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# polēpolē

BAR + KITCHEN

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.

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Sorry, no split bills.  
Card payments incur a 1.5% surcharge.

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## WHAT'S ON...

### Happy Hours errrrryday

#### Down in polēpolē 'til 7pm:

- \$6 *Selected African beers*
- \$6 *Savana Dry 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 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 (or lunch) with real WOW factor. Now available in the Glamp tents for up to 40 guests. Banquet set menu options apply.




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## PICKINGS

Smoked almonds *^	4
Plantain crisps *^	4
Pickled pineapple, tamarind and chilli *^	4
House cured Black Angus porterhouse biltong *	9.5
Fried haloumi, Applewood smoked, Moroccan tea honey, sesame *	13
Eggplant fritters in Creole batter, kasundi ^	12
Dholl Puri flat bread, rougaille, lima bean purée, coriander chutney ^	13
Pulled meat cigar in Tunisian brik pastry, edible ash	12
Cauliflower, lentil and gouda cigar in Tunisian brik pastry, edible ash	11
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. Ask your server for information about our current cheeses.</i>	

\* Gluten Free ^ Can be vegan



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## ***RIBS***


72-hour slow cooked Black Angus BEEF ribs, rougaille, injera crust coriander chutney, yellow split pea dhal *	32
Fried CHICKEN ribs, Moroccan honey, hummus aioli, smoked dukkha *	21
Smokey BBQ PORK belly ribs, Ethiopian wat sauce, vegetable achard *	29
Twice cooked sticky GOAT ribs, beetroot/tamarind/hibiscus glaze, okra	29

## ***NOT RIBS***

Goose fat potatoes, Masala, chilli, coriander, roasted goats cheese *^	15
Sweet potato bake, spiced butter, burnt honey, coconut whip *	15
Sautéed collard greens with kale, silver beet, tomato, chilli, ginger *^	12
Coal buried celeriac, leek hay, dill pollen *^	11
Grilled corn cob, lime and chilli salt, goats curd *	14
Baby kale, popped wild rice, citrus, rocket, herbs, currants, date dressing	15
- Add grilled haloumi *^	+5
Goat curry topped with yogurt, pomegranate, sesame seeds *	17
Mozambique Peri Peri grilled prawns, fried plantain, pickled cucumber * 28	
Fried Mackerel Vindaye with black-eyed bean stew, samphire *	21



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Game Meat Special

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*Our chefs rotate delicious meats such as wild boar, buffalo, camel, crocodile, ostrich, guinea fowl and wallaby. Ask your server.*

## **SIDES**

Injera flatbread ^	2
Chapati flatbread ^	4
Iceberg and radicchio palate cleanser *^	5
Coconut & herb rice *^	5
Pilau rice with tomato, onions, capsicum, cashews and coriander *	8
63° duck egg - the ultimate dipping sauce*	5

## **SWEETS**

Amarula panna cotta, espresso martini caramel, black pepper popcorn, and wild black ants. 8

### **FEED ME...**

*(minimum 2 persons)*


Chef's selection of 7 items. Easy. Done. 39pp

#### **More**

The above, plus the Game Meat special and dessert 55pp

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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, South African vermouth, Campari, 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

**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

**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



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## ***JUG COCKTAILS (serves 3)***

### **Powder Island Iced Tea**

40

*A reverse Long Island inspired by Zanzibar (paradise).. Herbaceous and lots of spice*

Beach House 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

### **The Articulate Antelope**

40

*A South African twist on the Sangria.*

Tanqueray Gin, Spiced Pinotage, Valdespino Pedro Ximenez Sherry, Cherry Herring, Nashi pear, green apple, cinnamon, nutmeg, soda

### **Nanasi Colada**

40

*The biscuit-y and buttery alternative to the Pina Colada*

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



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## ***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
St George Lager	<i>Ethiopia</i>	9.5
Bedele Special Lager	<i>Ethiopia</i>	9
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 Apple	<i>South Africa</i>	10
Custard & Co Scrumpy Apple	<i>Donnybrook, WA</i>	10

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

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## DESSERT & FORTIFIED

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

## SPARKLING

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

## ROSÉ

<b>Howard Vineyard Rosé</b>	11	52
<i>2017 – Adelaide Hills, SA</i>		
<b>Three Dark Horses Grenache Rosé</b>		60
<i>2016 – McLaren Vale, SA</i>		
<b>Medhurst Rosé</b>		65
<i>2015 – Yarra Valley, VIC</i>		



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## WHITE

<b>Summer Poppy Sauvignon Blanc</b>	10	46
<i>2015 – Marlborough, New Zealand</i>		
<b>Pierro Semilion Sauvignon Blanc</b>		65
<i>2016 – Margaret River, WA</i>		
<b>Pedra Branca (by Smidge) Sauvignon Blanc</b>		78
<i>2013 – Adelaide Hills, SA</i>		
<b>Flametree Chardonnay</b>	11	55
<i>2015 – Margaret River, WA</i>		
<b>Higher Plane Reserve Chardonnay</b>		68
<i>2015 – Margaret River, WA</i>		
<b>Morchand &amp; Burch ‘Porongurup’ Chardonnay</b>		97
<i>2014 – Great Southern, WA</i>		
<b>Moores Hill Riesling</b>	13	60
<i>2015 – Tamar Valley, TAS</i>		
<b>Howard Park ‘Porongurup’ Riesling</b>		70
<i>2015 – Great Southern, WA</i>		
<b>Junior Jones Pinot Grigio</b>	12	59
<i>2013 – Mornington Peninsula, VIC</i>		
<b>Springvale Pinot Gris</b>		68
<i>2016 – Freycinet Coast, TAS</i>		



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## RED

<b>Medhurst Pinot Noir</b>	11	56
<i>2015 – Yarra Valley, VIC</i>		
<b>Seville Hill Pinot Noir</b>		65
<i>2014 – Yarra Valley, VIC</i>		
<b>Paringa Estate Pinot Noir</b>		105
<i>2012 – Mornington Peninsula, VIC</i>		
<b>Wild's Gully Tempranillo</b>	10	48
<i>2016 – King Valley, VIC</i>		
<b>Bayede 'The Prince' Pinotage</b>	10.5	54
<i>2014 – Western Cape, South Africa</i>		
<b>Diemersfontein Pinotage</b>		78
<i>2014 – Wellington, South Africa</i>		
<b>Bremerton Malbec</b>		52
<i>2014 – Langhorne Creek, SA</i>		
<b>Three Dark Horses Grenache Touriga</b>		58
<i>2015 – McLaren Vale, SA</i>		
<b>Parker Coonawarra Estate Cabernet Sauvignon</b>	12	56
<i>2015 – Coonawarra, SA</i>		
<b>Kay Brothers 'The Cuthbert' Cabernet Sauvignon</b>		72
<i>2011 – McLaren Vale, SA</i>		
<b>Rusden 'Boundaries' Cabernet Sauvignon</b>		84
<i>2014 – Barossa Valley, SA</i>		
<b>Baddaginnie Run Estate Shiraz</b>	13	56
<i>2015 – Strathbogie Ranges, VIC</i>		
<b>Paxton 'Jones Block' Shiraz</b>		67
<i>2014 – McLaren Vale, SA</i>		
<b>S (by Smidge) Shiraz</b>		110
<i>2012 – Barossa Valley, SA</i>		

