

# LUNCH & DINNER MENU }

## STARTERS

FETA PARCELS, with grape jam, toasted sesame seeds and garlic emulsion (V)	\$9
BEEF CARPACCIO, blushed tomato, rocket, parmesan and balsamic reduction	\$10
CHICKEN LIVER PERI-PERI, bunny chow 🍴	\$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
PORK BELLY BAO BUNS, pickled veg and Korean bbq sauce	\$9
CHICKEN TACOS, salsa, sour cream and guacamole	\$9
CURED GAME SUSHI, pickled ginger, wasabi and soy sauce	
Roses (4 piece)	\$8
Rainbow rolls (8 piece)	\$10

Ask your waiter for available veg options

## SALADS

BEEF TAGLIATE, rare roast beef fillet, parmesan, rocket, blushed tomatoes and caper vinaigrette	\$15
CAESER SALAD, crisp lettuce, bacon, 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 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 ratio. Our burger buns are made in-house and smothered with hand-made mayo.

PORT STILTON BURGER, red onion jam and blue cheese on a 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, 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 All pizzas have garlic

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, 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 🍴	\$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
KING KARIBA, mixed seafood marinara	\$16
BBQ CHICKEN, shredded chicken in our smokey BBQ sauce	\$15
PESTO, chicken, basil pesto, feta, baby spinach and pine nuts	\$16
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)

Our steaks are dry aged for 21-30 days to enhance flavor and tenderness

RUMP STEAK 400g	\$26
FILLET STEAK 200g (ladies portion)	\$19
FILLET STEAK 400g	\$26
FILLET ON THE BONE 300g (ladies portion)	\$19
FILLET ON THE BONE 600g	\$33
SMOKEY BBQ PORK RIBS	\$30
T-BONE STEAK 500g	\$32
TOMAHAWK STEAK 500g, served with cowboy butter	\$32

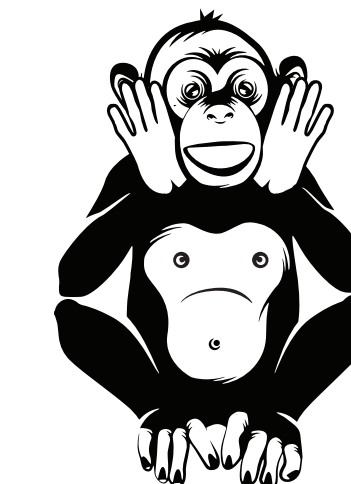
## SAUCES

THYME AND MUSHROOM SAUCE	\$4
CRUSHED PEPPER SAUCE	\$4
BLUE CHEESE SAUCE	\$5
COWBOY BUTTER	\$4
CHIMICHURRI SAUCE	\$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.



ZIMBABWE'S OWN LAGER

# 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		BOURBON WHISKEY		LAPHROAIG	
VODKA		Jack Daniels	\$3	Famous Grouse	\$2.5
Absolut	\$3	Jim Beam	\$3	Chivas	
J.J Whitley	\$3			-12yr	\$4
Grey Goose	\$5	LIQUEURS		-18yr	\$8
Ciroc	\$5	Amaretto Disaronno	\$4	Glenfiddich	
BRANDY & COGNAC		Amarula Cream	\$2.5	- 12yr	\$5
KWV 10yr	\$4	Drambuie	\$4	- 15yr	\$7
Remy Martin VSOP	\$8	Cointreau	\$4	- 18yr	\$13
Hennessy VS	\$6	Frangelico	\$3	Monkey Shoulder	\$4
Hennessy VSOP	\$8	Kahlua	\$3	Glenlivet	
Klipdrift Premium	\$3.5	Malibu	\$3	- 12yr Single Malt	\$4
				Macallan	
GIN				- 12yr	\$10
Three Monkeys ( <i>made in Zim</i> )		IRISH WHISKY		- 18yr	\$30
- Mazhanje Mischief Gin	\$2	Jameson	\$3	Glenmorangie	
Falls Gin ( <i>made in Zim</i> )		Jameson Caskmates	\$4	- 10yr	\$6
- Monkey Finger	\$2	Bushmills	\$4	- Quinta Ruban	\$8
- Waterberry	\$2	Samuel Gelstons	\$3		
Seesu ( <i>made in Zim</i> )	\$3	Pogues	\$3	RUM	
Bombay Sapphire	\$3			Captain Morgan	\$2.5
Beefeaters	\$3	SCOTCH WHISKY		Spiced / Dark	
Hendricks	\$5	Johnnie Walker		Dead Mans Fingers	\$3
Inverroche Amber	\$4	- Red	\$2.5	TEQUILA & SHOOTERS	
Black Rose Blush	\$4	- Black	\$4	Olmecca Tequila	\$3
Whitley Neill		- Gold	\$6	Sourz	\$2
- Original	\$3	- Green	\$7	Strawberry Lips	\$3
- Raspberry	\$3	- Platinum	\$12	Jagermeister	\$3
- Aloe & Cucumber	\$3	- Blue	\$20	Sambuca	\$3
Blind Tiger Original	\$3	Bells	\$2.5	Ponchos	\$4
Tanqueray	\$3	J&B	\$2.5		
Musgrave Pink	\$4				
Liverpool	\$5				

## KEGTAILS

Daiquiri	\$8
Pinacolada	\$9
Grapefruit Collins	\$9
Mojito	\$8

## 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

STRAWBERRY MOJITO, The classic with strawberries, topped with Sprite	\$8
ZAMBEZI MAI THAI, White rum, dark rum, triple sec, orange juice, pineapple juice and grenadine	\$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 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 cranberry juice	\$8
ELDERFLOWER TOM COLLINS, Falls Gin Monkey Finger, Elderflower, lemon juice, 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 poured on ice	\$8
TOBLERONE, Chocolate liqueur, Kahlua, Amarula and cream	\$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