

DINNER MENU

STARTERS



beet salad - US\$9

feta, rocket, watercress, orange, carrot, butternut

cucumber zushi - US\$8

watercress, fresh coriander, quinoa, tomato, lemon, cucumber wasabi

shrimp, escargot fricassee - US\$10

butter, cream, cucumber, gin, parmesan, garlic, fresh herbs, cherry tomato

blue cheese savoury tarts - US\$10

cherry tomato, bell peppers, zucchini, white wine sauce, fresh herbs



soup of the day - US\$7

roasted tomato soup - US\$7

contrasting flavoursome soup served with a lentil and potato crust

VEGETARIAN AND PASTA



spinach tortellini - US\$14

butternut velouté, cauliflower butter sauce, red nut, chili, and cherry tomato salsa

cauliflower steak - US\$15

polenta, breadcrumbs, sundried tomato, parmesan cheese

zucchini lasagna - US\$16

tomato sauce, white wine sauce, mozzarella
with a brunoised filling of potato, carrot, eggplant, capsicum

butternut risotto - US\$14

mixed herb infused oven roasted butternut puree, pumpkin seeds, butternut sticks

DINNER MENU

MAIN COURSES



seared kudu - US\$26

okra, peach jus, butternut and potato

three ways with chicken - US\$20

sous-vide chicken on a creamy onion sauce, spinach rolled leg, pan fried breast

dredged beef fillet - US\$22

ground pumpkin, red wine, coriander, peppercorns

grilled sirloin - US\$22

spinach, mushrooms, vegetable brunoise

baked kabeljou - US\$19

sundried tomato and mayonnaise paste, roast cherry tomatoes, green beans

tanganda tea smoked crocodile - US\$26

served with a brandy creamy sundried tomato sauce, mixed vegetables, blue cheese tarts

sticky pork belly - US\$20

broccoli, peach jus, apple parisienne, garlic potato puree

chef's Zimbabwean signature - US\$18

braised ossobuco, own cooking jus, kale, sadza dumpling, tomatoes chili

DESSERTS



red velvet cheesecake - US\$7

fridge cheesecake sitting on a red velvet cake, ice cream, chocolate shavings

flexi ganaché - US\$7

smooth ganaché, meringue, tuile vanilla

coconut and baobab pannacotta - US\$7

served with mango gel

chocolate fondant - US\$7

served with a fruit compote