



## STARTER

Smoked Salmon Tartar,  
Avocado Cream & Fennel

OR

Asian Style Beef Carpaccio  
served with Ponzu Sauce

OR

Double Baked Cheese Souffle,  
Beetroot Coulis & Garden Greens

## MAIN

Chicken Bitterballen,  
Mustard Cauliflower Puree,  
Seasonal Vegetables

OR

Dukkah Crusted  
Ostrich Fillet with  
Wild Mushroom Risotto

OR

Halloumi, Caramelised Onion and  
Spinach Phyllo Parcel with  
Ratatouille

## DESSERT

Vanilla Creme Brûlée,  
Sesame Crisp and Berries

OR

Amarula Tiramisu

# DRINKS

## MINERALS

- Still or Sparkling Water \$2
- Soft Drinks \$3
- Fruit Juice \$3

## COCKTAILS

- Livingstone Island Iced Tea \$10
- Mojito \$8
- Strawberry Mojito \$8
- Strawberry Daiquiri \$8
- Cosmopolitan \$8
- Tequila Sunrise \$8

## MOCKTAILS

- Virgin Mojito \$7
- Virgin Strawberry Mojito \$7
- Rock Shandy \$7

## HOUSE WINE

### SERVED BY THE GLASS

- Sauvignon Blanc - \$5
- Cabernet Sauvignon - \$5
- Rose - \$6

## BEER & CIDER

### *Local*

Castle, Castle Light, Zambezi \$3

### *Imported*

Heineken Silver \$4

Savanna Dry, Lite - \$5

## SPIRIT

- Vodka \$3
- KWV Brandy \$3
- Victoria Falls Gin \$3
- Captain Morgan Spiced Rum \$3
- Jameson Irish Whiskey \$3
- Southern Comfort \$3
- Amarula \$3
- Absolute Vodka \$4
- Johnnie Walker Black \$4
- Jägermeister \$4
- Tequila \$4

## PREMIUM WINE

We offer a curated selection of wines by the bottle. Please ask your waiter or barman for the current wine list and prices.