUMBED BUFFALO WINGS, With smokey BBQ sauce	\$8
CRACKER CRUSTED PRAWNS, With a coriander emulsion	\$10
SALMON ROSES, Pickled ginger, kewpie mayo, soy sauce	\$10
SALT & PEPPER CALAMARI, Homemade tartar sauce	\$9

SALADS

CHUNKY GREEK, Cubed feta, cucumber, tomato, calamata olives, red onion, basil and oreganum (V)	\$13
CAESER SALAD, Crisp lettuce, chicken, bacon chips, anchovy beignet, parmesan, grissinis and garlic emulsion	\$14
THAI BEEF NOODLE SALAD, Carrot and courgette ribbons, red cabbage, glass noodles, coriander, chilli, mint and rare roast beef fillet strips 🍴	\$15
BRIOSO SALAD, Roast butternut, beetroot, rocket, feta, pumpkin seeds, grissinis, grilled chicken strips and balsamic vinaigrette	\$14
POKE BOWL, Sushi rice, avo (seasonal), cucumber, carrot ribbons, toasted sesame seeds, pickled ginger, soy sauce and kewpie mayo (V)	\$12
- Veg tempura	\$14
- Crumbed chicken strips	\$16
- Cracker crusted prawns	\$18
- Salmon	\$17

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.

PLAIN BURGER, Beef patty and homemade BBQ sauce	\$14
PORT STILTON BURGER, Caramelized onion and blue cheese on 250g beef patty	\$16
BBQ CHEESE BURGER, Beef patty, cheese and homemade BBQ sauce	\$15
PEPPER BURGER, Beef patty topped with a homemade pepper sauce	\$15
THE DUDE, 250g beef patty, bacon, avo (seasonal) and crumbled feta	\$18
FLAME-GRILLED PERI-PERI CHICKEN BURGER 🍴	\$15
CRUMBED CHICKEN BURGER with homemade peri-mayo	\$16
VEGGIE BURGER (BEETROOT, CHICKPEA AND CARROT) Mozzarella, basil pesto and garlic aioli (V)	\$14

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

PIZZAS

Wood-fired thin crust Italian pizza	
GARLIC AND HERB FOCACCIA, No tomato base or cheese (V)	\$9
FETA FOCACCIA, with rosemary, olive oil, salt and pepper (no tomato base or cheese) (V)	\$10
MARGHERITA, With blushed tomato, mozzarella, garlic and basil pesto (V)	\$11
QUATTRO FORMAGGI, Mozazarella, blue cheese, brie and parmesan (V)	\$15
ESOTICA, Ham and pineapple	\$14
REGINA, Ham and mushroom	\$14
ROMAGNOLA, Spinach, feta and roasted garlic (V)	\$14
PEPPERONI, Tomato base and pepperoni, add chilli for free 🍴	\$15
PROSTITUTO, Bacon, spinach, avo (seasonal) and feta	\$15
STAGIONATA, Ham, mushroom, olives, artichoke	\$15
INFERNO, Peri-peri chicken and roasted red peppers 🍴	\$15
BBQ CHICKEN, Shredded chicken in our smokey BBQ sauce	\$15
PESTO, Chicken, basil pesto, feta, baby spinach and pine nuts	\$15

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

RUMP STEAK 400g	\$26
FILLET STEAK 200g	\$19
FILLET STEAK 400g	\$26
FILLET ON THE BONE	\$25
SMOKEY BBQ PORK RIBS	\$30
TOMAHAWK STEAK 550g, Served with herbed butter	\$30

WOOD-FIRED & OTHER DISHES

HALF CHICKEN, Served with fries	\$15
NACHOS (V) 🍴 (Add beef \$6 or Add chicken \$4)	\$14
JUMBO NACHOS (V) 🍴 (Add beef \$6 or Add chicken \$4)	\$18
BATTERED FISH & CHIPS, Tartar sauce and green salad	\$15
CROWN ROAST CHICKEN BREAST, Served with your choice of side and either a chimichurri or mushroom sauce (I'M NEW)	\$15
CHICKEN SCHNITZEL, Served with your choice of side, mushroom sauce and fries	\$15

SAUCES

MADAGASCAN GREEN PEPPER SAUCE	\$4
THYME AND MUSHROOM SAUCE	\$4
MONKEY GLAND SAUCE	\$4
BLUE CHEESE SAUCE	\$4
CHIMICHURRI SAUCE	\$4
COWBOY BUTTER	\$4

SIDES

POTATO DAUPHINOISE	\$5
BUTTERED MASH	\$3
SIDE GREEK SALAD	\$5
ROASTED VEGETABLES	\$4
FRIES	\$4
PILAU RICE	\$3

DESSERT

CHOCOLATE INDULGENCE, Pot Au Crème, torte, mousse, tuilles and ice-cream	\$10
BAKED ORANGE PUDDING, Crème anglaise, brandy snaps ice-cream and cinnamon	\$9
TIRAMISU, Dark chocolate sauce and pistachio ice-cream	\$9
VANILLA PANNA COTTA, Summer fruit soup, mint and berry sorbet	\$9
AFFOGATO, Vanilla bean ice-cream, espresso, Disaronno liqueur, almond brittle	\$7
SPANISH CHURROS, with chocolate dipping sauce	\$7
AN ASSORTMENT OF HOMEMADE ICE-CREAM	\$6



DRINKS MENU }

BEERS & CIDER

LOCAL BEER		IMPORTED BEER		CIDERS & RTD'S	
Zambezi	\$2.5	SOL	\$4	Savanna	\$3
Castle	\$2.5	Heineken	\$3	Hunters Dry	\$3
Castle Lite	\$2.5	Heineken Silver	\$3	DMF Rum & Raspberry	\$3
Black Label	\$2.5	2M	\$3	Ice Tropez	\$8
Golden Pilsener	\$2.5	Windhoek Draught	\$4	Belgravia Gin &	\$3
if only 440ml available		Corona	\$4	Dry Lemon	

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		Famous Grouse		\$2.5	
VODKA	Absolut	\$3		Jack Daniels	\$3	Chivas			
	J.J Whitley	\$3		Gentleman Jack	\$4	-12yr		\$4	
	Grey Goose	\$5		Jim Beam	\$3	-18yr		\$8	
	Belvedere	\$5		Woodford reserve	\$5	Glenfiddich			
	Ciroc	\$5		LIQUEURS		- 12yr		\$4	
	Masau	\$4		Amaretto Disaronno	\$4	- 15yr		\$7	
	Skyy	\$3		Amarula Cream	\$2.5	- 18yr		\$12	
BRANDY & COGNAC				Drambuie	\$4	- 21yr		\$20	
	KWV 10yr	\$4		Cointreau	\$4	Monkey Shoulder		\$4	
	Blauwklippen	\$6		Frangelico	\$3	Glenlivet			
	1920	\$5		Kahlua	\$3	- 12yr Single Malt		\$4	
	Remy Martin VSOP	\$7		Malibu	\$3	Macallan			
	Hennessy VS	\$6		Fernet branca	\$4	- 12yr		\$7	
	Hennessy VSOP	\$8		Tia Maria	\$4	- 18yr		\$18	
	Honor VS	\$6		Masau	\$3	Glenmorangie			
				Ouzo	\$4	- 10yr		\$6	
				Campari	\$3	- Quinta Ruban		\$8	
GIN				Martini Rosso	\$3	Hibiki		\$10	
	Bombay Sapphire	\$3		Blauwklippen	\$5	Loch Lomond			
	Beefeaters	\$3		Baileys	\$3	- Single Grain		\$2.5	
	Hendricks	\$5				- 12yr		\$3	
	Inverroche Amber	\$4				- 18yr		\$7	
	Black Rose Blush	\$4		IRISH WHISKY		RUM			
	Whitley Neill			Jameson	\$3	Bacardi Gold		\$3	
	- Original	\$3		Jameson Caskmates	\$4	Dead Mans Fingers		\$3	
	- Raspberry	\$3		Bushmills	\$4	Don Papa		\$5	
	- Aloe & Cucumber	\$3		Samuel Gelstons	\$3	Bumbu		\$5	
	Blind Tiger Original	\$3		Pogues	\$3	Diplomatico Reserva		\$5	
	Tanqueray	\$3		Peaky Blinder	\$3				
	Seesu (made in Zim)	\$3		SCOTCH WHISKY		TEQUILA & SHOOTERS			
	Musgrave Pink	\$4		Johnnie Walker		Fireball		\$3	
	Mosi Gin	\$4		- Red	\$2.5	Cactus Jack Original		\$3	
	Malfy Orange	\$4		- Black	\$4	Olmecca Tequila		\$3	
	Roku	\$3		- Gold	\$5	Don Julio		\$6	
				- Green	\$7	Sourz		\$2	
				- Blue	\$18	Strawberry Lips		\$3	
				Bells	\$2.5	Azul		\$20	
				J&B	\$2.5	Los Locos		\$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	\$8
DAIQUIRI, Rum, triple sec, seasonal fruit blended with ice	\$8
ZAMBEZI MAI THAI, Rum, Captain Morgan, triple sec, pineapple, orange juice and grenadine	\$8
PINA COLADA, Rum, Malibu, coconut cream and fresh pineapple juice	\$8

WHISKEY

OLD FASHIONED, Whiskey, gomme syrup, bitters and an orange twist	\$8
WHISKEY SOURS, Whiskey, shaken with sweet & sour mix, served on ice and garnished with a 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

TEQUILA

MARGARITA, Tequila, triple sec and lemon juice	\$8
PINEAPPLE LEMONADE, Tequila, lemon juice, pineapple juice and mint. Served on crushed ice	\$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, Bourbon, strawberries, lemon juice and mint	\$9
BAHAMAN BREEZE, Dark rum, Malibu, banana liqueur, honey and pineapple juice	\$9
TROPICAL PEACH SODA, Malibu, peach schnapps, peach juice, apricot jam and ginger ale	\$9



FIND OUT MORE



PLEASE NOTE, NO SPLIT BILLS

Takeaway containers will be charged at 0.50c each
If you're reading this without glasses you have excellent eye sight