



LUNCH MENU

(v) - vegetarian

marinated beetroot and grilled haloumi salad (v) - US\$15
with crispy lettuce, rocket and sweet orange balsamic dressing

roasted butternut squash with lentils (v) - US\$16
with tossed sunflower seeds, fresh chillies, red onion topped and coriander

smoked chicken salad - US\$16
Tanganda tea smoked chicken breast, with slow roast vine tomatoes, onion marmalade, gherkins, goat cheese, rocket and sweet chilli vinaigrette

safari platter - US\$20
a selection of cured meats, cheeses, vegetable pickles, assorted dips and breads

grilled Zambezi bream - US\$18
with coriander and lemon zest crust, baby vegetables
and a lemon and caper coconut sauce

smoked salmon, feta and avocado wrap - US\$18
smoked salmon, herbed cream cheese, avocado, feta and green salad

santonga sandwich (beef or chicken) - US\$18
marinated chicken breast or beef fillet medallions, fried egg, blue cheese, rocket, vine tomatoes and whole grain mustard sauce, served on our homemade ciabatta bread

build your own beef burger - US\$18
180g beef patty on a sesame burger roll, served with the below options:
gherkins, bacon, caramelised onion, mustard mayo, homemade sweet chilli sauce,
avocado, slow roasted tomato, blue cheese, cheddar cheese
served with French fries

Please note all prices are stated in US\$. A surcharge will apply to payments effected in local currency.