VICTORIA FALLS
Safari Club

Dinner Menu

STARTERS

poached pear salad - $15
mushroom & blue cheese samosa | onion-tomato chutney | slow roast tomatoes | maple-tahini

beef carpaccio - $14
truffle aioli | rocket cress | fermented lemon salsa | parmigiano rasps

deconstructed sushi salad - $15
cured salmon | sushi rice | nori & sushi mayonnaise pillows | cucumber | pickled ginger | black beans | garden greens | wasabi | soy dressing

seafood bisque - $12
butter poached garlic seafood mix | cognac cream | garlic cheddar crostini | lemon olive oil

honey harissa carrots with whipped feta - $12
chickpeas | basil pesto | crushed pistachio | warm flat bread

chilled cucumber & herb velouté - $10
fermented lemon rind | toasted sesame seeds | herb oil | lemon wedge

VEGETARIAN MAINS

fromage cauliflower steak- $15
tahini spicy butter bean puree | toasted chickpeas | grilled tofu |herb pesto

ricotta sweet-potato fagottini - $15
creamy red capsicum velouté | parmesan cheese crust | oven blushed tomatoes | rocket | frizzled leeks

dietary restrictions

vegetarian vegan gluten-free dairy-free nut-free sea food pork spicy

Gluten-Free Alternatives Available: If you have a gluten intolerance or preference, please let your server know.

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MAINS

parmesan chicken roulade - $20
mushroom barley arancini | carrot-ginger puree | seasonal roast vegetables | mustard sauce

pan seared beef mignon - $24
butternut risotto | caramelised onion butter | chicken liver mouse | roast carrots | red chimichurri | red wine jus

crispy skin on grilled salmon - $26
dauphinoise potatoes | sautéed carrot and zucchini ribbons | cauliflower puree | creamy sauce grenobloise

pan fried tilapia - $18
root vegetable hash | green beans | baba ganoush | sardine tapenade | lemongrass almondine sauce

pressed pork belly - $20
sweet potato and squash mash | roast carrots | prune puree | brandy cream sauce

duck confit ravioli - $18
sweet potato crisp | citrus bourbon gastrique | candied orange | arugula cress

DESSERT

lactose free chocolate mousse - $10
vanilla macarons | sesame snaps | fresh berries

carrot cake cheesecake - $12
candied carrots | walnuts | butterscotch sauce

lemon tart baked - $10
lemon curd | frozen yoghurt

frozen baobab crema catalana - $10
fruit compote | baobab meringue | mixed fresh berries

house-made ice cream - $6
berry | chocolate | vanilla | amarula | baileys | pistachio

sorbets - $6
coconut | frozen yoghurt | beetroot | lemon

cheese board - $12
a selection of artisanal cheeses served with olive crackers, pickles, nuts and house made chutney