



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.