

Starters

Soup of the day served with croutons
or
Liver pâté served on Toast
or
Mushroom and Spinach on Toast

Snacks

Croque Monsieur

A smoked ham and cheese sandwich topped with creamy béchamel sauce served with chips or side salad

Chicken Wrap (Tortilla)

juicy fried chicken, diced onions, green pepper and cucumber salsa mixed with mayonnaise and sweet chilli sauce served with chips or side salad

The Telescope Burger

Homemade ground Zimbabwean beef pâté, caramelized onions, lettuce, cheese, gherkins with a dollop of tomato compote served with chips or side salad

The Lens Platter

2 samoosas/spring rolls, 2 half moons, 2 chicken wings or drumsticks, 2 beef kebabs, served with a portion of chips and side salad

Salads

Greek Salad

A combination of lettuce, cucumber, onion, fresh tomatoes, feta cheese and red wine dressing

Grilled Chicken Salad

twice cooked chicken, lettuce, croutons, sundried tomatoes, pickled baby gherkins topped with anchovy dressing

The Vic Falls Summer Salad (seasonal)

marinated watermelon cubes, cucumber, red onion, cheddar cheese, avocado, chopped mint or basil and sweet and sour lime dressing

Traditional Garden Salad

a mixture of young garden leaf lettuce, onion, cherry tomatoes, micro herbs and vinaigrette dressing





Vegetable Curry

Coconut curried seasonal vegetables, crowned with a chapati or sambals to be served with a starch of choice.

Mushroom Ravioli

Homemade mushroom and spinach ravioli in a creamy cheese and herb white sauce

Spaghetti Bologonaise

topped with basil and grated parmesan cheese served with a side salad or vegetables.

Penne Primavera

penne pasta and vegetables tossed in garlic lemon sauce served with side salad.

Creamy Vegetable Risotto

White wine braised Italian arborio rice, pickled bell peppers, tossed brocolinni and assorted legume with a touch of truffle oil.



Fish

Zambezi Bream Fillets

Grilled Zambezi Tilapia fillets drizzled with lemon butter sauce served with a starch of choice and a side salad.

Shrimp ala plancha

Hot pan sauted shrimp or prawns finished with a citrus herb sauce served with a starch of your choice and a side ceviche,

Beef

Beef Choice Cuts Available

Grilled T-Bone Steak 250g
Gilled Sirloin Steak 250g
Grilled Rump Steak 250g

Sauces to accompany steaks:

Mushroom sauce, peppercorn sauce, roast gravy, tomato and onion or chilli sauce

*All steaks served with a choice of mashed potatoes, chips, rice, sautéed vegetables or side salad

Pork

Pork Cuts Available

Grilled Pork Chops 300g
Pan Seared Pork Fillet 200g

Sauces to accompany them:

Indonesian jus, apple sauce

*All served with a choice of mashed potatoes, chips, rice, sautéed vegetables or side salad

Chicken

Grilled Chicken

Corriander marinated chicken with balsamic vinegar, soy sauce and dijon mustard served with mashed potatoes or chips and a side salad

Chicken Schnitzel

served with chips or side salad and mushroom sauce or lemon-garlic sauce



Ice Cream

drizzled with syrup accompanied by a house made fruit compote chocolate soil

Creme Brûlée

served with vanilla crumble and mango coulis to freshen the pallet

Chocolate Mousse

served in a tuile basket

Cake of the day

served with custard sauce or fresh cream

Fruit Salad

served with a scoop of ice cream