

# The CRAFTY KITCHEN MENU





## Great Meals - all of our favourites!

### Tacos - \$9 or less, you choose!

A choice of crispy taco shells with different fillings from the selection below, served with salsa & guacamole (seasonal).

Prices are per shell:

Spicy Beef Mince	\$4.00
Spicy Chicken Strips	\$3.00
Black Bean Chipotle	\$3.00  

### Cajun Chicken Wrap - \$10

Chicken breast spiced Cajun style & folded into a soft wrap with avocado (seasonal), salad & drizzled with garlic chive Greek yoghurt.

### Mac N Cheese - \$12

Macaroni with rich & creamy Cheddar cheese sauce! Add smoky bacon for the carnivores (\$1-00 Extra). Served with salad.

### Sticky Wings - \$13

Plump chicken wings, with your choice of flavour: BBQ, Lemon & Herb or Peri Peri. Served with seasoned fries or salad.

### Beer Battered Fish N Chips - \$13

Atlantic hake fillet in a crispy IPA batter, homemade tangy tartar sauce. Served with seasoned fries or salad.

### Prime Zimbabwean Fillet Steak - \$21

Three fillet medallions each with their own uniquely made sauce prepared fresh by the chef, served with either chips or salad.

### Prime Zimbabwean Sirloin Steak - \$21

Mature Sirloin steak done to your liking, served with chips or salad and your choice of creamy pepper, blue cheese or herb butter sauce.

### Ossobuco W Garlic Mash - \$22

Ossobuco- Slow cooked beef shank topped with gremolata served on a bed of garlic mash with seasonal vegetables.

-  = vegetarian
-  = vegan
-  = gluten free

Even more YUMMYNESS  
on the next page 

## Burgers - to die for!

### River Chicken Burger - \$14

Succulent chicken breast, red cabbage apple slaw, herb aioli, Arugula & cheddar Cheese. Served with seasoned fries or salad. Add bacon just to make it extra special! (\$1-00 Extra)

### River Beef Burger - \$14

Ground prime Zimbabwean beef patty (200g) red cabbage apple slaw, herb aioli, Arugula & Cheddar cheese. Served with seasoned fries or salad. Add bacon just to make it extra special! (\$1-00 Extra)

### Mexican Burger - \$13

Mexican Beef Burger- Ground prime Zimbabwean beef patty (200g), guacamole, salsa and herb aioli make this a unique twist on the classic burger.

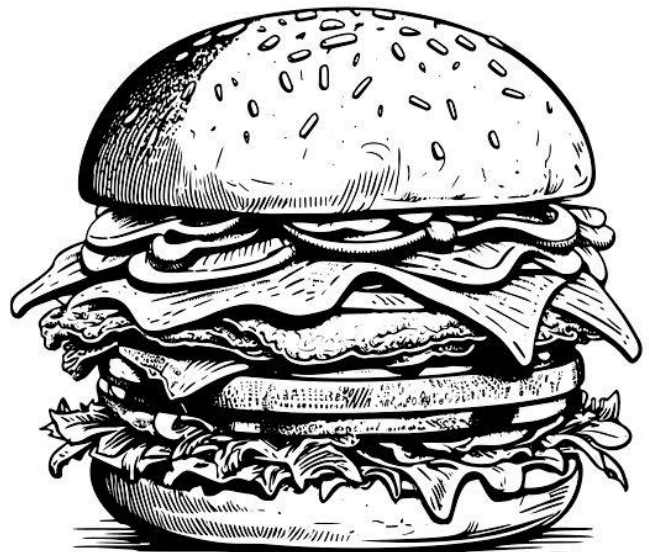
### Cauliflower Burger - \$11

Cauliflower Burger- A unique vegetarian burger blending Harissa, herb aioli and topped with lettuce and tomatoes.

### Greeky Chicken Burger - \$11

A succulent chicken breast topped with the classic fixings of a traditional Greek Salad.

**Note**, all burgers can be served Naked - Lettuce instead of bread bun



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## Salads - not your normal types!

### Authentic Greek Salad - \$10



A tangy crisp summer salad with the added crunch of green peppers, cucumber, local capers, sweet cherry tomatoes, olives and feta cheese. NOPE! NO LETTUCE! We said it was Authentic!

### Cobb Salad With Green Goddess Dressing - \$10

Bed of greens topped with cherry tomatoes, grilled chicken pieces, boiled eggs, crispy bacon, diced avocado (seasonal) served with a delicious homemade green goddess dressing.

### Candied Beet & Citrus Salad - \$7



Succulent roasted beetroot in a fresh citrus marinade, served on rocket with feta cheese, pecan nuts and orange segments with a secret citrus dressing.

## Broths - Quite a surprise!

### Asian Chicken Noodle Broth - \$10

Asian Chicken Noodle Soup- Chicken breast, pok choy, and noodles are dunked in a delicious broth with chilli, coriander, sesame seeds and cashew nuts.

### Asian Vegetable Noodle Broth - \$10



Asian Vegetarian Noodle Soup- A hearty bowl of our Asian soup with mushrooms, carrots and noodles complimented by chilli, coriander, sesame seeds and cashew nuts.

- = vegetarian
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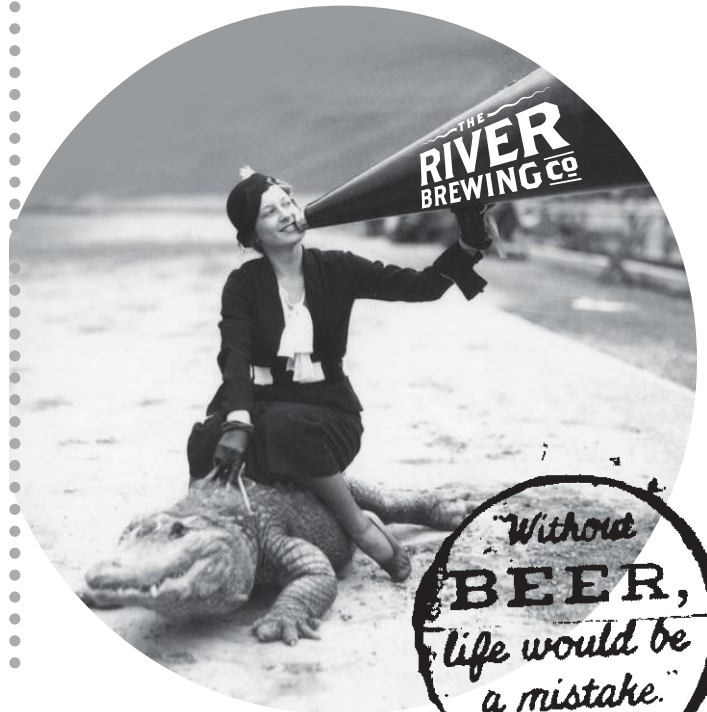
## Deserts - you know you want it!

### Baked Apple Crumble - \$7

Sweet Zimbabwean apples baked in a crumbly crust with vanilla custard, salted caramel & a dollop of ice cream.

### Chocolate Porter Brownie with Hibiscus Syrup & Ice Cream - \$6

A Jack Tar Porter infused, chocolate rich brownie, too good for words!!! Served with vanilla ice cream and a Hibiscus syrup. You'll regret not asking for this!



# ENJOY!

PLEASE ASK THE  
MANAGER TO PAIR A  
BEER TO YOUR MEAL

\* Note, we reserve the right to add a 10% service fee for groups over 10 people, which will be added to your bill.

# HAND CRAFTED ALES



*Without  
BEER,  
life would be  
a mistake.*



**[ PLEASE ASK ABOUT  
ROTATING TAPS ]**  
*'there's always some  
experiment brewing in there'*

**100%**  
Zimbabwean  
**FARMED  
INGREDIENTS**

**Kaza Blonde - 4.6%** An easy-drinking, but full-bodied blonde ale brewed with Belgian barley and Noble hops.

**Painted Dog Pale Ale - 5%** A vibrant American Pale Ale, beautifully flavoured with late addition Pacific Northwest hops. River Brewing proudly supports local conservation through this full-bodied beer.

**Siyabonga Session IPA - 4.5%** A highly quaffable Session IPA, bursting with tropical hops, ideal for hot weather. Siyabonga, Ndebele for thank you, reflects our gratitude for our beautiful environment.

**Flying Bantu Ale - 4.6%** An up tempo, full Red Ale that reflects our love for local music. Flying Bantu is our very own Afro-fusion band from Victoria Falls. Please check these guys out at [www.flyingbantu.com](http://www.flyingbantu.com)

**Resurrection Ale - 4.5%** We love this uniquely Zimbabwean ale infused with the Resurrection bush. This extraordinary plant grows on bare rock, resurrecting miraculously whenever it rains. This proudly Zim beer is balanced with the tropical notes of Citra hop. #ziminaglass!

**Black Jack Tar Porter - 5%** A dark beer with a distinctly roasted chocolate overtone. This beer celebrates the historic big-hearted locomotive that ferried steel in the construction of the Victoria Falls bridge in 1904. We also infuse it with a hint of Black Jack, a local botanical. #ziminaglass

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**Try a BEER PADDLE** Six little tasters (6x100ml) of our classics = **\$6**  
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**Non-alcoholic (0%) Craft Sodas - 300ml = \$3**  
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**Ginger Baobab** - A refreshing baobab-infused ginger beer

**Baobab Lemonade** - A crisp baobab-infused lemonade

**Hibiscus Cranberry** - A sweet & tangy hibiscus cranberry cooler

**Zumbani Lemonade** - A reviving Zumbani-infused lemonade

**Makoni Orange** - A bespoke Makoni-infused orange soda

# THE CRAFTYEST COCKTAILS



## **The River Musica Magic - \$6**

Made to enjoy on balmy summer evenings whilst listening to one of our local bands! A lovely refreshing concoction of Martini Rosso, our own Brewery-made ginger ale, orange juice & mint.

## **The Grain Room - \$7**

Designed during lockdown, this delicious, rich drink blends Jameson Whiskey with Amarula & hazelnut syrup to create something that can be both a dessert & a drink. It is not to be missed!

## **Bikinis @ No. 10 - \$5**

Ahhh those sultry summer days on the beach at No. 10! This is gonna bring back scents of coconut oil on suntanned bodies & the Zambezi River! pineapple, coconut, rum & memories of happy times!

## **Whiskey Sours - \$6**

You can't beat this combination of scotch whiskey & lemon juice, lightly sweetened with ginger syrup on the gorgeous hot days in Victoria Falls.

## **Lady Marmalade - \$5**

An unusual mix of orange marmalade, gin & Campari with lemon juice & a sweet 'n sour syrup. Imagine croquet parties on the lawn.

## **Lynchburg Lemonade - \$7**

I love a man that drinks Jack! Jack Daniels, Lemons & Ginger syrup make this refreshing lemonade enticingly irresistible.

## **Shaky Pete - \$6**

This cocktail became very famous in London a few years back & we feel it is the perfect cocktail for a brewery. Think of a beer shandy with a twist! Gin & ginger syrup with lemon liquidised with ice to make a slushy, then topped with our Painted Dog Pale Ale.

## Our Indigenous Cocktails:

### **Big Tree Margarita - \$8**

Designed with the drive to include indigenous ingredients on our menu we have the Big Tree Margarita! A subtle blend of the usual margarita ingredients escalated with the tang of baobab & pineapple.

### **Hibiscus Cosmopolitan - \$4**

Sex in the City girls never had it this way! Made with our own home-made Hibiscus Cranberry, Vodka, Triple Sec, lemon juice & a touch of sweetness.

### **Hibiscus Sunset - \$4**

Start with fresh Orange juice, on top we add Rum, Triple Sec, lemon juice, a bit of sweetness, shaken over ice, plus our own Hibiscus Cranberry to create a sublime glow in your glass.

### **Hibiscus Sangria - \$3 Glass \$12 A Jug**

Delicious, cold sangria made with hibiscus syrup, red wine, orange juice & brandy. Refreshing on a hot day of walking through the falls. Pair it with some nachos for a perfect afternoon snack & refreshment.

**[ GOT YOUR OWN  
SECRET COCKTAIL? ]**

Let us know what's in it, if we have it we'll make it for you



# CHOICE WINES



## Rose

### **Kleine Zalze Cellar Cinsault Rose \$6 Glass**

This is a delicious wine which has a delicate pink hue that echoes that of rose petals. A beautiful bouquet of peach blossoms & fresh cherries follow through on the palate supported by a citrus freshness & refreshing finish.

## Whites

### **Oude Kaap Moscato \$5 Glass**

A very sweet wine. On the nose pronounced ripe pineapple, passion fruit & melon aromas which follow through to the palate displaying ripe tropical fruit flavours.

### **Kleine Zalze Sauvignon Blanc \$6 Glass**

Intense aromas of tropical fruit with granadilla & white peach. Zesty on the palate with the ever-present herbaceous character from Sauvignon Blanc.

### **Kleine Zalze Vineyard Sauvignon Blanc \$50 Bottle**

A Sauvignon Blanc that stands out from the crowd! Layers of complexity on the palate with intense flavours of gooseberries, kiwi & a slight herbal interest.

### **Roman's Bay Pinot Grigio \$3 Glass**

Elegant aromas of apricot & passionfruit with hints of zesty citrus flavours.

## Reds

### **Limited Release Merlot \$7 Glass**

A smooth & approachable wine showing enticing cherry tobacco & vanilla notes on the nose. Medium-bodied with a velvety texture, this Merlot has full flavours of raspberry coulis & strawberry preserve.

### **Old Road Wine Co Fat Man Pinotage \$40 Bottle**

Bursting of juicy red berries & plums with hints of milk chocolate, oregano & spice. This is a lovely smooth, medium-bodied red that is full-flavoured with a long finish.

### **Old Road Wine Co Anvil Shiraz \$9 Glass**

Powerful & captivating on the nose with peppery spice & dark fruit flavours. This is backed up by a bright juicy palate bathed in oak spice, anise, black berries & a savoury all spice.

### **Roman's Bay 1895 Blend \$3 Glass**

Complexed flavours of red fruit, black cherries & hints of spice welcomes the nose. The pallets are filled with layers of fruit. Soft & juicy tannins make this a very enjoyable wine.

**[ WHEN LIFE GIVES  
YOU GRAPES... ]**

# COCKTAIL SHAKES



## **Pina Colada \$7**

Delicious blend of Rum, Pineapple, Coconut, Triple Sec blended with vanilla ice cream for a delicious hot weather dessert cocktail.

## **Tequila Sunrise \$7**

Tequila, Orange Juice, Triple Sec with a glow of Grenadine! Who says we can't dream of being by the beach!

## **Chocolate Espresso Martini \$7**

One of our most favoured of cocktails is back in a milkshake! Kahlua, chocolate vodka blended with vanilla ice-cream for the perfect substitute to the don pedro!

## **Grain Room \$7**

Our Grain Room cocktail has been so popular we have made it into a milkshake and it is even better now! Jameson, Amarula, Hazelnut Syrup blended with vanilla ice cream.

## **Hibiscus Cranberry Cosmopolitan \$7**

Our new push to include indigenous ingredients on our menu continues with this delicious subtle flavour of hibiscus and cranberry right here on draught, is mixed with Vodka, Triple Sec, Lemon Juice and vanilla ice cream. One will not be enough!

## **Non Alcoholic Milkshakes \$4**

Hazlenut • Vanilla • Grenadine • Hibiscus Cranberry • Ginger



[ SHAKE THINGS UP  
A LITTLE BIT ]