

A warm welcome to Zinzi dining

**We have prepared a wonderful selection of dishes inspired from those we have loved from all over,
using fresh produce sourced from local farmers and markets.**

**Each has been designed to be enjoyed with all of its accompanying sauces, drizzles and treats
so please dab, dunk and enjoy!**

**Our small dishes are a touch smaller than starter portions, offering an abundance of flavours & tastes,
these delectable little dishes are perfect for an interactive sharing experience across your table.**

Lovely having you with us.

SMALL PLATE DISHES

ARANCINI deep-fried olive & caper risotto balls, cannellini & red pesto puree (VEGAN)	65
BATTERED PRAWNS ponzu, chilli, mango, coconut	79
DEEP FRIED PORK WONTONS pork mince & cranberry	58
STEAK TARTARE smoked oyster aioli, creamed egg & spring onion gremolata	65
BAKED CAMEMBERT balsamic roasted figs, garlic honey	104
CHICKEN LIVERS in sun-dried tomato pesto, feta & crispy bacon	85
CALAMARI stuffed with prawns, peppers, onion, tomato, chilli, garlic, coconut cream	95
CREAMY MUSSELS white wine & lemon sauce	76
HOISIN DUCK mandarin & chilli, cucumber & spring onion	74
PATAGONIAN CALAMARI battered with balsamic & soy reduction	94

SOUPS & SALADS

DUKKAH BUTTERNUT SALAD

roasted butternut cubes, dukkah spice, feta, rocket & balsamic reduction

114/169

ZINZI GARDEN SALAD

carrots, cucumber, red onion, tomato, olives, peppers & orange vinaigrette

69/96

SEAFOOD CHOWDER

creamy leek & potato, drizzled with truffle oil

69

ROASTED CAULIFLOWER SOUP

masala roasted cauliflower, curry oil, toasted almonds

55

VEGETARIAN

MUSHROOM & LEEK RISOTTO

assorted mushrooms & braised leeks with truffle oil, fresh rocket & parmesan

148

BUTTERNUT & MUSHROOM RAVIOLI

burnt butter, pesto & pine nuts, rocket, parmesan

97

ASIAN STYLE TOFU

peppers, mushrooms, baby marrow, rice noodles

129

MAINS

NORWEGIAN SALMON

269

chilli glaze, crispy ginger, peppers, coconut cashew rice

ORZO PASTA

139

cheesy chicken & chorizo orzo with basil pesto & peppers, tomato herb sauce

PORK BELLY

165

braised, homemade granny smith apple sauce, baby hasselback potato, baby marrow & carrots

CONFIT DUCK LEG

149

yellow Thai curry sauce, peppers, spinach, baby marrow & Asian noodles

DURBAN LAMB CURRY

196

fragrant curry, deboned lamb cubes, basmati rice & homemade roti

WAGYU BURGER

169

homemade bun, bacon, cheddar cheese, pickles, tomato, onion & rocket

BEEF FILLET / SIRLOIN

179

choice of either 200g Karan fillet OR sirloin, potato puree, charred baby onions, & jus

SIDE VEG - selection of seasonal vegetables

35

DESSERTS

DECADENT CHOCOLATE CHEESECAKE

63

vegan cheesecake, strawberry compote, chocolate & raspberry sorbet

PEACH GALETTE

82

apple, peach & pear tart, berry sauce, vanilla gelato

MILK TART CRÈME BRÛLÉE

70

cinnamon infused, topped with a cinnamon tuille

MALVA PUDDING

55

white chocolate anglaise & homemade custard

TRIO OF SORBET

68

locally made sorbet – mint, strawberry & peach

CHEESE TASTING PLATES

Choose 3 of the below:

125

mature cheddar, marinated peppers, basil pesto & stuffed olives

emmental, honey mustard, seedless grapes & spiced cashews

camembert, honeyed figs, strawberries & pecan brittle

gorgonzola, roasted peach, truffle infused honey & candied walnuts

AFTERS

don pedro	AMARULA blended with vanilla ice-cream	45
	FRANGELICO blended with vanilla ice-cream	58
	TIA MARIA blended with vanilla ice-cream	65
liqueur coffees	AMARULA coffee topped with fresh cream	50
	KAHLUA coffee topped with fresh cream	58
	IRISH coffee topped with fresh cream	65
digestif	IONA CORRETTO husk brandy "grappa"	38
dessert wines	WELTEVREDE oupa se wyn " red muscadel"	35
	WELTEVREDE ouma se wyn " muscat de fontignan"	35
	PAUL WALLACE the nix sauvignon blanc noble late harvest	75

TEA & COFFEE

coffee	Artisan TRUTH Coffee	
	cappuccino - deep, dark & twisted blend	28
	flat white - deep, dark & twisted blend	28
	double espresso - resurrection	28
	americano - resurrection	26
	macchiato - resurrection	26
herbal tea	rooibos, green tea, earl grey, mint, chamomile	25

CHILDRENS MENU

meals

KIDDIES BURGER 95

homemade beef burger, **or** chicken fillet, lettuce, tomato, cheese & skinny fries

FISH BITES 55

fish of the day, mayo & skinny fries

MAC & CHEESE 45

macaroni pasta, bacon & cheddar and pecorino cheese

desserts

CHOCOLATE BROWNIE 33

homemade chocolate nut brownie, vanilla ice cream & chocolate sauce

ICE CREAM & WAFFLE CONE 30

homemade chocolate, vanilla, or strawberry ice cream, waffle cone

drinks

MILKSHAKE 35

vanilla / chocolate / strawberry

BOS ICE TEA 35

peach or lemon

NOMU HOT CHOCOLATE 30