



WELCOME

If you're ever lucky enough to trek up the majestic Mt Kilimanjaro in Tanzania, you'll no doubt hear the guides repeatedly say "polēpolē". Literally it means slow. Physically and metaphorically, it's about taking it easy, and enjoying the moment.

Our food menu is designed for sharing; plates may not be served at the same time. Please enjoy meals as they are presented.

Sorry, no split bills.
All card payments incur a 2% surcharge.





WHAT'S ON...

Happy Hours errrrryday

Down in polēpolē 'til 7pm:

- \$6 *Tusker Lager & Malt, Windhoek Lager & Draught, Phoenix Golden*
- \$6 *Savana Dry cider and Hunter Gold cider*
- \$8 *Tusker Lite & Whitecap Lager (500ml)*
- \$6 *Wines: Prosecco, Sauvignon Blanc, Tempranillo*
- \$25 All Cocktail Jugs

Up in Glamp:

- 'til 8pm Fri/Sat: \$10 Selected House Cocktails
- all night Thurs: \$10 Selected House Cocktails, plus some boozy Classics.

All You Can Meat - Tuesdays

Indulge in all the meat you can eat for just \$39pp. We dish up share plates of tasty ribs & scrumptious sides until you're stuffed. Bookings recommended.

Game Feasts

Book now for groups of 6+, Wed or Thurs evenings. In your special menu we'll feature 4 different game meats, such as wild boar, buffalo, camel, crocodile, ostrich, guinea fowl, wallaby and goat... with yummy sides. \$69pp.

Dinner In A Tent

Book a private dinner with real WOW factor. Now available in the Glamp tents for up to 40 guests on Wed or Thurs evenings. Banquet set menu options apply.





PICKINGS


Smoked almonds *^	4
Gato Pima bites: fried split pea and chili fritters with yoghurt *	8
Nyama Choma goat bits with lime, coriander and chilli *	12
House cured Black Angus porterhouse biltong *	9.5
Fried haloumi, Applewood smoked, with Moroccan tea honey, sesame*	13
Pickled watermelon with whisky salt, sesame seeds and pickled rind *^	4
Fry bread in Mauritian Creole batter, with kasundi ^	9
Cheese board	1x Cheese 15 2x Cheese 23 3x Cheese 29
<i>Served with fresh fruit, whipped honey, pumpernickel and nut soil, fig and ginger paste, dried apricots and muscatels, wild black ants and crackers.</i>	
<i>Ask your server for information about our current cheeses.</i>	
Meat board	26
<i>House made pork terrine, biltong, smoked chicken breast, & breasola. Served with pickles, caramelised onions, Dijon mustard and bread.</i>	

CIGARS

Selection of fillings rolled in Tunisian brik pastry, with flavoured edible ash.

Meat Cigar	12
Vegetarian Cigar	11

* Gluten Free ^ Can be vegan






NOT RIBS

Dholl Puri flat bread & dips; ^ rougaille, lima bean purée, coriander chutney	12
Farro salad with watercress, currents, pomegranate, yoghurt and herbs ^	13
Masala chips with tomato, chilli, coriander, and roasted goats cheese *^	13
Sautéed collard greens with kale, silver beet, garlic, chilli and ginger *^	12
Grilled corn cob with minted harissa, goats curd and Tusker Lager salt *^	14
Octopus, tamarind and rougaille curry on mini Injera crepes (3pcs)	15
Goat curry topped with yogurt, pomegranate, with malawach flat bread*	21
Baby kale and pistachio, with pressed watermelon, fresh herbs, pomegranate, barberries, mint and lime dressing *^ - With grilled haloumi	15 +5
Congo potato salad medley with sour cream aioli, potato crisps, mustard seed dressing	14
Game Meat Special	MP
<i>Our chefs rotate delicious meats such as wild boar, buffalo, camel, crocodile, ostrich, guinea fowl and wallaby. Ask your server</i>	

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RIBS

18-hour slow cooked, and BBQ'd Black Angus BEEF RIB, Sth African spiced 24
with potato puree, and mint & pea salad *

Sticky fried CHICKEN ribs with whipped honey, hummus aioli and 21
smoked dukkha *

Berberere dry rub PORK BELLY ribs with edible leek hay, creole pineapple, 29
and buffalo yoghurt *

Tsire peanut spice BBQ LAMB ribs with garlic sauce, carrot & citrus salad * 27

Side of flat bread 4

FEED ME...

(minimum 2 persons)

Well

Chef's selection of 4 sides and 3 bigger plates. Easy. Done. 39pp


More

Above items, plus 1 Special Game Meat dish and dessert 55pp

SWEET THINGS

Nutella & hazelnut brownie cigar with chocolate soil, vanilla ice cream 12

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HOUSE COCKTAILS

General Pascal Olivier de Negroni

22

Find out the true origin of the Negroni

Elephant Gin, Green Rooibos tea, house South African vermouth, Campari, Barrel aged

Gin-ger Lesson

19

A spicy and refreshing libation. Inspired by a strong ginger tea in Tanzania

Tanqueray Gin, house ginger syrup, Amaro Montenegro, orange blossom water

Mzungu Martini

20

The Espresso Martini's African sister

Cargo Cult Spiced Rum, Amarula, crème de mure, espresso

Thirsty, Thirsty Hippo

21

Healthy, refreshing and boozy all at the same time!

Don Julio Blanco Tequila, purple carrot, celery, lemon, egg white

Chuzzlewit's Delight

18

If the Sherry Cobbler was invented in the Australian summer


St Agnes XO Brandy, Valdespino PX Sherry, mango, lemon

Peaches N' Cream

18

Silky and fruity. It's a fanciful take on the Bellini

Ketel One Vodka, peach, vanilla syrup, cream whey, lemon, prosecco





JUG COCKTAILS (serves 3)

Powder Island Iced Tea 40

A reverse Long Island inspired by Zanzibar (paradise). Herbaceous and spicy

Cargo Cult Spiced Rum, Bulleit Bourbon, J&B Scotch Whisky, Fernet Branca, Zanzibar tea, lemon, ginger beer

Afrojito 40

Refreshing and minty. Perfect to cool you and your mate down.

Pampero Blanco Rum, Tanzanian peppermint tea, lime, mint, pomegranate, soda

Rosie Cheeks 40

A South African twist on the Sangria.

Kleine Rust Rosé, Ketel One Vodka, Dolin Dry Vermouth, rhubarb, fennel, raspberries, strawberries, lemon, soda

Nanasi Colada 40

Ever thought about dipping a biscuit in your Pina Colada? I have!

Pampero Blanco Rum, banana, pineapple juice, Soetkoekies biscuit orgeat, coconut cream, lemon



AFRICAN BEER

Tusker Lager	<i>Kenya</i>	9.5
Tusker Malt	<i>Kenya</i>	10
Tusker Lite – Low Carb (500ml)	<i>Kenya</i>	12.5
Whitecap Lager (500ml)	<i>Kenya</i>	13
Phoenix Golden	<i>Mauritius</i>	9
Windhoek Lager	<i>Namibia</i>	9
Windhoek Draught (440ml)	<i>Namibia</i>	10
Bedele Special Lager	<i>Ethiopia</i>	9
St George Lager	<i>Ethiopia</i>	9.5
Walia Pale Lager	<i>Ethiopia</i>	10
Castle Lager	<i>South Africa</i>	9
Castle Milk Stout	<i>South Africa</i>	10.5
Hansa Pilsener	<i>South Africa</i>	9
Carling Black Label	<i>South Africa</i>	9.5

LOCAL BEER

Hawkers Pale Ale	<i>Reservoir</i>	10
Boatrocker Saison	<i>Braeside</i>	11
Pirate Life IPA	<i>Hindmarsh, SA</i>	12.5
Two Birds Sunset Ale	<i>Spotswood</i>	10.5

CIDER

Savanna Dry	<i>South Africa</i>	9
Hunter's Gold	<i>South Africa</i>	9
Apple Thief Wild Pear	<i>NSW</i>	10

*Through sales of African beers & ciders,
we support Women for Women in Africa*

DESSERT & FORTIFIED

Valdespino Pedro Ximenez Sherry	11
<i>NV – Jerez, ESP</i>	
Penfolds Grandfather Rare Tawny Port	19
<i>NV – Barossa, SA</i>	

SPARKLING

Lana Prosecco	10	54
<i>NV – King Valley, VIC</i>		
Philippe Fourrier Champagne Carte d’Or		95
<i>NV – Baroville, France</i>		
Veuve Clicquot Brut Yellow Label		120
<i>NV – Reims, France</i>		

ROSÉ

Kleine Rust Rosé	9.5	43
<i>2015 – Stellenbosch, South Africa</i>		
Three Dark Horses Grenache Rosé		60
<i>2015 – McLaren Vale, SA</i>		
Medhurst Rosé		65
<i>2015 – Yarra Valley, VIC</i>		



WHITE

Summer Poppy Sauvignon Blanc	10	46
<i>2015 – Marlborough, New Zealand</i>		
Port Phillip Estate Sauvignon Blanc		62
<i>2015 – Mornington Peninsula, VIC</i>		
Pedra Branca (Smidge) Sauvignon Blanc		78
<i>2013 – Adelaide hills, SA</i>		
Printhie Chardonnay	9.5	44
<i>2016 – Orange, NSW</i>		
Lenton Brae Chardonnay		62
<i>2014 – Margaret River, WA</i>		
Morchand & Burch ‘Porongurup’ Chardonnay		97
<i>2014 – Great Southern, WA</i>		
Howard Vineyard ‘Clover’ Riesling	12	54
<i>2015 – Adelaide Hills, SA</i>		
Howard Park ‘Porongurup’ Riesling		70
<i>2015 – Great Southern, WA</i>		
Dandelion Vineyard Riesling		88
<i>2014 – Eden Valley, WA</i>		
Junior Jones Pinot Grigio	13.5	59
<i>2013 – Mornington Peninsula, VIC</i>		
Springvale Pinot Gris		68
<i>2016 – Freycinet Coast, TAS</i>		



RED

Medhurst 'Steel's Hill' Pinot Noir	12	54
<i>2015 – Yarra Valley, VIC</i>		
Leura Park Estate Pinot Noir		70
<i>2013 – Bellarine Peninsula, VIC</i>		
Paringa Estate Pinot Noir		105
<i>2012 – Mornington Peninsula, VIC</i>		
Wild's Gully Tempranillo	9.5	44
<i>2015 – King Valley, VIC</i>		
Diemersfontein Pinotage		78
<i>2014 – Wellington, South Africa</i>		
Bremerton Malbec		52
<i>2014 – Langhorne Creek, SA</i>		
Pizzini 'La Volpe' Nebbiolo		58
<i>2014 – King Valley</i>		
Kurtz Family Vineyards 'Seven Sleepers' Cabernet Blend	10.5	47
<i>2013 – Barossa Valley, SA</i>		
Kay Brothers 'The Cuthbert' Cabernet Sauvignon		72
<i>2011 – McLaren Vale, SA</i>		
Baddaginnie Run Estate Shiraz	13	56
<i>2015 – Strathbogie Ranges, VIC</i>		
Paxton 'Jones Block' Shiraz		67
<i>2013 – McLaren Vale, SA</i>		
S (by Smidge) Shiraz		110
<i>2012 – Barossa Valley, SA</i>		

VODKA

Ketel One	10
Belvedere	12
Fire Drum	12
Zubrowka	11

GIN

Tanqueray	10
Elephant	13
Elephant Sloe	13
Four Pillars	11
Martin Millers	11
Poor Toms Dry	11
Tanqueray 10	12

BRANDY

Klipdrift Premium	11
Encanto Pisco	11
Paul Giraud Cognac	12
St Agnes VSOP	10

MEZCAL

Illegal Joven	13
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TEQUILA

Don Julio Blanco	11
Arette Reposado	12
Clase Azul Reposado	16
Don Julio Reposado	13
Don Julio Anejo	15
Fortaleza Blanco	14
Patron XO Cafe	12

RUM

Pampero Blanco	10
Pampero Anejo	11
Cargo Cult Spiced	11
Plantation Overproof	14
Ron Matusalem 7yo	11
Sailor Jerry	10
Zacapa 23	14



SINGLE MALT

ISLAY

Ardbeg 10yo	12
Bowmore 12yo	12
Lagavulin 16yo	16
Laphroaig 10yo	12
Octomore 7.1	17

ISLE OF SKYE

Talisker 10yo	11
Talisker Port Ruighe	14

LOWLAND

Auchentoshan 3 Wood	13
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HIGHLAND

The Dalmore Cigar Malt	18
Glenmorangie	13
- Quinta Ruban	
Oban 14yo	14

SPEYSIDE

Glenfiddich 12yo	12
Glenfiddich 18yo	17

AUS

Starward New World	12
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BLENDS

Chivas 18yo	13
Nikka from the Barrel	13

IRISH

Jameson	10
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RYE

Bulleit Rye	11
Michter's US*1	13
Sazerac Rye	15

TENNESSEE

George Dickel No. 12	10
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BOURBON

Bulleit	10
Bulleit 10yo	11
Maker's Mark 46	13
Michter's US *1	13

