

# BREAKFAST MENU } SERVED UNTIL 11AM



## EGGS BREAKFAST

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

## BENEDICTS

### 2 POACHED EGGS ON A TOASTED ENGLISH MUFFIN WITH HOLLANDAISE SAUCE

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

## SIMPLE FAVOURITES

<b>MUESLI</b> , mixed berries	\$8
<b>SMASHED AVO AND TOAST</b>	\$6
<b>FRENCH TOAST</b> , with bacon and syrup	\$8

## CAKES & BAKES

<b>SELECTION OF CAKES</b>	P.O.R
<b>GIANT CHOC CHIP COOKIE</b>	\$3
<b>WAFFLE &amp; ICE CREAM</b> golden syrup, choc drizzle, strawberry coolie or salted butterscotch	\$5

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**COFFEE**  
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ESPRESSO	\$2
CORTADO	\$3
AMERICANO	\$2
CAPPUCCINO	\$3
FLAT WHITE	\$3
LATTE	\$3
MOCHACCINO	\$3
EXTRA SHOT	\$1
( Add a flavoured shot: vanilla, hazelnut, caramel )	\$1

ALL THE ABOVE IS AVAILABLE IN DECAF

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**MILK ALTERNATIVES**  
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ALMOND MILK OR OAT MILK	\$2
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**TEA**  
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TEA ask about our selection

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**SPECIALITY**  
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HOT CHOCOLATE	\$3
MILO	\$3
CHAI LATTE ( unsweetened or sweetened )	\$4
ROOIBOS CAPPUCCINO	\$3
BEETROOT GINGER CAPPUCCINO	\$3
TUMERIC LATTE	\$4
MATCHA LATTE	\$4

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**ICE ICE BABY**  
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ICED AMERICANO	\$3
ICED LATTE	\$3.5
FREEZOCINO ( coffee, chocolate, white chocolate )	\$4
ICE CRUSHER ( strawberry, mixed berry, watermelon, coconut and pineapple )	\$4
MUTOMBO ICE TEA ( hibiscus deliciousness )	\$4
FRESH PRESSED JUICE ( ask for flavours of the day )	\$4

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**SOFT DRINKS & WATER**  
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SOFT DRINKS ( coca-cola, coke zero, fanta, stoney gingerbeer, pinenut, cherry plum, 7up, ginger ale, lemonade )	\$2
LA VIE STILL 750 ml	\$4
LA VIE SPARKLING 750 ml	\$4

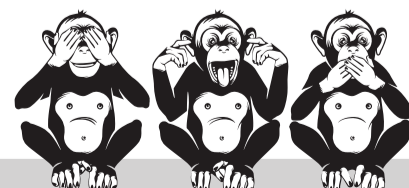
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**MILKSHAKES**  
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VANILLA, CHOCOLATE, STRAWBERRY, BANANA, MILO, BAR ONE, COFFEE, SALTED BUTTERSCOTCH, BUBBLEGUM	\$4
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( Add a flavour shot to customise your shake, or a liqueur )

# KIDS MENU }

SCRAMBLED EGGS & TOAST	\$4
TOASTIES ( Ask about our available options )	\$4
FRENCH TOAST	\$3.5
WAFFLES OR PANCAKES enjoyed with syrup & cream or ice-cream	\$5
( Add bacon, sausage or chips )	\$2



# LUNCH & DINNER MENU }

## SMALL PLATES

<b>CHICKEN LIVER PERI-PERI</b> , Bunny chow 🍴	\$8
<b>CHAR-GRILLED DEBONED CHICKEN THIGH</b> , With sweetcorn salsa and harissa mayo (I'M NEW)	\$9
<b>CRISPY DANISH FETA PARCELS</b> , With grape jam and garlic emulsion (V) (I'M NEW)	\$9
<b>BEEF SPRING ROLLS</b> , With spicy Thai dipping sauce 🍴	\$7
<b>VEG SPRING ROLLS</b> , With sweet chilli sauce (V)	\$6
<b>CRUMBED BUFFALO WINGS</b> , With smokey BBQ sauce	\$8
<b>CRACKER CRUSTED PRAWNS</b> , With a coriander emulsion	\$10
<b>SALMON ROSES</b> , Pickled ginger, kewpie mayo, soy sauce	\$10
<b>SALT &amp; PEPPER CALAMARI</b> , Homemade tartar sauce	\$8

## SALADS

<b>CHUNKY GREEK</b> , Cubed feta, cucumber, tomato, calamata olives, red onion, basil and oreganum (V)	\$12
<b>CAESER SALAD</b> , Crisp lettuce, chicken, bacon chips, anchovy beignet, parmesan, grissinis and garlic emulsion	\$13
<b>THAI BEEF NOODLE SALAD</b> , Carrot and courgette ribbons, red cabbage, glass noodles, coriander, chilli, mint and rare roast beef fillet strips 🍴	\$13
<b>BRIOSO SALAD</b> , Roast butternut, beetroot, rocket, feta, pumpkin seeds, grissinis, grilled chicken strips and balsamic vinaigrette	\$14
<b>POKE BOWL</b> , 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.

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

## WRAPS (served with fries)

<b>CRUMBED CHICKEN</b> , Tomato salsa and garlic aioli	\$14
<b>ROAST VEG</b> , Butternut, feta, baby spinach and red pepper pesto (V)	\$13
<b>BEEF FAJITA</b> , Seared spicy beef strips, peppers, guacamole, coriander, cream cheese and toasted cumin 🍴	\$15

## PIZZAS

Wood-fired thin crust Italian pizza

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

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

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

## WOOD-FIRED & OTHER DISHES

<b>HALF CHICKEN</b> , Served with fries	\$15
<b>NACHOS (V)</b> 🍴 (Add beef \$6 or Add chicken \$4)	\$13
<b>JUMBO NACHOS (V)</b> 🍴 (Add beef \$6 or Add chicken \$4)	\$18
<b>BATTERED FISH &amp; CHIPS</b> , Tartar sauce and green salad	\$14
<b>CROWN ROAST CHICKEN BREAST</b> , Served with your choice of side and either a chimichurri or mushroom sauce (I'M NEW)	\$14
<b>CHICKEN SCHNITZEL</b> , Served with your choice of side, mushroom sauce and fries	\$14

## SAUCES

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

## SIDES

<b>POTATO DAUPHINOISE</b>	\$5
<b>BUTTERED MASH</b>	\$3
<b>SIDE GREEK SALAD</b>	\$5
<b>ROASTED VEGETABLE</b>	\$4
<b>FRIES</b>	\$4

## DESSERT

<b>CHOCOLATE INDULGENCE</b> , Pot Au Crème, torte, mousse, tuilles and ice-cream	\$10
<b>BAKED ORANGE PUDDING</b> , Crème anglaise, brandy snaps ice-cream and cinnamon	\$8
<b>TIRAMISU</b> , Dark chocolate sauce and pistachio ice-cream	\$8
<b>VANILLA PANNA COTTA</b> , Summer fruit soup, mint and berry sorbet	\$8
<b>AFFOGATO</b> , Vanilla bean ice-cream, espresso, Disaronno liqueur, almond brittle	\$6
<b>SPANISH CHURROS</b> , with chocolate dipping sauce	\$7
<b>AN ASSORTMENT OF HOMEMADE ICE-CREAM</b>	\$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
		Gentleman Jack	\$4	Chivas	
<b>VODKA</b>		Jim Beam	\$3	-12yr	\$4
Absolut	\$3	Woodford reserve	\$5	-18yr	\$8
J.J Whitley	\$3			Glenfiddich	
Grey Goose	\$5	<b>LIQUEURS</b>		- 12yr	\$4
Belvedere	\$5	Amaretto Disaronno	\$4	- 15yr	\$7
Ciroc	\$5	Amarula Cream	\$2.5	- 18yr	\$12
Masau	\$4	Drambuie	\$4	- 21yr	\$20
Skyy	\$3	Cointreau	\$4	Monkey Shoulder	\$4
		Frangelico	\$3	Glenlivet	
<b>BRANDY &amp; COGNAC</b>		Kahlua	\$3	- 12yr Single Malt	\$4
KWV 10yr	\$4	Malibu	\$3	Macallan	
Blauwklippen	\$6	Fernet branca	\$4	- 12yr	\$7
1920	\$5	Tia Maria	\$4	- 18yr	\$18
Remy Martin VSOP	\$7	Masau	\$3	Glenmorangie	
Hennessy VS	\$6	Ouzo	\$4	- 10yr	\$6
Hennessy VSOP	\$8	Campari	\$3	- Quinta Ruban	\$8
Honor VS	\$6	Martini Rosso	\$3	Hibiki	\$10
		Blauwklippen	\$5	Loch Lomond	
		Baileys	\$3	- Single Grain	\$2.5
				- 12yr	\$3
				- 18yr	\$7
<b>GIN</b>		<b>IRISH WHISKY</b>		<b>RUM</b>	
Bombay Sapphire	\$3	Jameson	\$3	Bacardi Gold	\$3
Beefeaters	\$3	Jameson Caskmates	\$4	Dead Mans Fingers	\$3
Hendricks	\$5	Bushmills	\$4	Don Papa	\$5
Inverroche Amber	\$4	Samuel Gelstons	\$3	Bumbu	\$5
Black Rose Blush	\$4	Pogues	\$3	Diplomatico Reserva	\$5
Whitley Neill		Peaky Blinder	\$3		
- Original	\$3			<b>TEQUILA &amp; SHOOTERS</b>	
- Raspberry	\$3	<b>SCOTCH WHISKY</b>		Fireball	\$3
- Aloe & Cucumber	\$3	Johnnie Walker		Cactus Jack Original	\$3
Blind Tiger Original	\$3	- Red	\$2.5	Olmecca Tequila	\$3
Tanqueray	\$3	- Black	\$4	Don Julio	\$6
Seesu (made in Zim)	\$3	- Gold	\$5	Sourz	\$2
Musgrave Pink	\$4	- Green	\$7	Strawberry Lips	\$3
Mosi Gin	\$4	- Blue	\$18	Azul	\$20
Malfy Orange	\$4	Bells	\$2.5	Los Locos	\$5
Roku	\$3	J&B	\$2.5	Jagermeister	\$3
		Laphroaig 10yr	\$7	Kah	\$6

## COCKTAILS

### CLASSICS

<b>APEROL SPRITZ</b> , Prosecco with a dash of Aperol bitters	\$8
<b>MARTINI</b> , Vodka or gin, shaken or stirred with vermouth. Served perfect, sweet, naked, dirty or 50/50	\$7
<b>PIMM'S NO.1 CUP</b> , Pimms, grenadine and ginger ale, garnished with cucumber, mint and fresh strawberries	\$8
<b>LONG ISLAND ICE TEA</b> , Vodka, gin, rum, triple sec and tequila. Shaken, on ice and layered with lemon juice and Coke	\$9

### RUM

<b>MOJITO CLASSICO</b> , Rum, fresh lime, mint, topped with soda water	\$8
<b>STRAWBERRY MOJITO</b> , The classic with strawberries	\$8
<b>DAIQUIRI</b> , Rum, triple sec, seasonal fruit blended with ice	\$8
<b>ZAMBEZI MAI THAI</b> , Rum, Captain Morgan, triple sec, pineapple, orange juice and grenadine	\$8
<b>PINA COLADA</b> , Rum, Malibu, coconut cream and fresh pineapple juice	\$8

### WHISKEY

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

### GIN – WHITLEY NEILL

<b>ORIGINAL</b> , Whitley Neill Original, house-made baobab syrup, fresh orange and pink grapefruit	\$8
<b>VERY-BERRY COLLINS</b> , Whitley Neill Raspberry, mixed berries, fresh lemon juice, sugar syrup, topped with soda	\$8
<b>CUCUMBERS &amp; TEA</b> , Whitley Neill Aloe & Cucumber, house-made green tea syrup, fresh lemon/lime, topped with lemonade	\$8
<b>PROTEA BEE STING</b> , Whitley Neill Protea & Hibiscus, honey, fresh mint and fresh lemon juice	\$8

### VODKA

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

### TEQUILA

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

### DESSERT

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

## JAM JARS (served on crushed ice)

<b>STRAWBERRY MOONSHINE JULIP</b> , Bourbon, strawberries, lemon juice and mint	\$9
<b>BAHAMAN BREEZE</b> , Dark rum, Malibu, banana liqueur, honey and pineapple juice	\$9
<b>TROPICAL PEACH SODA</b> , 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