

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 🍴	\$10
VEG SPRING ROLLS, With sweet chilli sauce (V)	\$7
CRUMBED BUFFALO WINGS, With smokey BBQ sauce	\$8
CRACKER CRUSTED PRAWNS, With a coriander emulsion	\$12
SALMON ROSES, Pickled ginger, kewpie mayo, soy sauce	\$11

SALADS

CHUNKY GREEK, Cubed feta, cucumber, tomato, calamata olives, red onion, basil and oreganum (V)	\$14
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	\$20
- Salmon	\$19

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	\$16
PORT STILTON BURGER, Caramelized onion and blue cheese on 250g beef patty	\$18
BBQ CHEESE BURGER, Beef patty, cheese and homemade BBQ sauce	\$17
PEPPER BURGER, Beef patty topped with a homemade pepper sauce	\$17
THE DUDE, 250g beef patty, bacon, avo (seasonal) and crumbled feta	\$20
FLAME-GRILLED PERI-PERI CHICKEN BURGER 🍴	\$16
CRUMBED CHICKEN BURGER, With homemade peri-mayo	\$18
VEGGIE BURGER (BEETROOT, CHICKPEA AND CARROT) Mozzarella, basil pesto and garlic aioli (V)	\$16

WRAPS (served with fries)

CRUMBED CHICKEN, Tomato salsa and garlic aioli	\$16
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 🍴	\$17

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	\$22
FILLET STEAK 400g	\$30
T-BONE 500G	\$30
SMOKEY BBQ PORK RIBS	\$32
TOMAHAWK STEAK 550g, Served with herbed butter	\$35

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	\$17
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	\$26
“ONE POT WONDER”, Pan fried cob, baby potatoes, peas, bacon and wilted lettuce in an emulsified butter sauce	\$28

SAUCES

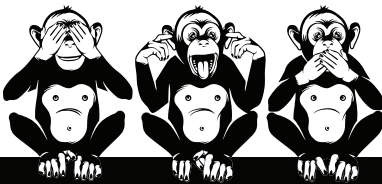
MADAGASCAN GREEN PEPPER SAUCE	\$4
THYME AND MUSHROOM SAUCE	\$4
MONKEY GLAND SAUCE	\$4
BLUE CHEESE SAUCE	\$4
CHIMICHURRI SAUCE	\$4
COWBOY BUTTER	\$4

SIDES

POTATO DAUPHINOISE	\$5
BUTTERED MASH	\$3
SIDE GREEK SALAD	\$5
ROASTED VEGETABLES	\$4
FRIES	\$4
PILAU RICE	\$3

DESSERT

CHOCOLATE 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
AFFOGATO, Vanilla bean ice-cream, espresso, Disaronno liqueur, almond brittle	\$7
ASSORTMENT OF HOMEMADE ICE CREAM	\$6
CAKE OF THE DAY	\$5



WINTER SPECIALS

SMALL PLATES

SPICY LAMB MEATBALLS \$14
In rich tomato ragù, served with ciabatta

CHINESE PORK POTSTICKER DUMPLINGS \$11
Served with a dipping sauce

MIXED SEAFOOD CIOPPINO \$10
Served with homemade crusty bread

TURKISH PIZZA BOATS

- Pesto chicken, pine nuts, rocket, crisp butternut shavings, and ranch dressing \$13

- Butternut, red onion jam, rocket, and goat's cheese \$9

MAINS

COUNTRY-STYLE CHICKEN PIE \$16
Served with mashed potato and roast gravy

SAUTÉED GNOCCHI \$14

With butternut, wilted spinach, toasted sage, and pine nuts

RED WINE-GLAZED BEEF SHORT RIB \$26
Served on creamy mashed potato

DESSERTS

CHOCOLATE ROYALTINE \$9
Rich chocolate mousse slice with a dark ganache topping
Paired with milk chocolate ice-cream

APPLE CONFIT \$8
Served with burnt butter ice cream and an oat biscuit

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
if only 440ml available		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	
	Absolut	Gentleman Jack	\$4	-12yr	\$4
	J.J Whitley	Jim Beam	\$3	-18yr	\$8
	Grey Goose	Woodford reserve	\$5	Glenfiddich	
	Belvedere			- 12yr	\$4
	Ciroc	LIQUEURS		- 15yr	\$7
	Masau	Amaretto Disaronno	\$4	- 18yr	\$12
	Skyy	Amarula Cream	\$2.5	- 21yr	\$20
		Drambuie	\$4	Monkey Shoulder	\$4
		Cointreau	\$4	Glenlivet	
BRANDY & COGNAC	KWV 10yr	Frangelico	\$3	- 12yr Single Malt	\$4
	Blauwklippen	Kahlua	\$3	Macallan	
	1920	Malibu	\$3	- 12yr	\$7
	Remy Martin VSOP	Fernet branca	\$4	- 18yr	\$18
	Hennessy VS	Tia Maria	\$4	Glenmorangie	
	Hennessy VSOP	Masau	\$3	- 10yr	\$6
	Honor VS	Ouzo	\$4	- Quinta Ruban	\$8
		Campari	\$3	Hibiki	\$10
		Martini Rosso	\$3	Loch Lomond	
		Blauwklippen	\$5	- Single Grain	\$2.5
GIN	Three Monkeys (made in Zim)	Baileys	\$3	- 12yr	\$3
	- Mazhanje Mischief Gin			- 18yr	\$7
	Falls Gin (made in Zim)				
	- Monkey Finger	IRISH WHISKY		RUM	
	- Waterberry	Jameson	\$3	Bacardi Gold	\$3
	Seesu (made in Zim)	Jameson Caskmates	\$4	Dead Mans Fingers	\$3
	Bombay Sapphire	Bushmills	\$4	Don Papa	\$5
	Beefeaters	Samuel Gelstons	\$3	Bumbu	\$5
	Hendricks	Pogues	\$3	Diplomatico Reserva	\$5
	Inverroche Amber	Peaky Blinder	\$3		
	Black Rose Blush			TEQUILA & SHOOTERS	
	Whitley Neill	SCOTCH WHISKY		Fireball	\$3
	- Original	Johnnie Walker		Cactus Jack Original	\$3
	- Raspberry	- Red	\$2.5	Olmecca Tequila	\$3
	- Aloe & Cucumber	- Black	\$4	Don Julio	\$6
	Blind Tiger Original	- Gold	\$5	Sourz	\$2
	Tanqueray	- Green	\$7	Strawberry Lips	\$3
	Musgrave Pink	- Blue	\$18	Azul	\$20
	Mosi Gin	Bells	\$2.5	Los Locos	\$5
	Malfy Orange	J&B	\$2.5	Jagermeister	\$3
	Roku	Laphroaig 10yr	\$7	Kah	\$6

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