

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, guacomole (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

FLAME-GRILLED

(served with your choice of 1 side)

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

TOMAHAWK STEAK 500g,	\$35
served with cowboy butter	
RUMP STEAK 400g	\$28
FILLET STEAK 200g (ladies portion)	\$19
FILLET STEAK 400g	\$28
FILLET ON THE BONE 300g (ladies portion)	\$19
FILLET ON THE BONE 600g	\$33
SMOKEY BBQ PORK RIBS	\$32
T-BONE STEAK 500g	\$32

WOOD-FIRED & OTHER DISHES

PIE OF THE DAY, served with fries	\$14
HALF CHICKEN, served with fries	\$16
NACHOS (V) 🍴	\$14
- Add beef \$4	
- Add chicken \$3	
BATTERED FISH & CHIPS,	\$16
tartar sauce and green salad	
CHICKEN SCHNITZEL,	\$16
mushroom sauce and fries	
TIKKA CHICKEN MASALA,	\$16
garlic naan bread, onion bhajis and raita 🍴	
WOOD-FIRED PRAWNS, with garlic butter,	\$26
pilau rice and lemon emulsion NEW	
GRILLED BARRAMUNDI,	\$26
on olive oil potato purée topped with	
a fresh basil and tomato salsa NEW	
“ONE POT WONDER”, pan fried cob, peas,	\$28
bacon, baby potatoes, and wilted lettuce in	
an emulsified butter sauce NEW	

SIDES

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

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	\$9
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.

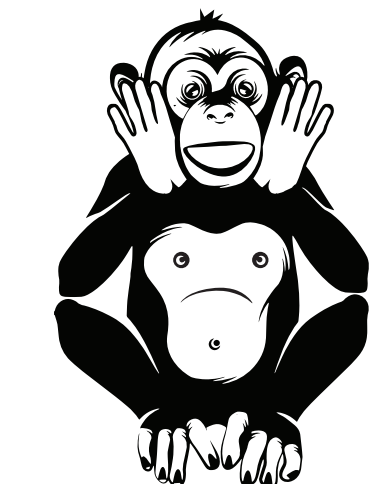
PIZZAS All pizzas have garlic

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 with blushed tomato, mozzarella, garlic and basil pesto	\$14
ROMAGNOLA, spinach, feta and roasted garlic (V)	\$14
ARRABIATA, tomato, Napoli salami and chilli 🍴	\$16
PROSTITUTO, bacon, spinach, avo (seasonal) and feta	\$16
STAGIONATA, ham, mushroom, olives, artichoke	\$14
PARMA, prosciutto crudo, fresh rocket	\$18
INFERNO, peri-peri chicken, roasted red peppers and red onion 🍴	\$15
KING KARIBA, mixed seafood marinara	\$18
BBQ CHICKEN, shredded chicken in our smokey BBQ sauce	\$15
PESTO, chicken, basil pesto, feta, baby spinach and pine nuts	\$17
THE MEXICAN, spiced beef mince, jalapenos, sour cream, guacamole (seasonal) and coriander 🍴	\$16
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

SAUCES

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



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>	\$4	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 Premiun	\$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 Amarula and 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

COCKTAILS

CLASSICS

- APEROL SPRITZ**, Prosecco with a dash of Aperol bitters \$10
- MARTINI**, Vodka or gin, shaken or stirred with vermouth. \$7
Served perfect, sweet, naked, dirty or 50/50
- PIMM'S NO.1 CUP**, Pimms and ginger ale, garnished \$10
with cucumber, mint and fresh strawberries
- LONG ISLAND ICE TEA**, Vodka, gin, rum, triple sec and tequila. \$9
Shaken, on ice and layered with lemon juice and Coke

RUM

- STRAWBERRY MOJITO**, The classic with strawberries, topped with Sprite \$8
- ZAMBEZI MAI THAI**, White rum, dark rum, triple sec, orange juice, \$9
pineapple juice and grenadine
- 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, \$8
fresh orange and pink grapefruit
- VERY-BERRY COLLINS**, Whitley Neill Raspberry, mixed berries, \$8
fresh lemon juice, sugar syrup, topped with cranberry juice
- ELDERFLOWER TOM COLLINS**, Falls Gin Monkey Finger, Elderflower, \$9
lemon juice, sugar syrup, soda water
- FLORADORA**, Falls Gin Waterberry, lemon juice, ginger ale, raspberry liquor \$8
- BRAMBLE COCKTAIL**, Falls Gin Waterberry, lemon juice, \$9
blackberry liquor and sugar syrup

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 Amarula and \$8
white chocolate liqueur
- 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, \$10
pineapple juice and mint
- TROPICAL PEACH SODA**, Malibu, peach schnapps, apricot jam and ginger ale \$10
- LOUISIANA**, Southern Comfort, apricot jam, apple juice and mint \$9



DRINKS MENU }

BEERS & CIDER

LOCAL BEER

Zambezi	\$2.5
Castle	\$2.5
Black Label	\$2.5
Golden Pilsener	\$2.5
<i>if only 440ml available</i>	\$4

IMPORTED BEER

Castle Lite	\$3.5
SOL	\$4
Heineken	\$3.5
Heineken Silver	\$3.5
Windhoek Draught	\$4.5
Corona	\$4

CIDERS

Savanna Dry	\$3.5
Savanna Light	\$4
Savanna Zero	\$3
Hunters Dry	\$3
Hunters Gold	\$3

LOCAL BEER ON TAP

BEER (Ask your waiter about our selection of beers on tap)

THE RIVER BREW CO.	\$6
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IMPORTED SPIRITS

POURING SPIRITS

\$2

VODKA

Absolut	\$3
J.J Whitley	\$3
Grey Goose	\$5
Ciroc	\$5

BRANDY & COGNAC

KWV 10yr	\$4
Remy Martin VSOP	\$8
Hennessy VS	\$6
Hennessy VSOP	\$8
Klipdrift Premium	\$3.5

GIN

Three Monkeys (<i>made in Zim</i>)	
- Mazhanje Mischief Gin	\$2
Falls Gin (<i>made in Zim</i>)	
- Monkey Finger	\$2
- Waterberry	\$2
Seesu (<i>made in Zim</i>)	\$3
Bombay Sapphire	\$3
Beefeaters	\$3
Hendricks	\$5
Inverroche Amber	\$4
Black Rose Blush	\$4
Whitley Neill	
- Original	\$3
- Raspberry	\$3
- Aloe & Cucumber	\$3
Blind Tiger Original	\$3
Tanqueray	\$3
Musgrave Pink	\$4
Liverpool	\$5

BOURBON WHISKEY

Jack Daniels	\$3
Jim Beam	\$3

LIQUEURS

Amaretto Disaronno	\$4
Amarula Cream	\$2.5
Drambuie	\$4
Cointreau	\$4
Frangelico	\$3
Kahlua	\$3
Malibu	\$3

IRISH WHISKY

Jameson	\$3
Jameson Caskmates	\$4
Bushmills	\$4
Samuel Gelstons	\$3
Pogues	\$3

SCOTCH WHISKY

Johnnie Walker	
- Red	\$2.5
- Black	\$4
- Gold	\$6
- Green	\$7
- Platinum	\$12
- Blue	\$20
Bells	\$2.5
J&B	\$2.5

Laphroaig 10yr	\$7
Famous Grouse	\$2.5

Chivas	
-12yr	\$4
-18yr	\$8

Glenfiddich	
- 12yr	\$5
- 15yr	\$7
- 18yr	\$13

Monkey Shoulder	\$4
Glenlivet	
- 12yr Single Malt	\$4

Macallan	
- 12yr	\$10
- 18yr	\$30

Glenmorangie	
- 10yr	\$6
- Quinta Ruban	\$8

RUM

Captain Morgan	\$2.5
Spiced / Dark	
Dead Mans Fingers	\$3

TEQUILA & SHOOTERS

Olmecca Tequila	\$3
Sourz	\$2
Strawberry Lips	\$3
Jagermeister	\$3
Sambuca	\$3
Ponchos	\$4

NON-ALCOHOLIC

SOFT DRINKS

Coke	\$2
Coke Zero	\$2.5
Still Water 250ml	\$2
Still Water 750ml	\$4
Sparkling Water 250ml	\$2
Sparkling Water 750ml	\$4
Fanta Orange	\$2
Sprite	\$2
Stoney	\$2
Lemonade	\$2
Ginger Ale	\$2
Soda Water	\$2
Dry Lemon	\$2
Tonic Water (indian, pink ,purple)	\$2
Sugar Free Tonic Water	\$2
Appletizer	\$3
Grapetizer	\$3
Red Bull	\$4

CORDIALS

Mazoe / Kola Tonic / Lime	\$1
Passion Fruit	

ICE TEA

Lemon / Berry / Apple	\$3
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JUICES

Apple / Orange / Cranberry	\$3
Tropical / Tomato	

MOCKTAILS

Crushed Lemonade / Rock Shandy	\$5
Malawi Shandy / Steelworks	
Country Club / Strawberry Daiquiri	
Tropical Daquiri / Mojito	
Strawberry Mojito / Pina Colada	

MILKSHAKES

Vanilla / Chocolate / Strawberry	\$4
Banana / Bubblegum / Bar One	
Milo / Salted Caramel / Butterscotch	
Coffee	\$5

KEGTAILS

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