



Hearty Zimbabwean Food

breakfast

- Granola** \$8
In-da-belly homemade oven baked Granola with thick Greek yoghurt drizzled with wild honey.
- Okuncane Breakfast – small** \$7
2 eggs, bacon, tomato, toast.
- Okukhulu Breakfast – large** \$10
2 eggs, bacon, tomato, pork sausage, chips, toast.
- Bush Camp Style Omelette** \$8
With a tomato relish, toast and a choice of 3 fillings - cheese, ham, tomato, onions, peppers or mushrooms.
- Pancakes** \$7
Cinnamon flavoured with whipped cream and maple syrup.
- French Toast** \$7
Classic with bacon and syrup

light meals

simple toasties

Served with crisps and side salad

- Ham, Cheddar and Tomato** \$9
- Chicken Mayonnaise** \$9
- Egg and Bacon** \$9
- Cheddar and Tomato** \$8

burgers

Served with a portion of chips and side salad

- House Beef** \$14
Served with a tangy tomato relish.
- Marinated Chicken Breast** \$14
With sweet chilli mayonnaise.
- Vegetarian** \$10
Veggie burger with a peanut sauce.
- Small cup potato chips** \$6
- Big cup potato chips** \$7

salads

- In-da-belly Mixed Village Salad** \$8
Community-grown greens, tomatoes, onion with olives and feta, topped with toasted nuts and seeds, drizzled with a creamy herb dressing.
- Village Salad with Chicken or Crocodile Strips** \$11
- The Falls Rainbow Slaw Salad** \$11
With cabbage, carrots, red pepper, peanuts, sesame seeds, fresh mint, topped with a soya and ginger honey dressing.
- The Falls Rainbow Slaw Salad with Chicken or Crocodile Strips** \$14
- Couscous Salad** \$10
Roast marinated vegetables and chick peas with citrus-infused couscous and a balsamic dressing.

main meals

soup

Served with freshly baked bread

Pumpkin and Sweet Potato Soup \$5

Ripe Tomato and Basil Soup \$5

traditional favourites

**Traditional Isitshwala, Lenyama
Elombhida** \$9

Beef stew, cooked maize and rural spinach.

Trekkers Boerewors Roll \$9

A traditional Zimbabwean sausage made of pork, beef and selected spices, sizzled on the grill and served on a freshly baked roll with caramelised onions, chakalaka sauce and chips.

Nguni Oxtail Stew \$14

With potato mash, sadza or rice.

Crocodile, Warthog or Impala Steak \$14

200g, served with a portion of chips and side salad.

With a sauce of your choice – creamy mushroom, brandy pepper or garlic.

Game Stews– Be adventurous! \$12

Slow cooked in a potjie for hours on the coals. Served with rice or sadza. Enquire what's available.

Choices include - Impala, Kudu, Buffalo and Wildebeest.

BBQ Pork Ribs – 400g \$20

Slow cooked pork ribs in a sticky sweet sauce with chips.

Roast Vegetable Penne \$11

Penne pasta tossed in roasted vegetable and cherry tomato sauce with toasted cashew nuts.

**Crocodile or Chicken and Mushroom
Tagliatelle** \$13

Pasta with pan fried crocodile tail or marinated chicken breast and mushrooms in a basil pesto and cream sauce.

Crusted Warthog Schnitzel \$13

With potato mash and side salad
With a sauce of your choice – creamy mushroom, brandy pepper or garlic.

Half Marinated Chicken \$16

Lemon and Herb or Peri Peri Chicken with chips and salad

Steak Egg and Chips \$18

250g sirloin steak, fried egg and chips with a sauce of your choice—creamy mushroom, brandy pepper or garlic.

Fish and Chips \$14

Zambezi Beer battered-fillet of fish with chips and salad and a zesty tartar sauce.

dessert

Choc Slice \$6

With ice cream and a fudge sauce.



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alcoholic cocktails

The Blues \$7

A blend of three juices, Tequila & white rum

Gin & Ginger \$7

Gin, ginger & soda water garnished with orange

Umambo \$7

Blend of cane, Pimms, orange crush, lemonade & raspberry

Sweet 16 \$7

A cocktail of Malibu, orange juice & vodka

non-alcoholic cocktails

In-da-belly Special \$6

A mixture of two juices, soda water & raspberry

Zambezi Waters \$6

Sprite, soda water & raspberry

Refreshing Paradise \$6

Orange juice, soda water & cream soda

other beverages

Beer Local \$3

Zambezi, Black Label, Castle, Lion, Pilsner, Bohlinger

Beer Imported \$4

Amstel, Hansa, Castle Lite, Windhoek

Ciders \$4

Savanna dry | dark | light, Hunters gold | dry, Redds

Spirit Local \$3

Smirnoff vodka, Mainstay cane, Gilbey's gin, Admirals rum

Spirit Imported \$4

Pimms no 1, Bacardi, Captain Morgan spiced | dark

Brandy Local \$4

Viceroy, Heritage

Brandy Imported \$4

Klipdrift, KWV, Bols

Whisky Local \$3

Gold Blend

Whisky Imported \$5

Famous Grouse, Teachers, Johnnie Walker Red Label, J&B, Jameson

Whisky Superior \$6

Jack Daniels, Johnnie Walker Black

Liqueurs \$5

Amarula, Malibu, Kahlua, Strawberry lips, Miami Beach, Bols peppermint

Wine by the Glass— red | white \$5

Minerals— Cans \$2

Mineral Water \$1

white wine

Darling Cellars Quercus Gold — Chardonnay \$25

This wine has aromas of orange blossoms, with citrus and honey flavours.

Darling Cellars Arum Field — Chenin Blanc \$25

Aromas of pear and honey, with intense flavours of green apples and peaches.

Leeuwenkuil — Chenin Blanc \$24

Fresh and vibrant with lively acidity and a tangy finish on the palate.

Lansdkroon — Blanc De Noir \$25

A fresh fruity off-dry white wine made from red grapes.

Bushvine — Sauvignon Blanc \$25

Crisp, tropical fruit nose with grassy undertones.

rosé

John B \$25

A slightly sweet wine with intense red berry fruit flavours.



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red wine

Leeuwenkuil – Shiraz \$24
Integrated in oak with layers of fruit and tannins which lead to a lasting finish.

Klawer – Merlot \$24
Well-balanced with touches of cocoa and cinnamon.

Klawer – Cabernet Sauvignon \$24
Ripe berry flavours with a well-balanced spicy palate.

Darling Cellars – Cabernet Sauvignon/Merlot \$24
Easy drinking and well-balanced.

Fish Hoek – Pinotage \$25
Rich flavours of mocha chocolate, plums and fruitcake.

sparkling

John B – Brut \$35
Exciting and lively, expressing flavours of fresh citrus and orange blossom.

shooters

Delirious \$4
Kahlua, Amarula & peach Schnapps with milk

Springbokkie \$4
Amarula & Bols peppermint

Zappa Black, Tequila \$4

Jagermeister \$5

milkshakes

Milkshakes – Chocolate, strawberry or vanilla \$4

special coffee

Irish Coffee \$6
A special blend of Irish Whiskey & aromatic filter coffee

Jamaican Coffee \$6
Filter coffee laced with Captain Morgan rum

French Coffee \$6
Coffee with a tinge of brandy

coffee/tea

Nescafé Cappuccino \$2

Nescafé Espresso \$2

Nescafé plain – black or white \$2

Freshly ground La Lucie - plunger \$3

Pot of Tanganda tea \$2

Pot of Rooibos tea \$2

cigarettes

Cigarettes – Local \$3
Madison, Kingsgate, Everest, Newbury, Berkeley

Cigarettes – Dunhill \$4