



---

## LUNCH MENU

---

(v) - vegetarian | (veg) - vegan

**marinated beetroot and grilled haloumi salad (v) - US\$15**  
with crispy lettuce, rocket and sweet orange balsamic dressing

**roasted butternut squash with lentils (v) - US\$16**  
with tossed sunflower seeds, fresh chillies, red onion topped and coriander

**smoked chicken salad - US\$16**  
Tanganda tea smoked chicken breast, with slow roast vine tomatoes, onion marmalade, gherkins, goat cheese, rocket and sweet chilli vinaigrette

**safari platter - US\$20**  
a selection of cured meats, cheeses, vegetable pickles, assorted dips and breads

**grilled Zambezi bream - US\$18**  
with coriander and lemon zest crust, baby vegetables  
and a lemon and caper coconut sauce

**smoked salmon, feta and avocado wrap - US\$18**  
smoked salmon, herbed cream cheese, avocado, feta and green salad

**santonga sandwich (beef or chicken) - US\$18**  
marinated chicken breast or beef fillet medallions, blue cheese or fried egg, rocket, vine tomatoes and whole grain mustard sauce, served on our homemade ciabatta bread

**build your own beef burger - US\$18**  
180g beef patty on a sesame burger roll, served with the below options:  
gherkins, bacon, caramelised onion, mustard mayo, homemade sweet chilli sauce,  
avocado, slow roasted tomato, blue cheese, cheddar cheese  
served with French fries

Please note all prices are stated in US\$. A surcharge will apply to payments effected in local currency.