



## STARTERS

### **CHAR GRILLED BALSAMIC RED ONION AND FETA CHEESE SALAD (V\*) \$8**

Assorted herby leaves, Kalamata olives, balsamic infused grilled red onions and feta cheese.

### **THE VICTORIA FALLS SALAD (V) \$10**

Locally grown assorted organic vegetables tossed in soy ginger dressing and grilled asparagus shoots.

### **CHICKEN LIVER PÂTÉ \$10**

Thyme and olive oil roasted crostini with chicken liver pâté, red onion jam on salad greens.

### **GOAT'S CHEESE TART \$12**

Goat's cheese au gratin with confit onion on a puff disk served with assorted micro herbs.

### **SMOKED CAPE SALMON AND FENNEL SALAD \$11**

Fennel salad and rolled smoked salmon served with caper and QP mayo dressing.

### **HAKE COCKTAIL \$10**

Chopped hake fillet, diced apples, diced tomatoes, shredded lettuce and Mary rosé dressing served with garlic bread.





## SOUPS AND BREADS

### COUGETTE AND SPINACH \$7

Creamy courgette and spinach soup served with brie cheese.

### TRADITIONAL MUSHROOM SOUP \$6

Served with biltong shavings.

### ASSORTED BREADS \$6

Choose any three types of breads served with garlic butter, guacamole or tomato-basil and onion relish.

## MAINS

### PASTA AND VEGETARIAN

#### CHICKEN TAGLIATELLE \$15

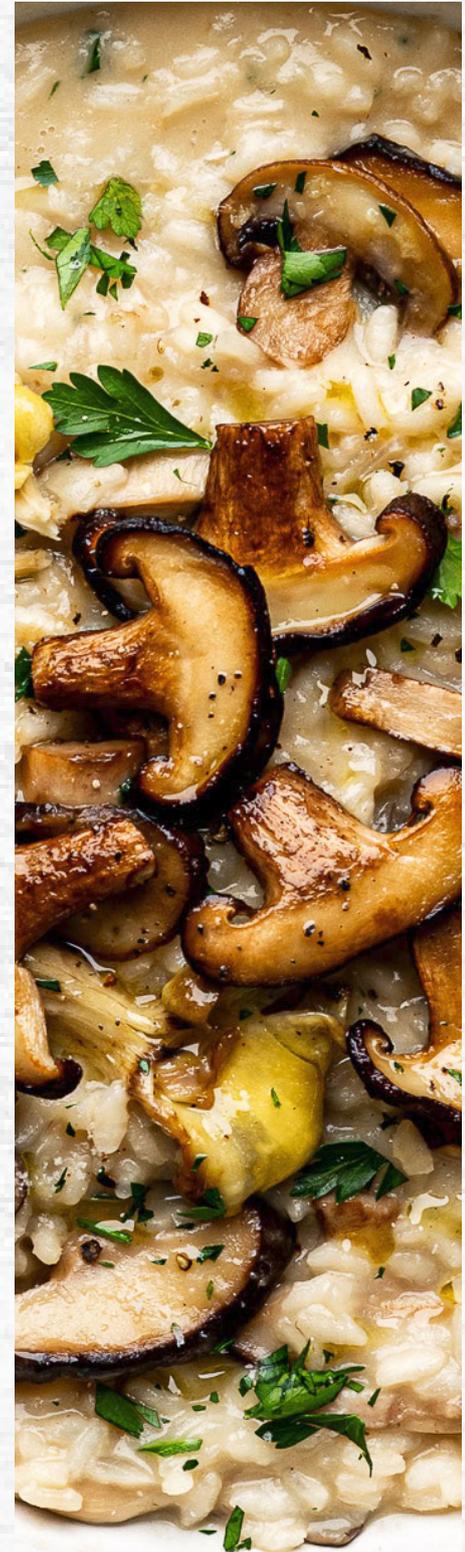
Creamy mustard and garlic chicken with tagliatelle pasta and thyme garnish.

#### SAUTE MUSHROOMS AND SPINACH NOODLES (V) \$12

Basil pesto coated noodles and sauté mushrooms.

#### BUTTERNUT RISOTTO RICE (V). \$14

Roasted butternut served with garlic risotto and rocket leaves.





## FISH AND SEAFOOD

### GRILLED ZAMBEZI BREEM FILLET \$15

Served with hand cut chips, salad greens, fennel and chive lemon aioli.

### SEARED CROCODILE STEAK \$16

Hand dived croc with grilled asparagus, crushed new potatoes and chopped streaky bacon.

### GARLIC PRANWS \$22

Grilled garlic queen prawns with oriental basmati rice and garlic sauce.

### PAN FRIED SALMON STEAK \$22

Bubble and squeak, wilted spinach and lemon caper sauce.

## BEEF, GAME, POULTRY AND PORK

### ZIMBABWEAN BEEF FILLET STEAK \$20

Grass fed Zimbabwean grilled beef, cooked to your liking and finished in thyme and garlic butter. Served with roast potatoes, semi dried plum tomato, roasted root vegetables and peppercorn sauce.

### RUMP/ SIRLOIN STEAK \$18

Grass fed Zimbabwean grilled beef, potato wedges, stir fried seasonal vegetables served with wine jus

### RARE ROAST VENISON OF THE DAY \$18

Served with coriander pap, grilled baby corn and butter wilted spinach and red wine compote.

### ROAST PORK RIBS \$15

Sweet and sour marinated, fries and herby salad greens.





## **BEEF, GAME, POULTRY AND PORK**

### **GRILLED PORK CHOP \$15**

Oriental rice with veg brunois and barbeque sauce.

### **GRILLED JUICY LEMON AND HERB CHICKEN BREAST \$15**

Tender chicken breast served with braised rice, grilled asparagus and creamy mushrooms sauce.

### **INDIAN CURRY \$14**

Coconut milk enhanced light lamb, venison or vegetable curry with rice, poppadum and samples.

### **CHICKEN PERSIE \$14**

Oven baked ¼ chicken in a traditional blend of garlic, chicken spice, and local herbs infused in our signature marinade served with roasted vegetables and French fries.

## **GOURMET CORNER**

### **THE GREAT BURGER \$15**

Juicy grilled beef or chicken pate topped with cheddar cheese, shredded lettuce and mayonnaise, soft grilled bacon, grilled onion slices. Served with fries and herby salad greens.

### **CHICKEN TREMAZIN \$12**

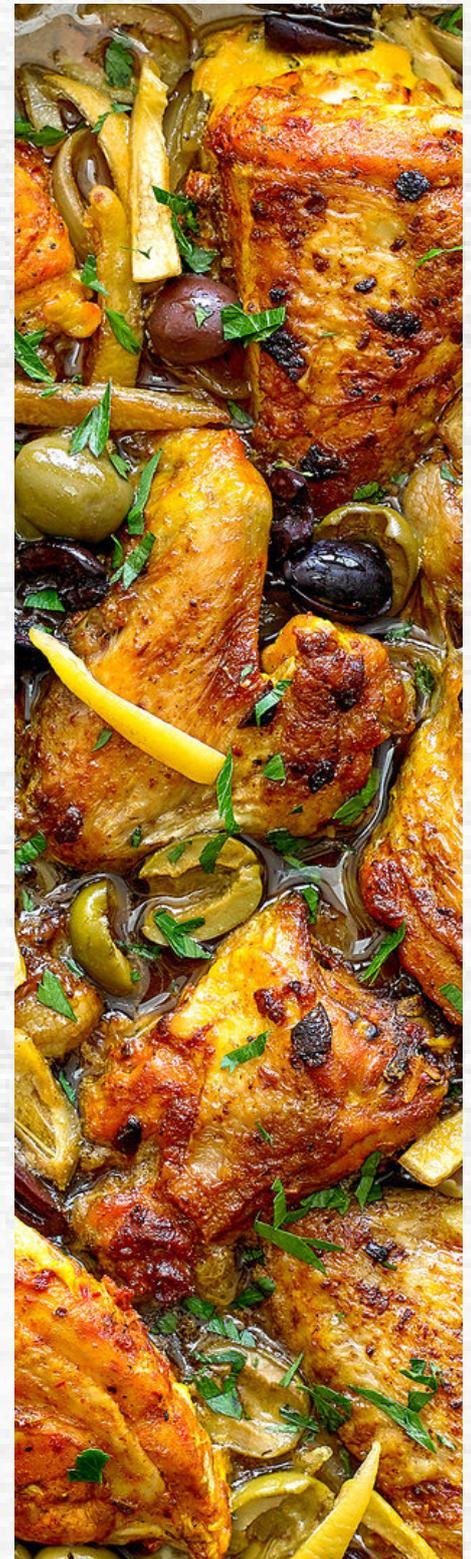
A toasted pita bread filled with Chopped grilled chicken breast and mayonnaise, mozzarella cheese, mustard. Served with a side salad.

### **WARTHOG BAGUETTE \$14**

Grilled and marinated warthog minute steaks on a garlic grilled baguette bread served with a bouquet of salad.

### **VEGETABLE BAGUETTE (V) \$10**

Oven roasted vegetables au gratin on baguette roll served with a side herby salad.





## DESSERTS

**CHOCOLATE BROWNIE**  
garnished with crushed cashew nuts (optional) \$10

**SLICED FRESH FRUIT PLATTER**  
with mint granite \$8

**COFFEE CRÈME CARAMEL**  
with fresh berry compote cream \$8

**ASSORTED DESSERTS PLATE**  
with crème Chantilly \$12

**TRIO OF HOME MADE ICE CREAM**  
with chocolate sauce \$8

**WARM CROISSANT PUDDING**  
with butterscotch and vanilla ice cream \$8



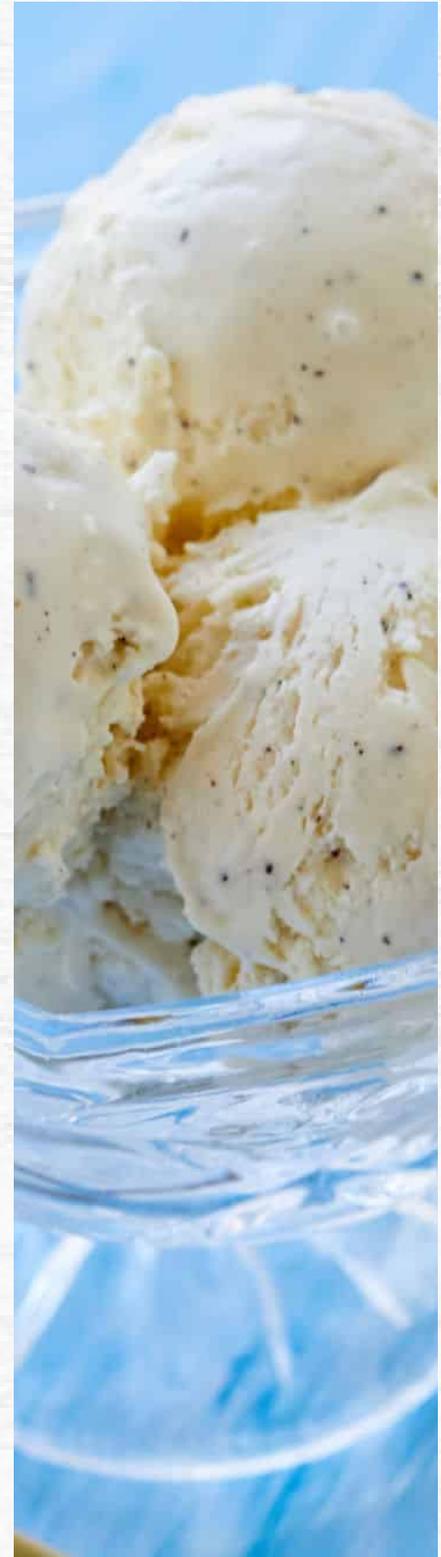


## KIDS CORNER

- KIDS BEEF BURGER with fries \$12
- SPAGHETTI with fried chicken fillets \$10
- BEEF OR CHICKEN stir fry with rice \$10
- PAN FRIED FISH GOUJONS with fries \$11
- GRILLED CHICKEN lollipops with mashed potatoes and gravy \$12
- CRISPY CRUMBED CHICKEN STRIPS with fries \$10
- CHEF' S PIZZA of the day \$12
- SMALL PORTION CHIPS \$5

## DESSERTS

- VANILLA ICE CREAM \$5
- FRESH FRUIT SALAD \$6
- VANILLA CAKE \$8





# AMULONGA'S KINDER CAFÉ'

## BREAKFAST SELECTION

### FUNNY PANCAKE

A big pancake with strawberry eyes whipped topping nose & fresh banana smile

### KIDS CHEESE OMELET

Made with extra fluffiness and filled with cheese and a fresh fruit

### QUEEN CAKES

2 queen cakes drizzled with icing sugar

### KIDS HOT PLATE

1 sausage of your choice, 2 strips of bacon and scrambled eggs

## MAINS

### CHICKEN FINGERS

Crumbed chicken fingers served with chips and a side salad

### AMULONGA KIDS BURGER

Grilled beef/ chicken pate' with onion, tomato and cheese served with French fries and a side salad

### FISH SCHNITZEL

Crumbed fish fillet served with tarter sauce, chips or potato mash and garden greens

### MARGARITA PIZZA

Small Neapolitan-style pizza, fresh mozzarella topped with basil leaves

### KIDS MAC AND CHEESE

Macaroni served in cheese sauce

### POTATO MASH AND BOERWORS

Mashed potatoes served with tomato and onion sauce





## **DESSERTS**

### **ZAMBEZI COOLER**

A scope of ice-cream served with waffle

### **MULONGA KIDS CAKE**

Mini velvet cake served with cream

### **FRUIT PLATTER**

Fresh fruit platter drizzled with syrup

### **DRINKS**

MILKSHAKE

HOT CHOCOLATE

MILK

JUICE

