

FOOD MENU } TURN OVER FOR DRINKS

STARTERS

KUDU CARPACCIO, blushed tomato, rocket, parmesan and balsamic reduction	9
CHICKEN LIVER PERI PERI bunny chow	8.5
CROC SKEWERS Thai fusion	8
MUSHROOM AND THYME BRUSCHETTA (V)	8
LIVER PATÉ, red onion jam and grissini	9
BEEF SPRING ROLLS	8
VEG SPRING ROLLS (V)	7

SALADS

GREEK tomato, cucumber, olives, onion, roasted pepper and marinated feta	12.5
CAPRESE oven blushed tomato, mozzarella, basil, parmesan and balsamic glaze	12.5
BRIOSO rocket, roast root veg, feta, caramelized onion, butternut chips & yoghurt dressing	13
CAJUN CHICKEN feta, pine nuts, croutons, watercress, balsamic and olive oil dressing (add bacon \$2)	14

WRAPS

CRUMBED CHICKEN, tomato salsa, garlic aioli and fries	14
ROAST VEG, feta, baby spinach, pesto and fries (V)	12.5

WOOD-FIRED CIABATTA PANINIS

All of our paninis are cooked fresh in our wood-fired oven and served with fries

CAPRESE mozzarella, blushed tomato, basil pesto, caramelized onion and balsamic reduction (V)	12.5
NAPOLI SALAMI, roasted red pepper, brie, baby spinach and pesto	16
SMOKED SALMON, cream cheese and capers	17.5
RARE ROAST BEEF, Dijon mustard and rocket	16

BURGERS [Served with fries]

All beef burgers are hand-ground on site from a prime selection of Matabeleland beef, yielding an 80/20 meat to fat ratio. Our burger buns are made in-house and smothered with hand-made egg mayo

PORT STILTON BURGER caramelized onion and blue cheese on 250g beef patty.	16
PLAIN BURGER beef patty and homemade BBQ sauce	15
BBQ CHEESE BURGER beef patty, cheese and homemade BBQ sauce	16
PEPPER BURGER beef patty topped with a homemade pepper sauce	17.5
THE DUDE 250g beef patty, bacon, avo (seasonal) and crumbled feta	17
FLAME-GRILLED PERI-PERI CHICKEN	15
TRIO OF SLIDERS 3 mini burgers - game, beef and crocodile	17.5

FLAME-GRILLED [Served with your choice of 1 side]

FILLET ESPETADA flame-grilled and finished off in our wood-fired oven	22
TRIO ESPETADA a trio of local meats flame grilled and finished off in our wood-fired oven	22
FILLET ON THE BONE our fillets are cut and roasted on the bone to yield a juicier steak	20

WOOD-FIRED & OTHER DISHES

PIE OF THE DAY Served with fries	16
HALF CHICKEN (450g) Served with fries	15
PARMIGIANA DI MELANZANE (V)	14.5
NACHOS (add beef /chicken for \$4)	14
FISH & CHIPS	14.5

PIZZAS [Wood-fired thin crust Italian pizza]

FOCACCIA garlic and herb (V) (please note, no tomato base and cheese)	7
FETA FOCACCIA feta, rosemary olive oil, salt and pepper (V) (no tomato base or mozzarella cheese)	12
MARGHERITA tomato, mozzarella and basil pesto (V)	12.5
QUATTRO FORMAGGI mozzarella, blue cheese, brie and parmesan	18
ESOTICA ham and pineapple	15.5
TROPICALE bacon and banana	15.5
REGINA ham and mushroom	15.5
ROMAGNOLA spinach, feta and roasted garlic (V)	15
ARRABIATA tomato, Napoli salami and chilli	16.5
PROSTITUTO bacon, spinach, avo (seasonal) and feta (no tomato base)	17.5
STAGIONATA ham, mushrooms, olives and artichokes	16
PARMA prosciutto crudo, fresh rocket	17.5
INFERNO peri-peri chicken and roasted red peppers	16
ERINCELLA smoked salmon, cream cheese, rocket, avo (seasonal), potato and capers (no tomato base)	20
BBQ CHICKEN	16
PESTO chicken, basil pesto, feta, baby spinach and pine nuts	17.5
STREGA peri-peri chicken livers	15.5
TURKISH roast cumin, root vegetables, aubergine, rocket, basil pesto and butternut shavings (vegan)	15
THE MEXICAN beef mince, chilli, sour cream, guacamole and coriander	18

SIDES

SIDE SALAD	5
ROASTED VEGETABLES	6
FRIES	5
BUTTERED MASH	5
CRUSHED PEPPER SAUCE	4
THYME AND MUSHROOM SAUCE	4
PAP	3.5
PLOUGHMANS PLATTER	23
A selection of imported cheese and charcuterie, homemade preserves, paté and wood fired sour dough	

PLEASE ASK YOUR WAITRON for our delicious Dessert and Gourmet Monkey Milkshake Menu. SQ
 We also have a great selection of Cappuccinos, Lattes, Irish coffees and Don Pedro's.
 *All prices shown are in US Dollars (\$). Please note, 10% service charge will be added on tables of 10 or more.

