

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
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

SALADS

CAESER SALAD, crisp lettuce, bacon, anchovy beignet, egg, parmesan, grissinis and garlic emulsion (add chicken \$3)	\$14
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
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
SIRLION 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

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
WOOD-FIRED PRAWNS, NEW oven roasted garlic butter prawns, pilau rice and lemon emulsion.	\$30

SIDES

BUTTERED MASH	\$4
SIDE GREEK SALAD	\$5
ROASTED VEGETABLES	\$4
FRIES	\$4
PILAU RICE	\$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.

PIZZAS

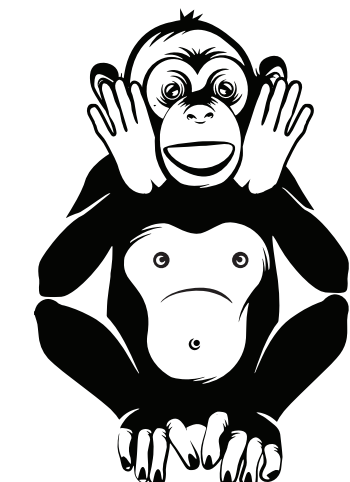
All pizzas have garlic

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
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



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

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 with cucumber, mint and fresh strawberries	\$10
LONG ISLAND ICE TEA, Vodka, gin, rum, triple sec and tequila.	\$9
Shaken, on ice and layered with lemon juice and Coke	

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



SPECIAL OCCASSIONS MENU

FIND OUT MORE



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

PLEASE NOTE, NO SPLIT BILLS