
ICED TEA

PEACH & THYME GLASS	\$3
PEACH & THYME 1L JUG	\$6
LEMON & GINGER GLASS	\$3
LEMON & GINGER 1L JUG	\$6

MILKSHAKES

VANILLA	\$4
CHOCOLATE	\$4
STRAWBERRY	\$4
BANANA	\$4
MILO	\$4
BAR ONE	\$4
COFFEE	\$4
SALTED BUTTERSCOTCH	\$4
BUBBLEGUM	\$4

(Add a flavour shot to customise your shake, or a liquer)

COLD PRESS FRESH JUICE

From the On Juice Team

FRESH ORANGE	\$3
RUBY TUESDAY	\$4
Beetroot, pineapple, ginger, lime, carrot & cucumber	
ORANGE ZINGER	\$4
Carrot, apple, orange, ginger & lemon	
TURBO EXPRESS	\$4
Spinach, pineapple, celery, apple, lemon & cucumber	

WATER & JUICE

LA VIE STILL 750 ml	\$4
LA VIE SPARKLING 750 ml	\$4
ASSORTED JUICES	\$4

SOFT DRINKS

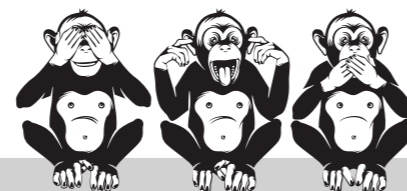
SOFT DRINKS	\$2
Coca-Cola, Coke Zero, Fanta, Stoney Gingerbeer, Pinenut, Cherry Plum, 7up, Ginger Ale, Lemonade	
TISERS	\$3

KIDS MENU }

SCRAMBLED EGGS & TOAST	\$4
CHEESE TOASTIE	\$4
FRENCH TOAST	\$3.5
WAFFLES	\$5
Enjoyed with syrup & cream or ice-cream	
(Add Bacon, Sausage or Chips)	\$2



FIND OUT MORE



BREAKFAST MENU } SERVED UNTIL 11AM

EGGS BREAKFAST

FRIED EGGS & BACON , 2 fried eggs, streaky bacon, blushed tomatoes & toasted ciabatta	\$6
POACHED EGGS & AVOCADO , Poached eggs, fresh avocado, cream cheese, chilli, chives & toasted ciabatta	\$8
POACHED EGG & SALMON , Poached eggs, smoked salmon, English muffin, hollandaise & dill oil	\$10
BROOKS BREAKFAST , 2 fried eggs, sausage, mushrooms, streaky bacon, blushed tomatoes, homemade baked beans & toasted ciabatta	\$10
SPICY CHICKEN LIVERS , On toasted ciabatta & topped with a poached egg chilli, chives & toasted ciabatta	\$6
BACON & EGG ROLL , bacon, fried egg, homemade mayo on a toasted brioche bun (Add French fries or side salad)	\$6 \$2

BENEDICTS

2 POACHED EGGS ON A TOASTED ENGLISH MUFFIN WITH HOLLANDAISE SAUCE

- Spinach (V)	\$7
- Ham	\$8
- Bacon	\$8
- Smoked Salmon	\$9
(Add French fries or side salad)	\$2

OMELETTE (V)

WITH YOUR CHOICE OF 3 FILLINGS

Indezi cheddar, Danish feta, onions, blushed tomatoes, spinach, mushrooms, roasted red peppers	\$10
Protein options	
- Bacon	
- Ham	

BREAKFAST BOWL

MUESLI , mixed berries	\$8
ouble cream yoghurt and honey (V)	

CAKES & BAKES

SELECTION OF CAKES	P.O.R
GIANT CHOC CHIP COOKIE	\$3
MUFFIN OF THE DAY	\$4
WAFFLE & ICE CREAM	\$5
Golden Syrup, Choc Drizzle, Strawberry Coolie or Salted Butterscotch	

COFFEE

ESPRESSO	\$2
CORTADO	\$3
AMERICANO	\$2
CAPPUCCINO	\$3
LATTE	\$3
MACCHIATO	\$3
FLAT WHITE	\$4
MOCHACCINO	\$4
EXTRA SHOT	\$1
(Add a flavoured shot: vanilla, hazelnut, caramel)	\$1
ALL THE ABOVE IS AVAILABLE IN DECAF	

MILK ALTERNATIVES

ALMOND MILK	\$2
OAT MILK	\$2

TEA

ASK ABOUT OUR SELECTION OF TEAS

ICED COFFEE

COLDBREW	\$3
COLDBREW WITH MILK	\$3
COLDBREW WITH ICE CREAM	\$4
CARIBBEAN ORANGE COFFEE	\$3
ICED LATTE	\$3.5
COFFEE FREEZOCINO	\$4
CHOCOLATE FREEZOCINO	\$4
WHITE CHOCOLATE FREEZOCINO	\$4
1L JUGS	\$8

SPECIALITY

HOT CHOCOLATE	\$3
MILO	\$3
CHAI LATTE (Unsweetened or Sweetened)	\$4
LONDON FOG	\$3
ROOIBOS CAPPUCCINO	\$3
ROOIBOS LATTE	\$4
TUMERIC CAPPUCCINO	\$3
TUMERIC LATTE	\$4
BEETROOT GINGER CAPPUCCINO	\$3
BEETROOT GINGER LATTE	\$4
MATCHA CAPPUCCINO	\$3
MATCHA LATTE	\$4

ICE CRUSHERS

STRAWBERRY	\$4
MIXED BERRY	\$4
WATERMELON	\$4
COCONUT & PINEAPPLE	\$4

KIDS MENU }

Little Monkey Burger \$4

Crumbed Chicken Strips \$4

Kids Margherita \$5

Battered Fish Fingers \$4

Mac & Cheese \$5

(Add a portion of chips with your meal) \$2

Monkey Shake \$3

Vanilla

Chocolate

Strawberry

Banana

Milo

Bar One

Bubblegum

(keep the cup!)



LUNCH & DINNER MENU }

SMALL PLATES

CHICKEN LIVER PERI-PERI , Bunny chow 🍴	\$8
BEEF SPRING ROLLS , With spicy Thai dipping sauce 🍴	\$7
VEG SPRING ROLLS , With sweet chilli sauce (V)	\$6
CRUMBED BUFFALO WINGS , With smokey BBQ sauce	\$8
CRACKER CRUSTED PRAWNS , With a coriander emulsion	\$10
SALMON ROSES , Pickled ginger, kewpie mayo, Soy sauce	\$10
SALT & PEPPER CALAMARI , Homemade tartar sauce	\$8
DUCK PANCAKES , Medium-rare duck breast with cucumber and hoisin	\$10

SALADS

CHUNKY GREEK , Cubed feta, cucumber, tomato, Calamata olives, red onion, basil and oreganum (V)	\$12
CAESER SALAD , Crisp lettuce, chicken, bacon chips, anchovy beignet, parmesan, grissinis and garlic emulsion	\$13
THAI BEEF NOODLE SALAD , Carrot and courgette ribbons, red cabbage, glass noodles, coriander, chilli, mint and rare roast beef fillet strips 🍴	\$13
BRIOSIO 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	\$15
- Cracker crusted prawns	\$18
- Salmon	\$17

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	\$13
PORT STILTON BURGER , Caramelized onion and blue cheese on 250g beef patty	\$15
BBQ CHEESE BURGER , Beef patty, cheese and homemade BBQ sauce	\$14
PEPPER BURGER , Beef patty topped with a homemade pepper sauce	\$14
THE DUDE , 250g beef patty, bacon, avo (seasonal) and crumbled feta	\$17
FLAME-GRILLED PERI-PERI CHICKEN BURGER 🍴	\$14
CRUMBED CHICKEN BURGER with homemade peri-mayo	\$15
VEGGIE BURGER (BEETROOT, CHICKPEA AND CARROT) Mozzarella, basil pesto and garlic aioli (V)	\$13

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 🍴	\$15

PIZZAS

Wood-fired thin crust Italian pizza

GARLIC AND HERB FOCACCIA , No tomato base or cheese (V)	\$8
FETA FOCACCIA , with rosemary, olive oil, salt and pepper (no tomato base or cheese) (V)	\$9
MARGHERITA , With blushed tomato, mozzarella, garlic and basil pesto (V)	\$11
QUATTRO FORMAGGI , Mozzarella, blue cheese, brie and parmesan (V)	\$15
ESOTICA , Ham and pineapple	\$14
REGINA , Ham and mushroom	\$14
ROMAGNOLA , Spinach, feta and roasted garlic (V)	\$14
ARRABIATA , Tomato, Napoli salami and chilli 🍴	\$14
PROSTITUTO , Bacon, spinach, avo (seasonal) and feta	\$14
STAGIONATA , Ham, mushroom, olives, artichoke	\$14
PARMA , Prosciutto crudo, fresh rocket	\$15
INFERNO , Peri-peri chicken and roasted red peppers 🍴	\$14
BBQ CHICKEN , Shredded chicken in our smokey BBQ sauce	\$14
PESTO , Chicken, basil pesto, feta, baby spinach and pine nuts	\$15

FLAME-GRILLED (served with your choice of 1 side)

RUMP STEAK 400g	\$24
FILLET STEAK 200g	\$17
FILLET STEAK 400g	\$25
FILLET ON THE BONE	\$23
SMOKEY BBQ PORK RIBS	\$28
TOMAHAWK STEAK 550g , Served with herbed butter	\$29

WOOD-FIRED & OTHER DISHES

HALF CHICKEN , Served with fries	\$15
NACHOS (V) 🍴 (Add beef \$6 or Add chicken \$4)	\$13
JUMBO NACHOS (V) 🍴 (Add beef \$6 or Add chicken \$4)	\$18
BATTERED FISH & CHIPS , Tartar sauce and green salad	\$14
CHICKEN SCHNITZEL , Mushroom sauce and fries	\$14

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 VEGETABLE	\$4
FRIES	\$4

DESSERT

ASSIETTE OF CHOCOLATE Pot Au Crème, torte, mousse, tuilles and ice-cream	\$10
BAKED ORANGE PUDDING Crème anglaise, brandy snaps ice-cream and cinnamon	\$8
TIRAMISU Dark chocolate sauce and pistachio ice-cream	\$8
VANILLA PANNA COTTA Summer fruit soup, mint and berry sorbet	\$8
AFFOGATO Vanilla bean ice-cream, espresso, Disaronno liqueur, almond brittle	\$6
SPANISH CHURROS with chocolate dipping sauce	\$7
AN ASSORTMENT OF HOMEMADE ICE-CREAM	\$6



Heineken®

DRINKS MENU }

BEERS & CIDER

LOCAL BEER		IMPORTED BEER		CIDERS & RTD'S	
Zambezi	\$2.5	SOL	\$3	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	\$8
Golden Pilsener	\$2.5	Windhoek Draught	\$4	Belgravia Gin &	\$3
<i>if only 440ml available</i>	\$3	Corona	\$4	Dry Lemon	

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

COCKTAILS

CLASSICS

APEROL SPRITZ, Prosecco with a dash of Aperol bitters	\$8
MARTINI, Vodka or gin, shaken or stirred with vermouth. Served perfect, sweet, naked, dirty or 50/50	\$7
PIMM'S NO.1 CUP, Pimms, grenadine and ginger ale, garnished with cucumber, mint and fresh strawberries	\$8
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	\$8
DAIQUIRI, Rum, triple sec, seasonal fruit blended with ice	\$8
ZAMBEZI MAI THAI, Rum, Captain Morgan, triple sec, pineapple, orange juice and grenadine	\$8
PINA COLADA, Rum, Malibu, coconut cream and fresh pineapple juice	\$8

WHISKEY

OLD FASHIONED, Whiskey, gomme syrup, bitters and an orange twist	\$8
WHISKEY SOURS, Whiskey, shaken with sweet & sour mix, served on ice and garnished with a cherry	\$8

GIN – WHITLEY NEILL

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 soda	\$8
CUCUMBERS & TEA, Whitley Neill Aloe & Cucumber, house-made green tea syrup, fresh lemon/lime, topped with lemonade	\$8
PROTEA BEE STING, Whitley Neill Protea & Hibiscus, honey, fresh mint and fresh lemon juice	\$8

VODKA

COSMO, Vodka, cranberry juice and triple sec with a squeeze of fresh lime juice	\$7
SEX ON THE BEACH, Vodka, peach schnapps, orange juice and grenadine	\$7
MOSCOW MULE, Vodka, ginger beer, lemon and bitters	\$7
BLOODY MARY, Vodka, tomato juice, Worcestershire sauce and Tabasco	\$7

TEQUILA

MARGARITA, Tequila, triple sec and lemon juice	\$8
PINEAPPLE LEMONADE, Tequila, lemon juice, pineapple juice and mint. Served on crushed ice	\$8

DESSERT

DEATH BY CHOCOLATE, Chocolate liqueur, Amarula and ice-cream	\$8
WHITE CHOCOLATE MARTINI, Vanilla vodka, shaken with white chocolate liqueur	\$8
WHITE RUSSIAN, Kahlua, vodka and milk shaken on ice	\$8
TOBLERONE, Chocolate liqueur, Kahlua, Amarula and milk	\$8

JAM JARS (served on crushed ice)

STRAWBERRY MOONSHINE JULIP, Bourbon, strawberries, lemon juice and mint	\$9
BAHAMAN BREEZE, Dark rum, Malibu, banana liqueur, honey and pineapple juice	\$9
TROPICAL PEACH SODA, Malibu, peach schnapps, peach juice, apricot jam and ginger ale	\$9



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