

LUNCH & DINNER MENU }

STARTERS

BEEF CARPACCIO, Blushed tomato, rocket, parmesan and balsamic reduction	\$10
CHICKEN LIVER PERI-PERI, Bunny chow 🍴	\$8
LIVER PATE, Red onion jam and grissini	\$8
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
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)	\$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, 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)	
- Veg tempura (V)	\$14
- Crumbed chicken strips	\$16
- 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, Red onion jam and blue cheese on 250g beef patty	\$17
PLAIN BURGER, Beef patty and homemade BBQ sauce	\$14
BBQ CHEESE BURGER, Beef patty, cheese and homemade BBQ sauce	\$16
PEPPER BURGER, Beef patty topped with a homemade pepper sauce	\$16
THE DUDE, 250g beef patty, bacon, avo (seasonal) and crumbled feta	\$18
FLAME-GRILLED PERI-PERI CHICKEN BURGER 🍴	\$15
TRIO OF SLIDERS, 3 mini burgers with assorted toppings	\$16
VEG BURGER, beetroot, carrot & chickpea patty with mozzarella, rocket and red pepper pesto	\$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 🍴	\$16
PRESIDENT, crumbed crocodile strips, julienne veg, toasted sesame seeds, coriander and japanese mayo	\$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 mozzarella 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
TROPICALE, Bacon and banana	\$14
REGINA, Ham and mushroom	\$14
ROMAGNOLA, Spinach, feta and roasted garlic (V)	\$14
ARRABIATA, Tomato, Napoli salami and chilli 🍴	\$16
PROSTITUTO, Bacon, spinach, avo (seasonal) and feta	\$15
STAGIONATA, Ham, mushroom, olives, artichoke	\$14
PARMA, Prosciutto crudo, fresh rocket	\$17
INFERNO, Peri-peri chicken and roasted red peppers 🍴	\$15
ERINCELLA, Smoked salmon, cream-cheese, rocket, avo (seasonal), potato and capers (no tomato base)	\$18
BBQ CHICKEN, Shredded chicken in our smokey BBQ sauce	\$15
PESTO, Chicken, basil pesto, feta, baby spinach and pine nuts	\$15
THE MEXICAN, Pulled brisket, chilli, sour cream, guacamole (seasonal) and coriander 🍴	\$15
STREGA, Peri-peri chicken livers 🍴	\$15
MOSI-OA-TUNYA, Prosciutto, Danish feta, pear, sweet onion jam & rocket	\$17
KHAMI MEAT LOVER, Pulled beef, salami, ham, chicken, topped with bacon & onion jam	\$17

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

RUMP STEAK 400g	\$26	SMOKEY BBQ PORK RIBS	\$30
FILLET STEAK 200g (ladies portion)	\$19	T-BONE STEAK 500g	\$32
FILLET STEAK 400g	\$26	TOMAHAWK STEAK 500g,	\$32
FILLET ON THE BONE 300g (ladies portion)	\$19	Served with herbed butter	
FILLET ON THE BONE 600g	\$29		

WOOD-FIRED & OTHER DISHES

PIE OF THE DAY, Served with fries	\$14
HALF CHICKEN, Served with fries	\$15
NACHOS (V) 🍴	\$14
- Add beef \$4 or Add chicken \$3	
BATTERED FISH & CHIPS, Tartar sauce and green salad	\$16
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

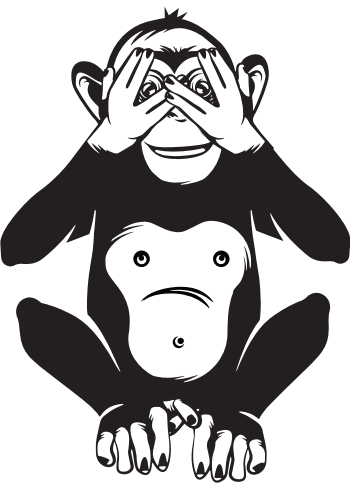
SIDES

SADZA TART	\$4
BUTTERED MASH	\$3
SIDE GREEK SALAD	\$5
ROASTED VEGETABLES	\$4
FRIES	\$4
POTATO DAUPHINE	\$4

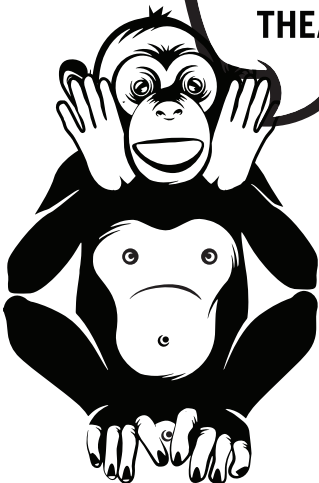
DESSERT

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	\$9
MALVA PUDDING Crème Anglaise, vanilla bean ice-cream & brandy snaps	\$7
AFFOGATO Vanilla bean ice-cream, espresso, Disaronno liqueur, almond brittle	\$7
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.



HAVE YOU VISITED THE VICTORIA FALLS THEATER YET?



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DRINKS MENU }

BEERS & CIDER

LOCAL BEER		IMPORTED BEER		CIDERS	
Zambezi	\$2.5	Castle Lite	\$3.5	Savanna Dry	\$3.5
Castle	\$2.5	SOL	\$4	Savanna Light	\$4
Black Label	\$2.5	Heineken	\$3.5	Savanna Zero	\$3
Golden Pilsener	\$2.5	Heineken Silver	\$3.5	Hunters Dry	\$3
<i>if only 440ml available</i>	\$3	Windhoek Draught	\$4.5	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
VODKA		Jim Beam	\$3	Chivas	
Absolut	\$3			-12yr	\$4
J.J Whitley	\$3	LIQUEURS		-18yr	\$8
Grey Goose	\$5	Amaretto Disaronno	\$4	Glenfiddich	
Ciroc	\$5	Amarula Cream	\$2.5	- 12yr	\$5
		Drambuie	\$4	- 15yr	\$7
BRANDY & COGNAC		Cointreau	\$4	- 18yr	\$13
KWV 10yr	\$4	Frangelico	\$3	Monkey Shoulder	\$4
Remy Martin VSOP	\$8	Kahlua	\$3	Glenlivet	
Hennessy VS	\$6	Malibu	\$3	- 12yr Single Malt	\$4
Hennessy VSOP	\$8			Macallan	
Klipdrift Premium	\$3.5	IRISH WHISKY		- 12yr	\$10
		Jameson	\$3	- 18yr	\$30
GIN		Jameson Caskmates	\$4	Glenmorangie	
Falls Gin (<i>made in Zim</i>)		Bushmills	\$4	- 10yr	\$6
- Monkey Finger	\$2	Samuel Gelstons	\$3	- Quinta Ruban	\$8
- Waterberry	\$2	Pogues	\$3		
Seesu (<i>made in Zim</i>)	\$3	Peaky Blinder	\$3	RUM	
Bombay Sapphire	\$3			Captain Morgan	\$2.5
Beefeaters	\$3			Spiced / Dark	
Hendricks	\$5	SCOTCH WHISKY		Dead Mans Fingers	\$3
Inverroche Amber	\$4	Johnnie Walker			
Black Rose Blush	\$4	- Red	\$2.5		
Whitley Neill		- Black	\$4	TEQUILA & SHOOTERS	
- Original	\$3	- Gold	\$6	Olmeca Tequila	\$3
- Raspberry	\$3	- Green	\$7	Sourz	\$2
- Aloe & Cucumber	\$3	- Platinum	\$12	Strawberry Lips	\$3
Blind Tiger Original	\$3	- Blue	\$20	Jagermeister	\$3
Tanqueray	\$3	Bells	\$2.5	Sambuca	\$3
Musgrave Pink	\$4	J&B	\$2.5	Ponchos	\$4
Liverpool	\$5				

COCKTAILS

CLASSICS

APEROL SPRITZ , Prosecco with a dash of Aperol bitters	\$10
MARTINI , Vodka or gin, shaken or stirred with vermouth. Served perfect, sweet, naked, dirty or 50/50	\$7
PIMM'S NO.1 CUP , Pimms and ginger ale, garnished with cucumber, mint and fresh strawberries	\$10
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
PAMBEZI MAI THAI , White rum, dark rum, triple sec, orange juice, pineapple juice and grenadine	\$9
PINA COLADA , Rum, Malibu, coconut cream and fresh pineapple juice	\$9
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

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
ELDERFLOWER TOM COLLINS , Falls Gin Monkey Finger, Elderflower, lime cordial, sugar syrup, soda water	\$9
FLORADORA , Falls Gin Waterberry, lemon juice, ginger ale, raspberry liquor	\$8
BRAMBLE COCKTAIL , Falls Gin Waterberry, lemon Juice, blackberry liquor and sugar syrup	\$9

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 ice	\$7

TEQUILA

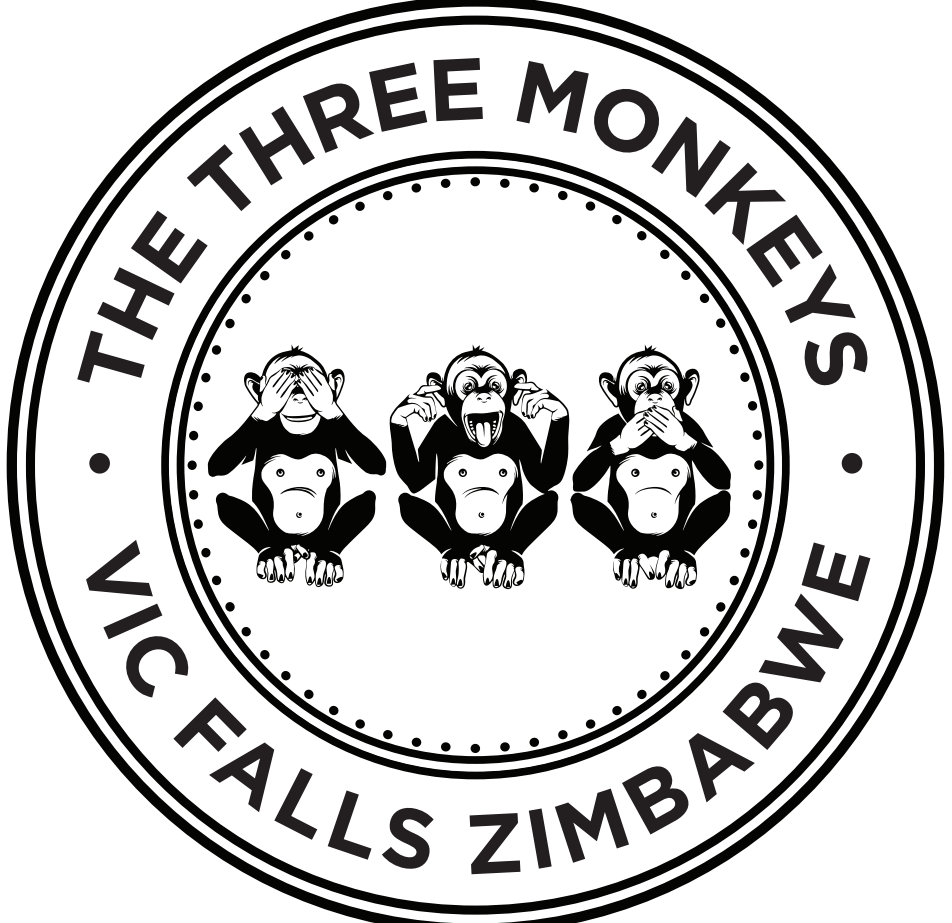
MARGARITA , Tequila, triple sec and lemon juice	\$8
PINEAPPLE LEMONADE , Tequila, lemon juice, pineapple juice and mint	\$8
TEQUILA SUNRISE MIMOSA , Tequila, prosecco, fresh orange juice and grenadine	\$10

DESSERT

DEATH BY CHOCOLATE , Chocolate liqueur, Amarula, Vodka and ice-cream	\$8
WHITE CHOCOLATE MARTINI , Vanilla vodka, shaken with white chocolate liqueur	\$8
WHITE RUSSIAN , Kahlua, vodka and cream 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 Malibu, banana liqueur, honey, pineapple juice and mint	\$10
TROPICAL PEACH SODA , Malibu, peach schnapps, apricot jam and ginger ale	\$10
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