

ZUCCHINI

Welcome to Zucchini Restaurant est. 2007, voted Best Family Restaurant in 2014

Voted in the Top 20 Culinary Destinations of the Garden Route 2011, 2012, 2013

We hope you enjoy every minute of your stay here, feel free to browse around and ask questions and please do make yourself comfortable.

We strive to only use **free-range meat**, our **beef fillet is hormone-free** and our springbok is sourced locally from the venison man, our chicken eggs are fresh from happy hen in Wilderness. We grow a fair amount of our own **vegetables** organically from home at Cypress Hill and here on site in Timberlake.

We prepare food with fresh ingredients, so if you are in a rush please ask your waiter what would be the best option for you as food in our kitchen takes 30 minutes to prepare if it is a nice quiet day and much more if we busy, the art of cooking still takes time.

Our **coffee** is roasted on site at Pause Roastery and is to die for, please try some! Our dairy products like milk, yoghurt, cream & butter is made locally by Leeuwenbosch in Rheenendal.

We use nuts, **dairy**, garlic, tomatoes, onions, peppers and spices with reckless abandon in this kitchen, please inform us if you are allergic to certain foods before ordering, not as anaphylactic shock sets in. We only list the **main ingredients** on the menu, there are many items not mentioned that will make a sly appearance on your plate, please inform us if you do not like a certain ingredient. Please allow the chef to prepare the meal as was intended, changes will affect price and waiting time and most importantly, if you feel like Zucchini did something right please tell others but if you feel it isn't up to scratch please talk to us right away.

We love improving, email us at info@zucchini.co.za

Large tables might get a 10% service charge added to their bill depending on how much you made us run around. It is customary in South Africa to tip 10% of the bill total, even if you're from Europe.


Team Zucchini

Wi-Fi : Zucchini Guests
PASSWORD : foodie123


ZUCCHINI

BREAKFAST

Served until 11:30am - from healthy to indulgent. Our eggs are done sunny-side-up as standard.

FAT FRENCHIE	
butter-fried nuts & banana with honey glazed bacon on french toast	62
BREAKFAST WRAP	
scrambled eggs, diced sausage, mild cheese, guacamole, peppers & onion in a wrap	66
POT BELLY	
gammon, scrambled egg, tomato & toast with jam & cheese	63
GREAT ZUCCHINI	
eggs, bacon, tomato, mushrooms, sausage, banana, baked beans & toast	75
SALMON & EGG	
poached eggs, smoked salmon pieces, avo, rocket & cream dressing on bread	69
BERRY CRUNCHY 	
handmade honey-nut granola (no grains or oats), berry, yoghurt & honey	67
HAPPY HEN	
eggs, bacon, tomato, toast with jam, cheese and butter	38

OMELETTES

BOMBAY 	
butternut, feta, mushroom, balsamic onion with creamy curry dressing	69
OOM FANIE	
pork gammon, brie, sweet cranberry sauce & rocket	78
TANT HETTIE	
bacon, preserved green fig, caramelized onion & blue cheese	75

FAMILY PLATTERS



Platters made fresh, perfect to share, allow extra time to prepare as platters are started from scratch.
Please order during lunch only

MONKEY BUSINESS PLATTER	
pork belly pieces, springbok meatballs, chicken fillet strips, french fries, phyllo roll cream cheese, camembert, mini bread loaf and a chili-chocolate barbeque sauce	230
KLEINKRANZ SEAFOOD PLATTER	
battered fish, crumbed calamari, creamy mussels, prawns, cream cheese, french fries, mini bread loaf and a tartar sauce	310

ZUCCHINI

GOURMET SANDWICHES

On ciabatta styled bread with french-fries and a side of coleslaw

GOOEY GAMMON brie & gammon with a sweet cranberry sauce and rocket	79
TONG & CHEEK medallions of ox tongue, cream sauce, roasted bell peppers and rocket	78
APPLE CRACKLING roasted pork belly, apple and cinnamon sauce and slaw	82
ATHENA  garlic roasted aubergine, sun-dried tomatoes, pesto, olives, feta and mint-yoghurt dressing	72
CLASSIC CHICKEN roasted chicken and mayo , mozzarella, caramelized onion on lettuce	74
NUTTY HUMMUS  hummus, onion marmalade, roasted aubergine, avo, feta and rocket	79


GOURMET BURGERS

Please choose either *French-fries*, *Sweet Potato-fries*, *Cole-slaw* or *Garden Salad* to accompany your burger.

Meat patties are 100% pure, made with eggs, vegetables & spices, no wheat added.

For extra side of sweet potato fries add R17.

Gluten-free flax seed and coconut flour bread instead of wheat bun add R10.

SWARTVLEI BURGER crumbed chicken fillet, guacamole, pepper relish and mozzarella	94
HOEKWIL BURGER beef patty with honey glazed bacon, blue cheese, cream dressing, onion marmalade & cucumber	106
KARATARA BURGER Springbok with home-made seasonal fruit chutney, coriander, jalapeno, caramelized onions & feta	96
DRONK BOK BURGER springbok with brandy pears, crème fraiche & drizzled with roasted nut-brittle on rocket	98
BARRINGTON BURGER  vegetable patty, sundried-tomato cream cheese, basil, avo & greens	92




= Vegetarian (lacto-ovo)



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SALADS FROM THE GARDEN

If you see the chef running out into the garden, he's on his way to go pick your salad




AFRO SALAD 	roasted vegetables & blue cheese on a lettuce & herb base	75
CHICKEN SALAD	chicken fillet, butternut, feta, avo and toasted seeds on green base with a honey-curry dressing	97
BEEF SALAD	beef strips, boiled egg, roasted peppers on a green salad with a yoghurt dressing on greens	89

STARTERS

SQUID	pan-fried baby patagonia heads & tails in a creamy white wine sauce with a hint of chili	78
CALAMARI	battered baby patagonia heads & tails In a soft flour batter with a tar-tar dip	68
BAKED CAMEMBERT 	wheel of camembert, cranberry sauce, drizzled with a homemade honey nut brittle	89
SALMON CARPACCIO	smoked salmon with rocket, caramelized lemon & black pepper	88
PHYLLO-ROLLS	butternut, biltong, feta & peach 46 or  jalapeno & three cheeses in a phyllo casing	49
TRIO OF CARPACCIO	venison served on three toasted breads with a spicy pineapple relish	89

PASTA

We roll and dry our own pasta using stone-ground flour then cut it to pappardelle sized ribbons

CREAMY BLUE 	blue cheese and mint cream sauce, caramelized onion, nuts & rocket	109
THE ROUTE 	green pesto, olives, sundried tomato, chilli, garlic, aubergine & feta in olive oil (add chicken R15)	89
RAVIOLI 	our own pasta filled with mushroom, black pepper & feta with a creamy burnt sage butter	87
SALMON	Salmon pieces with zucchini ribbons in a cream sauce	95
SPRINGBOK	slow cooked springbok neck with a home-made relish	96

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MAIN MEALS

We love hearty meals that will make you come back for more, tradition recipes done with honest ingredients

TONG		
200g ox tongue pan-fried on a bed of sweet potato mash with vegetables and a cream sauce		98
FRIKKADELLETJIES		
springbok meatballs on mashed potato, vegetables & beetroot relish		85
PORK BELLY		
roasted in milk on sweet potato mash, vegetables & apple & cinnamon sauce		105
SESAME & OAT HAKE		
stokvis 250g, oat & sesame crust with green beans and french fries		119
BATTERED HAKE		
soft battered stokvis 250g with a creamy basil pesto, french fries & salad		105
CALAMARI MAIN		
battered patagonia heads & tails in a soft flour batter with a tar-tar dip and french fries		90
PRAWNS		
pan-fried prawn kebab with a sweat spicy pineapple relish on couscous with french fries		165
SPRINGBOK SHANK		
on sweet pea & potato mash with roasted veggies		149
MUSSELS		
local south african mussels 200g, in a creamy white wine sauce with leeks & onion and french fries		95
FILLET OF BEEF		
A+ grade, 250g with a rosemary & salt rub, rich cream dressing, sweet potato fries and stir fry		195
VEGETERIAN PLATTER	 a.k.a gesondheid uit die grond uit	
roasted veggies, salad, sweet fries, vegetable patty, phyllo-roll and pepper relish		98
CHICKEN TERIYAKI		
chicken fillet pan-fried in a sweet and savoury honey, soy & ginger sauce on couscous with stir fry		92

DESSERTS

MY JEUG	milktart & chocolate springroll with ice-cream	45
KOPPIE VREUGDE	molten chocolate cake in an enamel cup with berry spread	49
CAKES	cheese cake, gluten-free, meringue, carrot, chocolate	40+
CHOC PANNA COTTA	home-made dessert, good balance between chocolate & espresso	49
BERRY PANNA COTTA	perfect dessert, not too sweet, served cold. vanilla base & berry sauce	52