

LUNCH & DINNER MENU }

SMALL PLATES

CHICKEN LIVER PERI-PERI, Bunny chow 🍴	\$8
CHAR-GRILLED DEBONED CHICKEN THIGH, With sweetcorn salsa and harissa mayo	\$9
CRISPY DANISH FETA PARCELS, With grape jam and garlic emulsion (V)	\$9
BEEF SPRING ROLLS, With spicy Thai dipping sauce 🍴	\$9
VEG SPRING ROLLS, With sweet chilli sauce (V)	\$7
CRUMBED BUFFALO WINGS, With smokey BBQ sauce	\$8
CRACKER CRUSTED PRAWNS, With a coriander emulsion	\$11
SALMON ROSES, Pickled ginger, kewpie mayo, soy sauce	\$11

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	\$15
PORT STILTON BURGER, Caramelized onion and blue cheese on 250g beef patty	\$17
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
CRUMBED CHICKEN BURGER, With homemade peri-mayo	\$17
VEGGIE BURGER (BEETROOT, CHICKPEA AND CARROT) Mozzarella, basil pesto and garlic aioli (V)	\$15

WRAPS (served with fries)

CRUMBED CHICKEN, Tomato salsa and garlic aioli	\$14
ROAST VEG, Baby marrow, cherry tomato, Kalamata olives, greek yoghurt and basil 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
PUTTANESCA, Blushed baby tomatoes, olives, capers and basil pesto (add anchovies \$4)	\$12
ESOTICA, Ham and pineapple	\$14
REGINA, Ham and mushroom	\$14
PEPPERONI, Tomato base and pepperoni, add chilli for free 🍴	\$15
PROSTITUTO, Bacon, spinach, avo (seasonal) and feta	\$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
KHAMI MEAT LOVER, Pulled beef, salami, ham, chicken and topped with bacon onion jam	\$17
MOSI O TUNYA, Prosciutto, pear, goats cheese and sweet red onion jam	\$18

FLAME-GRILLED (served with 1 side)

RUMP STEAK 400g	\$28
FILLET STEAK 200g	\$20
FILLET STEAK 400g	\$29
T-BONE 500G	\$30
SMOKEY BBQ PORK RIBS	\$32
TOMAHAWK STEAK 550g, Served with herbed butter	\$32

WOOD-FIRED & OTHER DISHES

HALF CHICKEN, Served with fries	\$16
NACHOS (V) 🍴 (Add beef \$6 or Add chicken \$4)	\$15
BATTERED FISH & CHIPS, Tartar sauce and green salad	\$16
CROWN ROAST CHICKEN BREAST, Served with your choice of side and either a chimichurri or mushroom sauce	\$15
CHICKEN SCHNITZEL, With your choice of side. (Add mushroom sauce \$2)	\$16
TIKKA CHICKEN MASALA, Roasted and marinated chicken pieces in a warm spiced curry. Served with coriander, garlic naan, rice and onion badji's	\$20
WOOD-FIRED PRAWNS, With garlic butter, pilau rice and lemon emulsion	\$26
GRILLED BARRAMUNDI, On olive oil potato purée topped with a fresh basil and tomato salsa NEW	\$26
"ONE POT WONDER", Pan fried cob, baby potatoes, peas, bacon and wilted lettuce in an emulsified butter sauce NEW	\$28

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 ROYALTINE, Rich chocolate mousse slice with a dark ganache topping Paired with milk chocolate ice-cream	\$9
CHOCOLATE BRÛLÉE, Chocolate pot au crème with hazelnut ice cream and hazelnut brittle	\$8
MALVA PUDDING, With crème anglaise and vanilla ice cream	\$7
TIRAMISU, With dark chocolate sauce and kahlua ice cream	\$7
PANNA COTTA, Summer fruit soup, mint and berry sorbet	\$7
AFFOGATO, Vanilla bean ice-cream, espresso, Disaronno liqueur, almond brittle	\$7
ASSORTMENT OF HOMEMADE ICE CREAM	\$6
CAKE OF THE DAY	\$5



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	\$10
Golden Pilsener	\$2.5	Windhoek Draught	\$4	Belgravia Gin & Dry Lemon	\$3
<i>if only 440ml available</i>	\$3	Corona	\$4	Hasenrache Gold	\$3

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		BOURBON WHISKEY		FAMOUS GROUSE	
VODKA		Jack Daniels	\$3	Chivas	\$4
Absolut	\$3	Gentleman Jack	\$4	-12yr	\$8
J.J Whitley	\$3	Jim Beam	\$3	-18yr	\$8
Grey Goose	\$5	Woodford reserve	\$5	Glenfiddich	\$4
Belvedere	\$5			- 12yr	\$4
Ciroc	\$5	LIQUEURS		- 15yr	\$7
Masau	\$4	Amaretto Disaronno	\$4	- 18yr	\$12
Skyy	\$3	Amarula Cream	\$2.5	- 21yr	\$20
		Drambuie	\$4	Monkey Shoulder	\$4
BRANDY & COGNAC		Cointreau	\$4	Glenlivet	\$4
KWV 10yr	\$4	Frangelico	\$3	- 12yr Single Malt	\$4
Blauwklippen	\$6	Kahlua	\$3	Macallan	\$7
1920	\$5	Malibu	\$3	- 12yr	\$7
Remy Martin VSOP	\$7	Fernet branca	\$4	- 18yr	\$18
Hennessy VS	\$6	Tia Maria	\$4	Glenmorangie	\$6
Hennessy VSOP	\$8	Masau	\$3	- 10yr	\$6
Honor VS	\$6	Ouzo	\$4	- Quinta Ruban	\$8
		Campari	\$3	Hibiki	\$10
GIN		Martini Rosso	\$3	Loch Lomond	\$2.5
Three Monkeys (<i>made in Zim</i>)		Martini Rosso	\$3	- Single Grain	\$3
- Mazhanje Mischief Gin	\$2	Blauwklippen	\$5	- 12yr	\$3
Falls Gin (<i>made in Zim</i>)		Baileys	\$3	- 18yr	\$7
- Monkey Finger	\$3			RUM	
- Waterberry	\$3	IRISH WHISKY		Bacardi Gold	\$3
Seesu (<i>made in Zim</i>)	\$3	Jameson	\$3	Dead Mans Fingers	\$3
Bombay Sapphire	\$3	Jameson Caskmates	\$4	Don Papa	\$5
Beefeaters	\$3	Bushmills	\$4	Bumbu	\$5
Hendricks	\$5	Samuel Gelstons	\$3	Diplomatico Reserva	\$5
Inverroche Amber	\$4	Pogues	\$3		
Black Rose Blush	\$4	Peaky Blinder	\$3	TEQUILA & SHOOTERS	
Whitley Neill				Fireball	\$3
- Original	\$3	SCOTCH WHISKY		Cactus Jack Original	\$3
- Raspberry	\$3	Johnnie Walker		Olmecca Tequila	\$3
- Aloe & Cucumber	\$3	- Red	\$2.5	Don Julio	\$6
Blind Tiger Original	\$3	- Black	\$4	Sourz	\$2
Tanqueray	\$3	- Gold	\$5	Strawberry Lips	\$3
Musgrave Pink	\$4	- Green	\$7	Azul	\$20
Mosi Gin	\$4	- Blue	\$18	Los Locos	\$5
Malfy Orange	\$4	Bells	\$2.5	Jagermeister	\$3
Roku	\$3	J&B	\$2.5	Kah	\$6
		Laphroaig 10yr	\$7		

COCKTAILS

CLASSICS

APEROL SPRITZ, Prosecco with a dash of Aperol bitters	\$9
MARTINI, Vodka or gin, shaken or stirred with vermouth. Served perfect, sweet, naked, dirty or 50/50	\$8
PIMM'S NO.1 CUP, Pimms, grenadine and ginger ale, garnished with cucumber, mint and fresh strawberries	\$9
LONG ISLAND ICE TEA, Vodka, gin, rum, triple sec and tequila. Shaken, on ice and layered with lemon juice and Coke	\$10

RUM

MOJITO CLASSICO, Rum, fresh lime, mint, topped with soda water	\$9
STRAWBERRY MOJITO, The classic with strawberries	\$9
DAIQUIRI, Rum, triple sec, seasonal fruit blended with ice	\$9
ZAMBEZI MAI THAI, Rum, Captain Morgan, triple sec, pineapple, orange juice and grenadine	\$9
PINA COLADA, Rum, Malibu, coconut cream and fresh pineapple juice	\$9

WHISKEY

OLD FASHIONED, Whiskey, gomme syrup, bitters and an orange twist	\$9
WHISKEY SOURS, Whiskey, shaken with sweet & sour mix, served on ice and garnished with a cherry	\$9

GIN

ORIGINAL, Whitley Neill Original, house-made baobab syrup, fresh orange and pink grapefruit	\$9
VERY-BERRY COLLINS, Whitley Neill Raspberry, mixed berries, fresh lemon juice, sugar syrup, topped with soda	\$9
ELDERFLOWER TOM COLLINS, Falls Gin Monkey Finger, Elderflower, lime cordial, sugar syrup, soda water	\$10
BOMBAY DRY GRAPEFRUIT COLLINS, Bombay Dry gin, lemon, lime & grapefruit	\$9
FLORADORA, Falls Gin Waterberry, lemon juice, ginger ale, raspberry liquor	\$9
BRAMBLE COCKTAIL, Falls Gin Waterberry, lemon juice, blackberry liquor and sugar syrup	\$10

VODKA

COSMO, Vodka, cranberry juice and triple sec with a squeeze of fresh lime juice	\$8
SEX ON THE BEACH, Vodka, peach schnapps, orange juice and grenadine	\$8
MOSCOW MULE, Vodka, ginger beer, lemon and bitters	\$8
BLOODY MARY, Vodka, tomato juice, Worcestershire sauce and Tabasco	\$8

TEQUILA

MARGARITA, Tequila, triple sec and lemon juice	\$9
PINEAPPLE LEMONADE, Tequila, lemon juice, pineapple juice and mint. Served on crushed ice	\$9

DESSERT

DEATH BY CHOCOLATE, Chocolate liqueur, Amarula and ice-cream	\$9
WHITE CHOCOLATE MARTINI, Vanilla vodka, shaken with white chocolate liqueur	\$9
WHITE RUSSIAN, Kahlua, vodka and milk shaken on ice	\$9
TOBLERONE, Chocolate liqueur, Kahlua, Amarula and milk	\$9

JAM JARS (served on crushed ice)

STRAWBERRY MOONSHINE JULIP, Bourbon, strawberries, lemon juice and mint	\$10
BAHAMAN BREEZE, Dark rum, Malibu, banana liqueur, honey and pineapple juice	\$10
TROPICAL PEACH SODA, Malibu, peach schnapps, peach juice, apricot jam and ginger ale	\$10



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