

Rainforest Café

VICTORIA FALLS ZIMBABWE

Breakfast

- Fresh herb omelet and toasted brioche. \$5
- Fresh herb omelet and toasted brioche served with crispy bacon, blushed tomatoes and fresh basil. \$7
- Fresh herb omelet and toasted brioche served with Scottish smoked salmon. \$14
- Eggs Benedict with black forest ham poached eggs and sauce Hollandaise served on a savory muffin. \$9

Salads

- **Rainforest Trail Platter (Serves two).**
Country pâté with cognac and hazel nuts, chorizo, Parma ham, marinated artichokes, fromage de chèvre (goats cheese) – served with melba toast, whole grain mustard and a fresh salad with mixed lettuce leaves, radishes, avocado (seasonal) and rocket. \$22

- **Bridge View Salad.**
Smoked, shaved chicken, blushed cherry tomatoes, crispy bacon, poached egg, mixed lettuce leaves, cucumber, lemon cashew nuts, dill cream cheese, grissini and queen olives served with a lime vinaigrette. \$12
Optional serving of anchovy. \$2 Additional

- **Livingston Way Salad.**
Fresh mixed organic lettuce leaves and herbs with spring onion, marinated feta, roasted cherry tomatoes and peppers, black olives, pumpkin seeds, avocado (seasonal), garlic croutons, grilled and marinated portabella mushrooms, Drizzled with extra virgin olive oil and balsamic reduction. \$10

- **Zambezi Drive Salad.**
Grilled Mozambiquen tiger prawns and calamari marinated in lime, garlic and chili set on organic lettuce leaves. \$18

Pasta

- Decadent seafood feast for two: Zambezi sweet water crayfish, prawns and mussels in their shells, calamari and deep water hake. Served in a saffron infused passata with white wine, garlic and a touch of chili. (Pappardelle) \$38
- Seared salmon with braised fennel olive oil and garlic served with a cream and Sauternes sauce. (Tagliatelle) \$14
- Grilled Mozambiquen tiger prawns with artichokes. Tossed in fresh dill, garlic and lime cream sauce. (Pappardelle) \$18
- Bacon and portabella mushrooms with fresh oregano and cream.
Optional with Gorgonzola. (Linguine) \$12
- Roasted pepper and tomato sauce with fresh basil, parmesan shavings, chili and garlic. \$11
Optional anchovies, black olives and caper berries. (Linguine) \$3 Additional.
- Slow roasted ox-tail simmered in tomatoes, bay leaves, tawny port and fresh thyme. (Pappardelle) \$14
- “Con le polpeta” – Miniature meat balls served in a slow roasted tomato and red wine sauce topped with parmesan shavings and basil pesto. (Tagliatelle) \$12

Main Courses

- Grilled prime Zimbabwe beef fillet with Madagascar green peppercorns, fresh lime, rocket and a wild mushroom risotto. \$16
- Rib eye steak served with sautéed new potatoes, fresh vegetables and a mustard, rosemary and cognac sauce. \$14
- Slow roasted lamb shank with fresh thyme, garlic and bay leaves a hint of mustard. Served with parsnip mashed potato and winter root vegetables. \$18
- Country style rôtisserie chicken with a mixed green salad, lime aioli and French fries. \$12
- Fresh water Zambezi bream fillet, steamed green asparagus, new potatoes and béarnaise sauce. \$14

Bouchee

- Rôtisserie chicken and wild mushrooms in a marjoram infused cream sauce enveloped in a light pastry casing. \$9
- Lamb and fresh rosemary with garlic in a red wine and cracked black pepper sauce, enveloped in a light pastry casing. \$12

Desserts

- Parfait d'amour. Homemade strawberry, raspberry and black current ice-cream topped with whipped cream and cherry liquor. Accompanied by two glasses of champagne. (Serves two). \$22
- Lime and passion fruit cheese cake. \$6
- A trio of hazel nut, chocolate praline and cappuccino ice-cream topped with nougat shavings. \$6
- Mocha, Belgian chocolate and Amarula baked cheesecake. \$7
- Decadent chocolate dessert. \$6

Quick Menu

Burgers

- Lamb burger with a Zanzibar influence. Dressed with a yogurt, garlic, cucumber and mint dressing. \$14
- Flame grilled beef burger with crispy bacon, grilled tomato, onion rings, gherkins and mozzarella cheese. \$12
- Flame grilled beef burger with shaved Gorgonzola, rocket and avocado. (seasonal) \$12
- Moroccan spiced chicken burger with satay sauce. \$10
- Chicken breast burger with organic garden herbs, fresh lime and homemade dill mayonnaise. \$12
- All burgers are served with French fries or a side salad.

Open Focaccia

- Whole shelled prawns lightly coated in a dill and chive tartar sauce. \$12
- Zimbabwe fillet of beef with grilled mushrooms and tomatoes, caramelized onions. Drizzled with horseradish sauce. \$10
- Shaved chicken breast or smoked turkey dressed with herb mayonnaise, toasted walnuts and celery. \$9
- Crispy bacon, fricandeau (marinated pork roast) with avocado and wholegrain mustard cream cheese. \$10
- Thinly sliced leg of lamb with Tunisian salad and coriander dressing. \$12

Wraps

- Tempura crocodile tail with wasabi infused tartar sauce, crisp lettuce, julienne of cucumber, spring onions and fresh ginger. \$12
- Grilled and marinated halloumi with peppadews, black olives, charred peppers, sundried tomato pesto, rocket and chives. \$11