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)**	$8
PANKO COATED CROCODILE SKEWERS, marinated using Asian flavours	$8
PORK BELLY BAO BUNS, pickled veg and Korean bbq sauce	$10
CHICKEN TACOS, salsa, sour cream and guacamole	$9
CURED GAME SUSHI, pickled ginger, wasabi and soy sauce	
Roses (4 piece)	$10
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)	$13
POKE BOWL, sushi rice, avo (seasonal), cucumber, carrot ribbons, toasted sesame seeds, pickled ginger, soy sauce and kewpie mayo **(V)**	
- Veg tempura (V)	$15
- 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	$15
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, guacamole (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, served with cowboy butter	$35
SIRLOIN STEAK 350g	$25
RUMP STEAK 400g	$28
FILLET STEAK 200g (ladies portion)	$20
FILLET STEAK 400g	$30
SMOKEY BBQ PORK RIBS	$33
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, tartar sauce and green salad	$16
CHICKEN SCHNITZEL, mushroom sauce and fries	$17
TIKKA CHICKEN MASALA, garlic naan bread, onion bhajis and raita	$16
WOOD-FIRED PRAWNS, NEW oven roasted garlic butter prawns, pilau rice and lemon emulsion.	$30
GRILLED BARRAMUNDI, NEW pan fried Barramundi, baby potatoes, peas, bacon and lettuce.	$26
"ONE POT WONDER", NEW Cape Salmon on, olive oil pomme purée with Sauce vierge.	$28

SIDES

BUTTERED MASH	$4
SIDE GREEK SALAD	$5
ROASTED VEGETABLES	$4
FRIES	$4
GRATIN DAUPHINOIS	$5
PILAU RICE	$4

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)	$12
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	$16
STAGIONATA, ham, mushroom, olives, artichoke	$16
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	$19

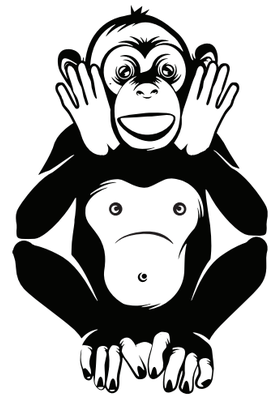
SAUCES

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	$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.



ZAMBEZI

ZIMBABWE'S OWN LAGER

DRINKS MENU }

BEERS & CIDERS

LOCAL BEER		IMPORTED BEER		CIDERS	
Zambezi	$3	Castle Lite	$3.5	Savanna Dry	$3.5
Castle	$3	SOL	$4	Savanna Light	$4
Black Label	$3	Heineken	$3.5	Savanna Zero	$3.5
Golden Pilsener	$3	Heineken Silver	$3.5	Hunters Dry	$3.5
Prices may vary due to unit size		Windhoek Draught	$4.5	Hunters Gold	$3.5
		Corona	$4		

LOCAL BEER ON TAP

BY THE PINT

ZAMBEZI LAGER	$4
THE RIVER BREW CO. (Ask your waiter about our selection of beers on tap)	$6
LONG NECK LAGER	$6

IMPORTED SPIRITS

POURING SPIRITS $2

VODKA

Absolut	$3
Grey Goose	$5
Ciroc	$5

BRANDY & COGNAC

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

GIN

Three Monkeys *(made in Zim)*	
- Mazhanje Mischief Gin	$3
Falls Gin *(made in Zim)*	
- Monkey Finger	$3
- Waterberry	$3
- Classic	$3
Seesu *(made in Zim)*	$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	$3
- Black	$4
- Gold	$6
- Green	$7
- Platinum	$12
- Blue	$20
Bells	$3
J&B	$3
Laphroaig 10yr	$7
Famous Grouse	$3
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 Spiced / Dark	$2.5
Dead Mans Fingers	$3

TEQUILA & SHOOTERS

Olmeca Tequila	$3
Sourz	$2
Strawberry Lips	$3
Jagermeister	$3
Sambuca	$3
Ponchos	$4

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

MOJITO CLASSICO, Rum, fresh lime, mint, topped with soda water $8

STRAWBERRY MOJITO, The classic with strawberries, topped with Sprite $8

DAIQUIRI, Rum, triple sec, seasonal fruit blended with ice $8

ZAMBEZI MAI THAI, White rum, dark rum, triple sec, orange juice, pineapple juice and grenadine $9

PINA COLADA, Rum, Malibu, coconut cream and fresh pineapple juice $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 $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

BLACK RUSSIAN, Vodka and Kahlua on ice $8

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 $9

WHITE CHOCOLATE MARTINI, Vanilla vodka, shaken with Amarula and white chocolate liqueur $9

WHITE RUSSIAN, Kahlua, vodka and cream poured on ice $9

TOBLERONE, Chocolate liqueur, Kahlua, Amarula and cream $9

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

THE THREE MONKEYS • VIC FALLS ZIMBABWE •

FIND OUT MORE

Please note, 10% service charge will be added on tables of 8.

PLEASE NOTE, NO SPLIT BILLS