

light canapés

NIBBLES WHILE YOU WAIT feta, salami, olives & baby tomatoes

39

SMALL PLATE DISHES

afroasiatic

PULLED LAMB Moroccan spices & mini injera pancakes

89

GRILLED PRAWNS in Mozambican peri-peri sauce

95

BEEF "FRIKKADELS" & homemade "blatjang"

75

PULLED PORK BALLS deep-fried & sweet chili sauce

70

PICKLED FISH traditional Cape Malay style

75

SMOKED SNOEK FISH CAKES & pineapple salsa

55

mediterrano

ARANCINI deep-fried butternut & sage risotto balls

68

CHICKEN LIVERS sun-dried tomato pesto, feta & cream

68

PARMA HAM & BRIE bruschetta

58

LAMB KOFTAS & home-made tzatziki

76

CHORIZO & CORN in red wine and garlic

70

CEVICHE cured zesty salmon & kingklip ceviche with melba toast

85

SMALL PLATE DISHES

eclectic

SIRLOIN CARPACCIO with rocket & parmesan shavings	78
PORK BELLY RIBS in sticky basting	80
CHILLI POPPERS with cream cheese stuffing	75
PATAGONIAN CALAMARI balsamic & soya dip – grilled or lightly battered	88
BAKED GOATS CHEESE & marinated beetroot salad	85
GARDEN ROUTE MUSSELS in creamy garlic & white wine sauce	78

pan-asian

PORK STRIPS lightly battered with a sweet & sour sauce	52
SESAME CHICKEN in a honey & soy sauce	75
SEARED TUNA LOIN teriyaki sauce & sesame seeds	89
NORI VEGETABLE ROLLS crispy veg, rice noodles & plum sauce	65
VEGETABLE WONTONS deep-fried & soya sauce	55
BEEF TATAKI with soy-mirin marinade	76

MAINS

VIETNAMESE CARAMELIZED SALMON	225
seared Norwegian salmon, coconut & cashew nut rice, chilli & ginger sauce	
MEDITERRANEAN LINEFISH	179
line-caught fish, lemon & black pepper crust, basil potatoes, tomato & olive vierge	
PORK BELLY	185
corn & red pepper salsa, garlic crushed potato & cider jus	
BUTTER CHICKEN CURRY	142
fresh coriander, crispy onion, toasted coconut & home-made roti	
VEGETARIAN RISOTTO	115
chef's flavour of the day with fresh parmesan shavings	
PESTO PASTA	130
gluten free pasta, basil pesto, olives, patty pans, mange tout, capers, fresh rocket & parmesan shavings	
CHALMAR BEEF STEAK	198
succulent cut of beef, roasted root vegetables, crispy fries & citrus jus – your choice 200g fillet <u>or</u> sirloin	
GOURMET BURGER	
homemade bun, bacon, mature cheddar cheese, pickles, tomato, onion & cos lettuce	ostrich burger - 110
	wagyu burger - 159

SIDE ORDERS

ROOT VEGETABLES	38
COCONUT & CASHEW NUT RICE	30
ROCKET & PARMESAN SALAD	40
SKINNY FRIES	30
ROASTED JEWEL SWEET POTATO MASH	30
BREAD BOARD – homemade breads, olive tapenade & hummus	55

TABLE SALADS

DUKKAH BUTTERNUT SALAD	85/140
roasted butternut cubes, dukkah spice, feta, rocket & balsamic reduction	
ZINZI GARDEN SALAD	68/125
carrots, cucumber, red onion, tomato, olives, peppers & orange vinaigrette	
CAPRESE SALAD	85/155
mozzarella two ways, plum tomatoes, basil pesto, rocket & garlic oil	
CAESAR SALAD	75/135
smoked chicken, thyme croutons, pancetta, crispy capers & Caesar dressing	

DESSERTS & AFTERS

BITTER & SPICE

75

ginger & 5 spice panna cotta, coffee caramel & campari sorbet

SWEET & SALTY

65

mini doughnuts, milk tart crème & salted butterscotch sauce

CITRUS & TART

68

lemon custard tart, coconut mousse, meringue & passionfruit sorbet

CHOCOLATE & MALLO FONDUE TO SHARE

152

trio of chocolate sauces, truffles, strawberries, home-made mellowes & nutty nougat

A DECADENT CHEESY DELIGHT

135

pecorino panna cotta, blue cheese mousse & baked camembert

TEA & COFFEE

coffee

Artisan TRUTH Coffee

cappuccino - deep, dark & twisted blend 28

flat white - deep, dark & twisted blend 28

double espresso - single origin India 28

americano - single origin India 26

macchiato - deep, dark & twisted blend 26

herbal tea

rooibos, green tea, earl grey, mint, chamomile 25

AFTERS

don pedro	AMARULA blended with vanilla ice-cream	38
	FRANGELICO blended with vanilla ice-cream	49
	TIA MARIA blended with vanilla ice-cream	58
liqueur coffees	AMARULA coffee topped with fresh cream	50
	KHALUA coffee topped with fresh cream	58
	IRISH coffee topped with fresh cream	65
digestif	IONA CORRETTO husk brandy "grappa"	38
	JÄGERMEISTER	24
liqueur	GALLIANO	35
	AMARETTO DI SARRANO	28
	COINTREAU	38
	DRAMBUIE	33
dessert wines	WELTEVREDE oupa se wyn "red muscadel"	35
	WELTEVREDE ouma se wyn "muscat de frontignan"	35
	PAUL WALLACE the nix sauvignon blanc noble late harvest	75
port	OVERGAAUW Cape vintage	40

CHILDRENS MENU

meals

KIDDIES BURGER	85
homemade beef burger, lettuce, tomato, cheese & skinny fries	
CHICKEN NUGGETS	65
potato wedges & tomato sauce	
FISH BITES	75
fish of the day, mayo & skinny fries	
SPAGHETTI	
butter & parmesan cheese	55
napoletana & parmesan cheese	68

desserts

CHOCOLATE BROWNIE	45
homemade chocolate nut brownie, vanilla ice cream & chocolate sauce	
ETON MESS	50
meringue, berries & strawberry ice cream	

drinks

MILKSHAKE	35
vanilla / chocolate / strawberry	
BOS ICE TEA	30
peach or lemon	
NOMU HOT CHOCOLATE	30