WINE MENU

WHITE WINE

	Per Bottle	Per Glass
THREE MONKEYS SAUVIGNON BLANC (HOUSE WINE) ORIGIN: SOUTH AFRICA *Fresh and fruity with aromatic notes of gooseberry, green apple, lemon and lime.*	$15	$4
JAKKALSVLEI MOSCATO ORIGIN: SOUTH AFRICA *Litchi, apricot, honey blossom, and muscat. Lightly sparkling on the palate, it's bursting with sweet tropical fruit and a hint of exotic spice.*	$20	$5
KUMUSHA SAUVIGNON BLANC ORIGIN: SOUTH AFRICA *Created by top Zimbabwean born sommelier, Tinashe Nyamudoka. Lots of ripe, tropical, vibrant fruit with soft citrus notes and a well-rounded finish.*	$20	$5
KUMUSHA CHENIN BLANC ORIGIN: SOUTH AFRICA *A juicy palate of aromatic flavours of pear, cantaloupe, melon and papaya, following through with a crisp finish.*	$20	$5
PROTEA PINOT GRIGIO ORIGIN: SOUTH AFRICA. *Cherry, apricot, peach and lemon aromas are overlaid by a gentle perfume.*	$20	$5
CASAL GARCIA VINHO VERDE ORIGIN: PORTUGAL *The best-selling Vinho Verde in the world, elegant yet effervescent and fresh.*	$20	
DIEMERSDAL SAUVIGNON BLANC ORIGIN: SOUTH AFRICA *This vibrant, clasically styled Sauvignon Blanc presents a typical straw colour. The nose is complex with an array of tropical fruit, ripe figs and gooseberries.*	$22	

WHITE WINE

Per Bottle **Per Glass**

HOOPENBURG CHARDONNAY $24

ORIGIN: SOUTH AFRICA

A medium bodied wine with an abundance of tropical fruit and lime flavours. An elegant style of wine, with just a touch of French oak on the palate.

BABYLONSTOREN CHENIN BLANC $28

ORIGIN: SOUTH AFRICA

A crisp, dry wine that is also fruit driven and juicy. Refreshing with lovely guava, pineapple and winter melon flavours, rounded off with a hint of fresh gooseberries and Packham pear undertones.

SPRINGFIELD "LIFE FROM STONE" SAUVIGNON BLANC $38

ORIGIN: SOUTH AFRICA

Brilliant and greenish in appearance - this is a dramatic wine full of ripe red peppers and passion fruit flavours on the palate.

DE MORGENZON SAUVIGNON BLANC $40

ORIGIN: SOUTH AFRICA

A bouquet of lemon zest and snap pea that is followed on the palate by ripe kiwi fruit, winter melon and fresh citrus zip on the finish.

TOKARA "DIRECTORS RESERVE" $100

SAUVIGNON BLANC 72%
SEMILLION 28%

ORIGIN: SOUTH AFRICA

Critics have scored this as one of the top 5 South African wines. Deep green gold with hints of straw in colour, this is an intensely complex wine with lush almond brioche on the nose layered with ripe star fruit, cassis and plum.

ROSÉ & BLUSH

	Per Bottle	Per Glass

KUMUSHA CINSAULT ROSÉ — $20 — $5
ORIGIN: SOUTH AFRICA
Created by top Zimbabwean born sommelier, Tinashe Nyamudoka.
Aromas of bright red fruit with cherry and strawberry flavours showing off.
Vegan friendly.

PROTEA ROSÉ — $20
ORIGIN: SOUTH AFRICA
A delicate tangerine and mandarin vie for prominance on the nose.

TRANQUILLE PINOT NOIR / CHARDONNAY — $21
ORIGIN: SOUTH AFRICA
A classic blend of Pinot Noir and Chardonnay. Pairs well with lighter dishes like salads and sushi.

DE GRENDEL ROSÉ — $27
ORIGIN: SOUTH AFRICA
Dry, light-bodied and fruity, De Grendel Rosé exhibits delicious watermelon, raspberry coulis and passion fruit flavours complemented by a well-rounded nose.

SOPHIE LE ROSÉ — $24
ORIGIN: SOUTH AFRICA
Delicious berry flavours with dominant strawberries, wild berries, cranberries and a hint of sweet spice on the nose.

KANONKOP KADETTE PINOTAGE ROSÉ — $25
ORIGIN: SOUTH AFRICA
A traditional fresh, dry wine for the more serious wine lover, offering aromatic raspberry and cherry flavours

BABYLONSTOREN MOURVEDRE ROSÉ — $30
ORIGIN: SOUTH AFRICA
A hint of watermelon and crushed pomegranate on the palate; rounded off with fresh acidity for a delicious, lingering mouth-feel.

RED WINE

	Per Bottle	Per Glass

PANDORA'S BOX "THE HONEYSUCKLE" SWEET RED $14 $4
ORIGIN: SOUTH AFRICA
A sweet, silky-smooth wine filled with generous amounts of fruit notes.

THREE MONKEYS (HOUSE WINE) $15 $4
ORIGIN: SOUTH AFRICA
A choice of three medium-bodied wines:
Merlot / Merlot-Cabernet Sauvignon / Sweet Red

THE SMOKEHOUSE GRILL MASTER'S CHOICE $18
ORIGIN: SOUTH AFRICA
A red blend with robust character and a smooth finish.

KUMUSHA CABERNET SAUVIGNON $20 $5
ORIGIN: SOUTH AFRICA
Created by top Zimbabwean born sommelier, Tinashe Nyamudoka. This wine shows flavours of red berries, plum and hints of coffee and chocolate, with a well-rounded, full-bodied finish.

PROTEA MERLOT $24
ORIGIN: SOUTH AFRICA
Warm and friendly on the nose with pleasant fruitcake, black berries, light spice and oak aromas as well as dark chocolate too. That same unfussy, engaging charm is found in the silky smooth and rounded entry.

BACKSBERG MERLOT $30
ORIGIN: SOUTH AFRICA
A mid-palate of sweet raspberry and red plum is complemented by chocolate flavours from careful oak aging. This wine is beautifully smooth with fine, mouth-filling tannins.

TOKARA SHIRAZ $30
ORIGIN: SOUTH AFRICA
An intriguing mixture on the nose of five spices, blackberries and mulberries, underpinned by floral notes.

RED WINE

Per Bottle **Per Glass**

BEYERSKLOOF PINOTAGE $31

ORIGIN: SOUTH AFRICA

Dry, wooded and medium-bodied, Beyerskloof's fruity pinotage offers blackberry, cherry, plum, mocha and cedar oak notes throughout nicely.

KANONKOP KADETTE PINOTAGE $35

ORIGIN: SOUTH AFRICA

The palate is medium-full bodied and opulent, with finely textured tannins and flavours of red pastille sweets, bright cherries and a hint of nutmeg oak spice and dark chocolate.

HAUTE CABRIERE PINOT NOIR UNWOODED $36

ORIGIN: SOUTH AFRICA

Dry, light and unwooded, with red berry flavours and cigar box notes, complemented by strawberry, cherry and mocha on the nose.

BACKSBERG JOHN MARTIN RED BLEND $36

ORIGIN: SOUTH AFRICA

Packed with concentrated flavours of black forest berries, cedar and vanilla, it's a true all-rounder.

MR P PINOT NOIR $42

ORIGIN: SOUTH AFRICA

Beautiful, ripe strawberries, raspberries, cranberries and sweet spice on the nose, with subtle hints of earthy tones.

DE TOREN DÉLICATE $46

ORIGIN: SOUTH AFRICA

Flavours of fresh, ripe, red strawberries combined with rose petals, marshmallows and the mystical aroma of cinnamon.

SPRINGFIELD "WHOLEBERRY" CABERNET SAUVIGNON $47

ORIGIN: SOUTH AFRICA

As the name suggests, this is an unfiltered and unrefined whole berry- ruby red wine with typical dusty mulberry undertones.

RED WINE

Per Bottle **Per Glass**

BABYLONSTOREN 'BABEL' RED BLEND $48

ORIGIN: SOUTH AFRICA

On the palate the resulting blend is a balanced fusion of dark-red berry and chocolate flavours with a soft mouthfeel and juicy, lingering finish.

RUPERT AND ROTHSCHILD CLASSIQUE $51

ORIGIN: SOUTH AFRICA

A red blend that captivates with alluring, plush black fruits, earthy notes and hints of pencil shavings, followed by a layered complexity. The smooth, round texture sustains spice, tea leaf nuances and dark chocolate.

VILAFONTE SERIOUSLY OLD DIRT $53

ORIGIN: SOUTH AFRICA

Fruit-forward and juicy, revealing black cherry & sour plum. Flinty, black powder and blonde tobacco with waves of luscious dark chocolate on the nose.

TOKARA "DIRECTORS RESERVE" $100

CABERNET SAUVIGNON 71% / MERLOT 10%

PETIT VERDOT 13% / CABERNET FRANC 3% / MALBEC 3%

ORIGIN: SOUTH AFRICA

Blending Cabernet Sauvignon with Merlot, Petit Verdot and a soupçon of Cabernet Franc, it's dense and deeply coloured, with scented oak, velvety tannins and a plush core of cassis, graphite and green herbs. Full-bodied wine.

SPARKLING WINE

Per Bottle Per Glass

PANDORA'S BOX "THE BISCUIT TIN" $20

ORIGIN: SOUTH AFRICA

Long lingering flavours of creamy toast and biscuits. A strong bubble has created a wonderful vibrant finish.

HOOPENBERG BLANC DE NOIR $27

ORIGIN: SOUTH AFRICA

Upfront aromas of strawberries and raspberries, with subtle hints of flowers and spice. The palate is extremely fresh and fruity, with a very fine grained mid palate tannin.

HOOPENBURG INTEGER BRUT MCC $29

ORIGIN: SOUTH AFRICA

A wonderful palate of yeasty dough and biscuit aromas, with notes of a balanced finish and white peach.

DA LUCA PROSECCO $35

ORIGIN: ITALY

A northern Italian Prosecco with wonderful peach, pear and nectarine aromas. It has a fresh and soft yet lively zingy palate with very fine bubbles, just a touch of sweetness and a clean lingering finish.

CABRIERE PIERRE JOURDAN "BELLE ROSÉ" $40

ORIGIN: SOUTH AFRICA

A fruity Méthode Cap Classique which owes its remarkable salmon pink colour to the Pinot Noir varietal.

NITIDA MATRIACH $42

ORIGIN: SOUTH AFRICA

Light and fruity Cap Classique with loads of lime, lemon zest and crisp green apple flavours.

CHAMPAGNE

Per Bottle

MOËT ET CHANDON NECTAR IMPÉRIAL — $150

ORIGIN: FRANCE

Nectar Impérial is a delicious expression of the Moët & Chandon style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity.

MOËT ET CHANDON BRUT IMPÉRIAL — $150

ORIGIN: FRANCE

Moët Impérial is the House's iconic champagne. Created in 1869, it embodies Moët & Chandon's unique style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity.

VEUVE CLICQUOT BRUT — $170

ORIGIN: FRANCE

Veuve Clicquot Yellow Label is the signature champagne of the House. Dominated by Pinot Noir, it offers a perfect balance of structure and finesse. The House's signature Yellow Label is immediately pleasing on the nose while its complexity explodes on the palate. It is adored for its ripe fruit, grape, apple and orange flavour notes. This Wine is carefully distilled at Veuve Clicquot Ponsardin distillery, France.

VEUVE CLICQUOT RICH — $200

ORIGIN: FRANCE

In the history of Champagne, wines that were blended for greater sweetness were customarily described as Rich. In Russia, consumers would add sugar to their champagne, thus adding a personal touch to their wine. The fruit aromas in Veuve Clicquot RICH have been boosted to sensational new levels. The Rich blend is comprised of Pinot Noir (50%), the main pillar of Veuve Clicquot's winemaking, which gives the champagne its fundamental structure. The large part of Meunier (30%) provides roundness to the blend and Chardonnay (20%) completes it with extra freshness.

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**

DRINKS MENU }

BEERS & CIDERS

LOCAL BEER	
Zambezi	$3
Castle	$3
Black Label	$3
Golden Pilsener	$3
Prices may vary due to unit size	

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	$3.5
Hunters Dry	$3.5
Hunters Gold	$3.5

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

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	$4
Grapetizer	$4
Red Bull	$4

CORDIALS

Mazoe / Kola Tonic / Lime Passion Fruit $1

ICE TEA

Lemon / Berry / Apple $3

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

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		Windhoek Draught	$4.5	Hunters Gold	$3.5
to unit size		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	
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- Gold	$6
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- Platinum	$12
- Blue	$20
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Glenlivet	
- 12yr Single Malt	$4
Macallan	
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Glenmorangie	
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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 • VICTORIA FALLS ZIMBABWE •

FIND OUT MORE

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

PLEASE NOTE, NO SPLIT BILLS

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**

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**

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		Windhoek Draught	$4.5	Hunters Gold	$3.5
to unit size		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	
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Spiced / Dark	
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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

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JAM JARS (served on crushed ice)

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SPECIAL OCCASSIONS MENU

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