



Mains

Smoked Salmon & Avocado Wrap \$16

Smoked salmon, creamy avocado & fresh garden greens drizzled with a sharp mustard sauce wrapped in a tortilla, served with a side salad & French fries

Chicken & Bacon Wrap \$16

Complemented by a combination of fresh-made mayonnaise, herbs & seasoning, served with a side salad & French fries

Gorge Peri-Peri Chicken \$16

A succulent half chicken marinated in our prized smoked paprika & peri-peri sauce served with a side salad & French fries

Flying Fox Chicken Prego Roll \$16

A fresh Prego roll filled with marinated chicken breast, avocado, a mustard mayonnaise, served with a side salad & French fries

Beef Burger \$16

A hearty moist beef patty drenched in our own sweet & sour sauce, served on a fresh roll with crisp lettuce, onions, tomatoes & gherkins, with a side salad & French fries

Fillet of Zambezi Bream \$16

Zambezi Tilapia battered or grilled and drizzled with a full bodied lemon, caper & white wine sauce, served with a side salad & French fries

Sherry Infused Rack of Ribs \$18

Succulent pork ribs marinated in sherry, soy & barbeque sauce, served with a side salad & French fries

300g Sirloin Steak \$18

A succulent Zimbabwean beef sirloin topped with a garlic, mustard & herb butter, served with a side salad & French fries

Seared Beef Fillet Medallions \$18

Beef fillet medallions served with caramelized onions, basil herb mash, slow roasted mixed vegetables & a classic pepper sauce

Chef Moeketsi's Kebab Stands

Crocodile Kebab \$16

A one-of-a-kind kebab accompanied by garlic roasted potatoes, green beans & slow roasted vine tomatoes

Warthog Kebab \$18

Served with garlic baked potatoes, slow roasted vegetables, topped with a soya & sesame sauce

Ostrich Fan Fillet Kebab \$18

Tender, lean ostrich fillet served with roasted baby carrots, cheddar cheese coated cauliflower, wasabi mash and a red wine sauce

Vegetarian

Feta, Spinach and Butternut Wrap V \$15

A crisp tortilla filled with butternut, spinach, feta cheese & herb mayonnaise, served with a side salad & potato wedges

Rapid 9 Pasta Napolitana V \$15

Herbed pasta topped with homemade tomato sauce & Danish feta cheese

Potato, Butternut & Spinach Curry V \$15

A fragrant roast potato, butternut & creamy spinach curry, served with aromatic thyme garlic bread

Toasted Sandwiches

A choice of Brown or White Bread, all served with a side salad and French Fries

Beef Pastrami & Caramelized Onion \$10

Cheese & Tomato V \$10

Chicken Mayonnaise \$10

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 The Lookout Cafe, Victoria Falls

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Salads and Platter

Classic Greek Salad **V** \$10

Fresh, crisp greens with crumbled feta, tomato & marinated olives

Crumbed Mushroom & Halloumi Salad **V** \$13

A bed of fresh garden greens topped with crumbed mushrooms, grilled halloumi, fresh olives & a balsamic reduction

Sesame Crusted Chicken & Blue Cheese Salad \$13

A bed of salad, topped with sesame crusted chicken & blue cheese with a balsamic reduction

Tempura Prawn Salad \$17

A fresh mixed salad, topped with tempura prawns, lemon wedges & gherkins, served with a tartar sauce

Swing Platter \$18

A variety of thinly sliced cold meats, cheeses, olives, gherkins & hummus, served with savoury biscuits

Desserts

Sticky Date Pudding \$7

A sticky date cake smothered in butterscotch sauce

Parfait Platter \$7

A combination of berry flavoured & orange parfait

Assorted Ice Creams \$5

A devilishly divine trio of velvety ice creams

Tropical Fruit Platter \$6

Slices of assorted fruit in season

Cheese Platter \$10

A gourmet cheese platter with savoury biscuits & seasonal fruit

Kiddies Menu

Spaghetti Bolognese \$6

Spaghetti with fresh bolognese sauce, finished with cheddar cheese

Beef Burger \$6

Served with a side salad & French fries

Chicken Nuggets \$6

Delectable crumbed chicken pieces, served with a side salad & French fries

Wine Pairings

Wondering what to drink?

May we suggest the following...

KWV Classic Sauvignon Blanc.

An elegant Sauvignon Blanc with aromas of lime and apple, hints of spice and subtle tropical undertones. The wine's crisp finish is perfect with fish, pastas and chicken

Glass: \$4 Bottle: \$16

Graham Beck 'Railroad Red' Shiraz/Cabernet Sauvignon
Lightly oaked, fruit-rich and flavourful with lively drinkability. Try with steak or rich pasta dishes

Bottle: \$16

The Beyerskloof Pinotage

Juicy with ripe berry and spices on the palate. The finish is soft. Pair with tomato based dishes & red meat

Bottle: \$18

Full Moon Dinners

Join us at The Lookout Café for our full moon dinner experience.

Enjoy spectacular views by the light of the full moon.

Enquire with us for dates

SPECIAL HOURS: Open till 10pm

BOOKINGS: CALL: (+263) 78 274 5122

EMAIL: cafereservations@wildhorizons.co.zw

FREE TRANSFERS: Please request when booking

If you can walk you can dance, and if you can talk you can sing." Zimbabwean Proverb



Coffee

- Americano** \$2
Arabica & Robusta bean espresso with hot water
- Single Espresso** \$2
A single shot of Arabica & Robusta bean blend
- Double Espresso** \$3
A double shot of Arabica & Robusta bean blend
- Cappuccino** \$3
Roast master's special blend of Arabica & Robusta bean espresso topped off with steamed milk & foam
- Mochachino** \$3
A shot of creme espresso, hot chocolate & steamed milk topped with foam
- Caffe Latté** \$3
Arabica & Robusta espresso with a large amount of milk & foam. Plain or Hazelnut
- Iced Coffee** \$3
A strong & sweetened blend of Arabica Robusta bean coffee served over ice-cream

Milkshakes

- Creamed Milkshakes made with Ice-cream** \$4
Vanilla, Coffee, Banana, Strawberry, Chocolate, Hazelnut or Caramel

Soft Drinks

- Still Mineral Water* \$1
- Sparkling Mineral Water and Soft Drinks* \$2
- Fruit Juices* \$3

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Beers & Cider

- Local Beer* \$2
- Imported Beer & Cider* \$3
- Flying Fish – Lemon Flavoured Beer* \$3
- Guinness* \$5

Spirits

- Mainstay Cane, Captain Morgan Dark Rum, Smirnoff Vodka, Gilbert's Gin, Klipdrift Brandy* \$2
- Premium Spirits:** *Bombay Sapphire Gin, KWV Brandy, Bacardi Black & White, Captain Morgan Spiced Gold Rum, Tequila, Jagermeister* \$3

Whisky

- Johnny Walker Red, Jameson, J&B, Famous Grouse, Chivas Regal, Johnny Walker Black, Jack Daniels* \$3
- \$5

Aperitifs & Liqueurs

- Pinms, Campari, Amarula, Baileys, Malibu, Strawberry Lips, Candy Cruz vodka* \$3

Cocktails

- \$6
- Mojito Crush:** *A blend of Rum, mint, sugar syrup & soda*
- Margarita:** *A deliciously tart, zingy cocktail of Tequila, Triple sec & lime juice on crushed ice*
- Strawberry Daiquiri:** *A blend of strawberries with a kick of lime and Rum*
- Stairway to Heaven:** *A tangy harmony of Vodka, Blue Curacao & lemonade*
- 1st Ugly Sister:** *Delicious blend of Vodka & Strawberry Liqueur*
- 2nd Ugly Sister:** *A refreshing muddle of Gin, kiwi & lemon*
- Bloody Mary:** *A delicious blend of Vodka, tomato juice, tabasco, worcestershire sauce, salt, pepper & a lemon wedge*
- Don Pedro:** *Vanilla ice cream blended with cream & a shot of Whisky or Kahlua*

Mocktails

- \$4
- Virgin Ugly Sisters or Virgin Bloody Mary*
- Lookout Cafe Club Special** *A cool blend of lemonade, soda & bitters*



- BREAKFAST MENU -

ALL ITEMS \$10

GORGE BREAKFAST

A hearty meal of 2 fried eggs, 2 rashers of bacon, your choice of our signature beef or pork sausage, grilled tomato and sautéed potatoes.

RAPID # 9 BREAKFAST

Scrambled eggs with smoked salmon served on a toasted butter croissant, topped with a lemon scented beurre blanc sauce.

MOSI-OA-TUNYA BREAKFAST

2 poached eggs served on a homemade Zimbabwean muffin, topped with Zambezi bream and a dill flavoured hollandaise sauce.

THE LOOK OUT BREAKFAST

A continental platter consisting of cured cold cuts, local cheeses, pickled vegetables and a butter croissant.

GUIDE'S BREAKFAST

Homemade muesli topped with plain yoghurt & honey accompanied with sliced seasonal fruits and served with fruit juice.

ALL BREAKFASTS INCLUDE A CUP OF FILTER COFFEE OR TEA.



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We greatly appreciate your feedback!

- DRINKS -

COFFEE

Choose from Americano, Cappacino, Mochacino, Cafe au Lait, Espresso or Iced Coffee. \$3

TEA

\$2

ICED TEA

Our home-made Lemon and Mint Iced Tea is refreshing. \$3

HOT CHOCOLATE

\$3

MILKSHAKES

Creamy & thick available in chocolate, coffee, vanilla & strawberry \$4

SOFT DRINKS/CORDIALS

\$2

FRUIT JUICES

\$3

MINERAL WATER

\$1

FULL MOON DINNER

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SPECIAL HOURS:

Open till 10pm

FREE TRANSFERS:

Please call 013 42013 to arrange



SET LUNCH 1

- STARTERS -

CLASSIC GREEK SALAD

Traditional fresh, crisp and tangy greens accompanied by crumbled feta and marinated olives.

- MAINS -

FISH AND CHIPS

Fresh, Zambezi bream either battered or grilled and drizzled with a full bodied lemon, caper and white wine sauce.

MARINATED CHICKEN BREAST

Chicken marinated in thyme, garlic and soy, served with a side salad, french fries and accompanied by a mustard sauce.

ZUCHINNI, MUSHROOM & VEGETABLE TART

A duet of roast vegetable and halloumi in a puff pastry shell.

- DESSERTS -

FRUIT KEBAB

Delectable fresh fruit drizzled with honey and cinnamon.



SET DINNER 1

- STARTERS -

MUSSEL BROTH

Poached mussels in a creamy, white wine and coriander broth.

HALLOUMI CHEESE TART

Grilled halloumi in a phyllo pastry basket on gingered beetroot and with a balsamic reduction.

SOUP OF THE DAY

- MAINS -

STUFFED CHICKEN BREAST

Stuffed with spinach, feta cheese, thyme & rosemary. Served with sweet potato croquettes and a white wine and mustard sauce.

PAN FRIED ELAND

Served with a zucchini bake, Brussels sprouts, baby carrots and a red wine jus.

SPINACH AND ZUCCHINI CASSEROLE

Spinach, potato and zucchini in a coriander & cumin herbed cream cheese.

- DESSERTS -

MIXED FRUIT PAVLOVA

Served with mocha ice cream.

BAKED CHOCOLATE MOUSSE

Served with vanilla infused cream.



SET DINNER 2

- STARTERS -

TEMPURA PRAWNS

Served with homemade sweet chilli sauce.

SESAME CRUSTED HALLOUMI SKEWERS

Sesame crusted halloumi with a rocket and parsley salad and soy reduction.

SOUP OF THE DAY

- MAINS -

BRAISED LAMB SHANK

Served with spinach, cauliflower and potato puree, and garlic roasted zucchini.

SAUTÉED SALMON

Served with watercress, polenta croutons and a caper and butter reduction.

EXOTIC MUSHROOM RISOTTO

A duet of shimeji and brown mushrooms in a creamy risotto.

- DESSERTS -

DARK CHOCOLATE FONDANT

Served with muesli ice cream.

BERRY CHEESE CAKE

With vanilla infused cream.



SET DINNER 3

- STARTERS -

KINGCLIP FISH CAKES

Served with a rocket & orange zest gremolata and lemon butter sauce.

PEPPER CRUSTED SEARED BEEF

With a basil red wine jus.

SOUP OF THE DAY

- MAINS -

BEEF FILLET

Served with a potato fondant, roasted butternut, sugar peas and pepper sauce.

PAN FRIED ZAMBEZI TILAPIA

Served with roasted baby potatoes, slow roasted cherry tomatoes and a caper butter reduction.

MUSHROOM AND ASPARAGUS TAGLIATELLE

In a creamy garlic, onion, mushroom & asparagus sauce dusted with parmesan.

- DESSERTS -

LEMON TART

Served with vanilla ice cream

AFFOGATO VANILLA ICE CREAM

Topped with a shot of espresso, a shot of amarula liqueur and flaked almonds



Light Snack Menu

4.00pm to 6.30pm

Toasted Sandwiches **\$10**

**Beef Pastrami & Caramelized Onion
Cheese & Tomato
Chicken Mayonnaise**

*Choice of brown or white bread
Served with a side salad & French fries*

Savoury Bar Snacks **\$2**

Puri (Indian flatbread) & roasted chilli nuts

Sunset Platter **\$8**

Savoury biscuits, marinated chicken wings, crocodile skewers, vegetable quiche, vegetable samosas, nuts, puri (Indian flatbread) & homemade vegetable chips

Swing Platter **\$15**

A variety of cold Zimbabwean meats such as smoked beef, salami, pepper ham with olives, gherkins, savoury biscuits, local cheeses & yoghurt dip

– WHITE WINE –
BY THE GLASS

Graham Beck 'Waterside', Unoaked Chardonnay
An explosion of tropical fruit on the nose with underlying floral tones. A fruity entry ends with zesty lime. \$4

Ken Forester 'Petit', Sauvignon Blanc
Lovely complexity with mix of tropical fruit, tangy grassy notes, fig leaves and nectarine nuances with crisp dry finish. \$4

KWV Classic Sauvignon Blanc
This elegant and complex Sauvignon Blanc exudes aromas of limes and green apple with hints spice and subtle tropical undertones. The palate is lively and juicy with a crisp acidity and zesty, lingering finish. \$4

– WHITE WINE –
BY THE BOTTLE

Excelsior, Sauvignon Blanc
The nose is complex with passion fruit, grapefruit and ripe fig. The palate is fruity with a zesty acidity. \$16

KWV Classic Sauvignon Blanc
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Graham Beck 'Waterside', Unoaked Chardonnay
An explosion of tropical fruit on the nose with underlying floral tones. A fruity entry ends with zesty lime. \$16

– SPARKLING WINE –
BY THE BOTTLE

KWV Classic Cuvée Brut
This wine has rich fruity tropical fruit aromas characteristic of the Chenin Blanc grapes used. The finish is dry, crisp, and refreshing. \$18

Moreson 'Miss Molly Bubbly' Sparkling Wine
A beautiful mousse perfectly complements this wine's fruity freshness making for a refreshing finish. The aroma has highlights of citrus with a hint of pineapple supported by biscuity and yeasty undertones. \$20



– RED WINE –
BY THE GLASS

Boschendal 'The Pavillion' Shiraz/Cabernet Sauvignon
An attractive blend with liberal lashings of dark red fruit aromas spiced up with subtle toasty vanilla oak. \$4

Simonsvlei Lifestyle, Merlot
Unwooded, off-dry red wine. The nose full of ripe fruit with dark chocolate and almond overtones. \$4

– RED WINE –
BY THE BOTTLE

Simonsvlei Lifestyle Merlot
Unwooded, off-dry red wine. The nose full of ripe fruit with dark chocolate and almond overtones. \$16

Graham Beck 'Railroad Red' Shiraz/Cabernet Sauvignon
Sweet red berry fruit flavours and spiciness with layers of subtle fruit tannins on the palate. A cheerful and juicy red wine with lively drinkability. \$16

Guardian Peak Merlot
The dark mulberry and plum notes are prominent on the palate. There is a mocha undertone that is in beautiful balance with the subtle oak characteristic. \$18

Excelsior, Cabernet Sauvignon
Ripe, black currant and plum. Toasty oak aromas and sweet fruit flavours balanced by soft, ripe tannins. \$18

Beyerskloof, Pinotage
Showing a delicious spiciness that perfectly complements the berry and fig fruit flavours. \$18

– ROSÉ –

KWV Classic Shiraz Rose
This dry and pale, Provençale style rosé is fresh and floral. The bouquet opens up further to perfumed notes of dried herbs such as marjoram, lavender, thyme and oregano. \$18

