



ALL DAY MENU

LIGHT MEALS



soup of the day - US\$7

homemade breads

pulled chicken on wheels - US\$14

zucchini, beetroot, potato, mushroom, spinach

avocado sushi stack - US\$15

nori salmon, fennel, cream cheese, wasabi,
soy sauce, cherry tomatoes

garden salad (v) - US\$12

lettuce, herbs, feta, onion, tomato,
cucumber, bell peppers

OR

roast beef option - US\$15

apple tower - US\$15

blue cheese, hazel nuts, watercress,
chef's made dressing

FROM THE GRILL



safari club burger - US\$15

cheddar cheese, caramelized onions, bacon,
green salad, french fries

peppered beef - US\$20

green salad, chimichurri, french fries

peri-peri or lemon & herb

roast chicken - US\$20

green salad, garlic potatoes

pan fried fish - US\$20

creamy caper sauce, roasted butternut mash

BBQ pork medallions - US\$19

button potato, courgetti, bell pepper and
carrot brunoised

grilled vegetable brochettes - US\$13

creamy garlic potato, bell peppers, zucchini
and corn fritters

deep fried calamari - US\$20

a side Greek salad, chefs dip

vegan paella - US\$16

herbs, artichokes, olives, zucchini corn, black beans

DESSERTS



homemade ice cream - US\$7

baked cheesecake - US\$7

apple crumble - US\$7

served with warm custard sauce