Starters

Thai Fish Cakes **700**
Trio of Thai style red-snapper fish cakes with a sweet chilli sauce aside

v **Parmigiana Melanzane** **500**
Oven baked aubergines, tomato and mozzarella

Ali di Pollo con Blue Cheese **700**
Perfectly spiced chicken wings with a side of blue cheese sauce

Calamari **750**
Deep fried calamari rings served with a side of garlic mayonnaise or light soy sauce dip

v **Ziwa Insalata** **600**
A delicious fresh blend of lettuce leaves, tomato, grilled peppers, grilled aubergine, crumbled feta cheese and capers drizzed with a balsamic dressing

v **Hummus e Pitta** **650**
A portion of hummus garnished with caramelised onions, served with a selection of pitta breads and vegetable sticks

Soups

v **Minestrone** **450**
Italian soup with vegetable dices, blended tomatos, white beans and noodles

v **Tomato & Garlic Soup** **450**
Cream of tomato and garlic soup filled with intense flavours and served with cheese croutons

Zuppa de Pollo Cocco **550**
A coconut milk blend of chicken in a creamy soup stock

v **Brodo Di Agnello** **500**
A classic and delicious broth of lamb finished with coarsely cut celery, carrots and spring onions

v **Carrot & Ginger Soup** **450**
House fresh made carrot and ginger soup with coconut

v **Pumpkin Soup** **450**
Creamy chefs special pumpkin soup sprinkled with roasted pumpkin seeds

Side Dishes

French Fries 300 - Skinny Fries 300
Masala Fries 350 - Egyptian Wedges 300
2 Beef/Chicken Sasauge 250 - Side Salad 250
Trio of Samsosas *beef or spinach & ricotta* 400

ZIWA BUSH LODGE
unique · african · resort

2017 CERTIFICATE of EXCELLENCE tripadvisor
tripadvisor 2016 Winner Certificate of Excellence
tripadvisor 2015 Winner Certificate of Excellence

Main Course

ZIWA BUSH LODGE
unique · african · resort

v Lasagne — **850**
Homemade pasta sheets with a deliciously creamy centre of mixed vegetables and cheese served with a small portion of french fries or a fresh garden salad — *Beef Lasagne* **1100**

Agnello alla Brace — **1150**
Marinated medium grilled molo lamb chops finished in capsicum and onion, served alongside beer battered onion rings, egyptian rissole potatoes and grilled vegetables

v Ravioli Salsa di Pomodoro — **850**
Spinach and rictotta ravioli tossed in a white cheese sauce or a butter and sage sauce

Filetto alla Brace — **1350**
Grilled fillet of steak topped with beer battered onion rings and served in your choice of pepper sauce or blue cheese sauce with a side of grilled vegetables

Pesce Fritter Di Padella — **1050**
Pan-fried fish fillet served with a side of french fries and homemade tartar sauce

Paneer Burger — **900**
v Fried Paneer and vegetable pattie covered with parmesan cheese with a salad aside and french fries

Ziwa Burger Deluxe — **1100**
Ziwa's speciality homemade burger complete with blue cheese and bacon with a salad aside and french fries

Polo al Diavola — **1000**
Marinated grilled chicken breast or leg with mushroom sauce aside served with french fries or rice

Chilli Con Carne — **950**
A spicy marinated beef mince in a tomato gravy with red kidney beans served with either basmati rice, chapati or fries

Chicken Schnitzel — **950**
A classic Ziwa style bread crumbed chicken schnitzel with skinny chips and garden vegetables served with a special parmesan sauce aside

Greek Style Grilled Prawns — **1400**
Spicy grilled king prawns topped with grated feta cheese, served with a side of potato wedges, greek salad with garlic aioli aside

Osso Buco — **1100**
A classic Milanese dish of braised veal shanks in a hearty wine and vegetable-based sauce served with french fries and grilled vegetables aside

Indian

Chicken Curry — **900**
A faultless blend of chicken in a perfectly spiced dish

v Paneer And Egg Bhurji Wrap — **700**
A perfectly filled wrap with paneer and egg bhurji served with french fries aside

v Panneer Makhani — **750**
A delicious and slightly sweet indian dish of paneer, made with butter, tomato and cream

Chicken Butter Masala/Murgh Chicken — **950**
A delicious blend of Indian spices with a hint of garlic and coriander combined with sour cream

All indian cuisine is served with your choice of chapati or rice unless specified

Gourmet Homemade Pizzas

ZIWA BUSH LODGE
unique · african · resort

Al Polo 900
Tomato and mozzarella base topped with seasoned chicken and chillies

Al Ragu 1100
Tomato and mozzarella base topped with seasoned minced beef

Al Tonno 900
Tomato and mozzarella base topped with tuna with capers

Festa di Carne 1100
A BBQ sauce and mozzarella base topped with beef bacon, sausage and meatballs

Hawaiian 950
Tomato and mozzarella base topped with bacon and pineapple

BBQ Tirato Pollo con Pancetta 900
A bbq sauce and mozzarella base topped with minced chicken

Calzone 1050
Focaccia folded with tomato, mozzarella cheese, bacon and mushroom

v **Margherita** 700
Tomato and mozzarella base topped with a basil seasoning

v **Fungi** 850
Tomato and mozzarella base topped with seasoned mushrooms

Pepperoni 1000
Tomato and mozzarella base topped with sliced pepperoni

v **Vegetariana** 750
Tomato and mozzarella base topped with mushrooms, mixed peppers, red onions and olives

v **Sizzler Vegetale** 750
Tomato and mozzarella base topped with mushrooms, mixed peppers, red onions, capers and chillies

v **Quattro Formaggi** 950
Tomato base topped with garlic, basil, oregano and a combination of four cheeses

Desserts

Cassata Alla Siciliana 450
A delicious Italian dessert made with layers of different flavors of ice cream with a creamy nutty centre

Warm Chocolate Brownie 450
with butterscotch ice cream or vanilla custard

Country Apple Pie 450
Our secret pastry crust filled with a blend of fresh apples, sultanas and topped with brown sugar served with vanilla ice cream

Chocolate Mousse 450
Choice of either white chocolate or brown chocolate amarula

Semifreddo 450
Creamy cold Italian dessert drizzled with chocolate or passion sauce

Fruit Salad 350

Please see specials board for more varieties of Desserts

Beers

Tusker	250
Tusker Malt	250
Tusker Lite	250
White Cap	250
White Cap Lite	250
Guinness	300
Heineken	300
Tusker Cider	250
Smirnoff Ice Black/Red	250

Spirits

Gilbeys Gin	200
Bombay Sapphire	250
Smirnoff Vodka	200
Tequila Silver	200
Tequila Gold	250
Captain Morgan Spice Gold	300
Captain Morgan Black	300
Martini Bianco/Rosso	250
Pimms	250
Kahlua	250
Malibu	250
Amurula	250
Martell VS	650
Remy Martin	800

Whiskey

Vat 69/Famous Grouse	250
Jameson	250
Jack Daniels	300
Glenbrynth 3yrs	250
Glenbrynth 8yrs	350
Caolila	600
Chivas Regal	400
Glenfiddich 12yrs	450
Glenfiddich 15yrs	500
Johnnie Walker Red	250
Johnnie Walker Black	400
Johnnie Walker Gold	600
Singleton	550

Others

Mixed/Masala Tea	200
House Coffee	200
Cappuccino	250
Soft Drink	100
Tonic/Soda Water/Diet Coke	150
Red Bull	250
Juice	200
Water 500ml	150
Water 1000ml	250
Sparkling Water	250
Crisps	150
Peanuts	150
Mixed Nuts/Cashew Nuts	200

Red Wine

	Glass	Bottle
House Red Sweet	350	1600
House Red Dry	400	1600

Formentera Red Sea — 400 / 1700
Cabernet Sauvignon/Tempranillo
Semi sweet with hints of strawberry, plum and vanilla aromas.

Fat Barrel — 2900
Cabernet Sauvignon/Shiraz
Classic nose of cherry and cassis, typical cabernet flavours lifted by interesting shiraz spiciness and fruits.

Leopards Leap — 3200
Merlot
A medium bodied, dark fruit-driven wine made in a New World style.

Vina Maipo — 500 / 1950
Cabernet Sauvignon/Merlot
A combination of fruitly aromas with a hint of delicate chocolate and spices

Imbuko Releaf — 2700
Cabernet Sauvignon (Organic)
Elegant intense blackberry & cassis flavours finishing with enchanting vanilla spices.

Spier Signature — 2100
Shiraz
This Shiraz has plums and spice on the palete with an undertone of brûléed sugar

White Wine

	Glass	Bottle
House White Sweet	350	1600

Formentera White Ocean — 400 / 1700
Chardonnay/Pardina
A crisp New World, fruit-driven and easy drinking light-bodied Chenin Chardonnary. *Semi-sweet*

Leopards Leap Lookout — 2500
Chenin Chardonnay
A crisp New World, fruit-driven and easy drinking light-bodied Chenin Chardonnary.

Spier Signature — 500 / 2000
Chenin Blanc
Crisp and fruity delicious on its own or with a white meat accompaniment

Spier Signature — 2700
Sauvignon Blanc
A fresh full bodied wine with green pepper and asparagus aromas and flavours.

Fat Barrel — 2600
Sauvignon Blanc
Crisp Chenin with lively aromas of tropical fruit and melon, bright splash of citrus and a zesty finish.

Leopards Leap Lookout — 2700
Pintage Rosé
Crisp, elegantly dry and sophisticated.

Orange River Brut — 2700
Orange River Doux — 2300

Please note that wine is served at 150ml per glass

Weekend/Holiday Menu

Bitings

Ali di Pollo con Blue Cheese **700**
Perfectly spiced chicken wings with a side of blue cheese sauce

v **Mozzarella Sticks** **600**
Deep fried mozzarella cheese coated with bread crumbs and served with a thousand island sauce

Fish Fingers **600**
Breaded flaked fish pieces served with homemade tartar sauce

Main Course

v **Lasagne** **850**
Homemade pasta sheets with a deliciously creamy centre of mixed vegetables and cheese served with a small portion of french fries or a fresh garden salad *Beef Lasagne* **1100**

Agnello alla Brace **1150**
Marinated medium grilled molo lamb chops finished in capsicum and onion, served alongside beer battered onion rings, egyptian rissole potatoes and grilled vegetables

Golden Fish Fillet **1050**
A deliciously golden crusted fillet of fish served with a side of tartar sauce, peas and fries.

Ziwa Burger Deluxe **1100**
Ziwa's speciality homemade burger complete with blue cheese and bacon with a salad aside and french fries

Polo al Diavola **1000**
Marinated grilled chicken breast or leg with mushroom sauce aside served with french fries or rice

Panneer Makhani **750**
v *A delicious and slightly sweet indian dish of paneer, made with butter, tomato and cream*

Bangers & Mash **950**
2x Locally made jumbo beef sausages served with buttery mash or french fries with onion gravy and peas

Side Dishes

French Fries 300, Skinny Fries 300, Masala Fries 350, Egyptian Wedges 350, Side Salad 250
2x Beef/Chicken Sasauge

Desserts

Warm Chocolate Brownie **450**
with butterscotch ice cream or vanilla custard

Country Apple Pie **400**
Our secret pastry crust filled with a blend of fresh apples, sultanas and topped with brown sugar

Chocolate Mousse **450**
Choice of either white chocolate or brown chocolate amarula

Semifreddo **450**
Creamy cold Italian dessert drizzled with chocolate or passion sauce

Fruit Salad **350**
Served with a scoop of your choice of ice cream

Please see specials board for more varieties of Desserts

BREAKFAST MENU

How do you like your Eggs?

Omelette

choose any filling: cheese, onions, mushrooms, tomatoes, pepper, chilli or bacon

French Toast

Eggs

Scrambled, fried, boiled or poached...

What do you have with your Eggs?

Choose any of the following

Breakfast Fries, Mushrooms, Tomatoes, Chicken or Beef Sausages, Bacon, and/or Baked Beans

Sweet Tooth ... ?

Pancakes

All options accompanied with any of the following: maple syrup, honey or chocolate sauce

ZIWA BUSH LODGE

unique · african · resort