

# ZUCCHINI

WELCOME TO ZUCCHINI RESTAURANT est. 2007

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

Our food should be uncomplicated and appealing with good portions with traditional ideals in mind.

Our venison is sourced locally from the Venison man who hunts himself.

We grow a fair amount of our own **vegetables** and greens organically from home at Cypress Hill in Beervlei 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 on avg 25 minutes to prepare if it is a normal day and more if we are 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!

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.

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 also 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.

Thank you  
**Team Zucchini**

Wi-Fi : **Zucchini GUEST**  
PASSWORD : **imonholiday**

Please use the bandwidth sparingly so that other can also connect to the network  
This is farm internet, please go easy on it

# ZUCCHINI

## BREAKFAST

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

<b>FAT FRENCHIE</b> butter fried nuts & banana with honey glazed bacon on French toast	69
<b>POT BELLY</b> gammon, scrambled egg, tomato & toast with jam & cheese	63
<b>GREAT ZUCCHINI</b> eggs, bacon, tomato, mushrooms, sausage, banana, baked beans & toast	75
<b>SALMON &amp; EGG</b> poached eggs, smoked salmon pieces, avo, rocket & cream dressing on bread	69
<b>BERRY CRUNCHY</b>  Our home-made honey-nut granola is gluten-free with no grains or oats with berry sauce, yoghurt & honey	67
<b>HAPPY HEN</b> eggs, bacon, tomato, toast with jam, cheese and butter	48

## OMELETTES

<b>PORK BELLY OMELETTE</b> With cinnamon apple sauce, parmesan and sweet potato medallions	89
<b>BOMBAY OMELETTE</b>  butternut, feta, mushroom, balsamic onion with creamy yellow curry dressing (not spicy)	81
<b>OOM FANIE OMELETTE</b> pork gammon, brie, sweet cranberry sauce & rocket	86
<b>TANT HETTIE OMELETTE</b> bacon, preserved green fig, caramelized onion & blue cheese	84

## ZUCCHINI PLATTERS

Platters made fresh, perfect to share, please allow extra time to prepare as platters are started from scratch.  
Perfect for two persons to share or four to snack on.

<b>MONKEY BUSINESS PLATTER</b> pork belly pieces, springbok meatballs, chicken fillet strips, french fries, phyllo roll cream cheese, camembert, mini bread loaf and a chili-chocolate barbeque sauce	240
<b>KLEINKRANZ SEAFOOD PLATTER</b> battered fish, crumbed calamari, creamy mussels, prawns, cream cheese, french fries, mini bread loaf and a tartar sauce	320

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## GOURMET SANDWICHES

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

<b>GOOEY GAMMON</b> brie & gammon with a sweet cranberry sauce and rocket	85
<b>TONG &amp; CHEEK</b> medallions of ox tongue, cream sauce, roasted bell peppers and rocket	87
<b>APPLE CRACKLING</b> roasted pork belly, apple and cinnamon sauce and slaw	89
<b>ATHENA</b>  garlic roasted aubergine, sun-dried tomatoes, pesto, olives, feta and mint-yoghurt dressing	76
<b>CLASSIC CHICKEN</b> roasted chicken and mayo , mozzarella, caramelized onion on lettuce	79
<b>NUTTY HUMMUS</b>  hummus, onion relish, roasted aubergine, avo, feta and rocket	81

## GOURMET BURGERS

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

Meat patties are 100% pure meat, made with eggs, binding vegetables & spices

Feel free to swap our home-made bun for Gluten-free flaxseed bread.

<b>SWARTVLEI BURGER</b> crumbed chicken fillet, guacamole, pepper relish and mozzarella	98
<b>HOEKWIL BURGER</b> beef patty with honey glazed bacon, blue cheese, cream dressing, onion marmalade & cucumber	109
<b>KARATARA BURGER</b> springbok patty with home-made seasonal fruit chutney, coriander, jalapeno, caramelized onions & feta	98
<b>DRONK BOK BURGER</b> springbok patty with brandy pears, crème fraiche & drizzled with roasted nut-brittle on rocket	115
<b>BARRINGTON BURGER</b>  vegetable patty, sundried-tomato cream cheese, basil, avo & greens	98



Vegetarian (lacto-ovo) who can consume dairy and eggs

If you are vegan please give us a heads up before dining with us, we can bake egg-less bread and make egg-free veggie patties for you, but we need some time to prepare these

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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

<b>AFRO SALAD</b> 	roasted vegetables & blue cheese on a lettuce & herb base	84
<b>CHICKEN SALAD</b>	chicken fillet, butternut, feta, avo and toasted seeds on green base with a honey-curry dressing	97
<b>PORK BELLY SALAD</b>	roasted pork, brie, on a green salad with a sweet apple and cinnamon sauce	98
<b>SQUID SALAD</b>	pan-fried squid with olives, sundried tomato, feta & avo on a bed of green lettuce	96

## STARTERS

<b>BAKED CAMEMBERT</b> 	wheel of camembert, cranberry sauce, drizzled with a homemade honey nut brittle	89
<b>SALMON CARPACCIO</b>	smoked salmon with rocket, caramelized lemon & black pepper	88
<b>TRIO OF CARPACCIO</b>	venison carpaccio served on three toasted breads with a spicy pineapple relish	89
<b>SQUID</b>	pan-fried baby patagonia squid heads & tails in a creamy white wine sauce with a hint of lemon & chili	78
<b>BUTTERNUT PHYLLO-ROLLS</b>	butternut, biltong, feta & peach	46
<b>JALAPENO PHYLLO-ROLLS</b> 	jalapeno & three cheeses in a phyllo casing	49

## PASTA

We roll and dry our own pasta using stone-ground flour then cut it to Tuscan styled pappardelle sized ribbons.  
We make our pasta a little different from other restaurants, please try ours and let us know what you think.

<b>CREAMY BLUE</b> 	blue cheese and cream sauce, caramelized onion, nuts & rocket on pappardelle	109
<b>THE ROUTE</b> 	add chicken fillet – R20 green pesto, olives, sundried tomato, chilli, garlic, aubergine & feta in olive oil on pappardelle	89
<b>SPRINGBOK</b>	slow cooked springbok stew served on pappardelle pasta, contains bones	115

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## MAIN MEALS

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

<b>TONG</b>		
200g ox tongue pan-fried on a bed of sweet potato mash with vegetables and a cream sauce		98
<b>FRIKKADELLETJIES</b>		
springbok meatballs on mashed potato, vegetables & beetroot relish		89
<b>PORK BELLY</b>		
roasted in milk on sweet potato mash, vegetables & apple & cinnamon sauce		115
<b>SESAME &amp; OAT HAKE</b>		
stokvis 200g, oat & sesame crust with green beans and french fries. fresh fish might have bones in them		119
<b>BATTERED HAKE</b>		
soft battered stokvis 200g with a creamy basil pesto, french fries & salad. fresh fish might have bones in them		105
<b>VENISON SHANK</b>		
slow cooked in a beer and wine sauce, served on green pea and potato mash and veggies		149
<b>MUSSELS</b>		
local south african mussels 200g, in a creamy white wine sauce with leeks & onion and french fries		115
<b>FILLET OF BEEF</b>		
A+ grade, 250g with a rosemary & salt rub, rich cream dressing, sweet potato fries and veggies		195
<b>VEGETERIAN PLATTER</b> 	a.k.a gesondheid uit die grond uit	
roasted veggies, salad, sweet fries, vegetable patty, phyllo-roll and pepper relish		98

## DESSERTS

<b>MY JEUG</b>	milktart & chocolate springroll with ice-cream	45
<b>KOPPIE VREUGDE</b>	molten chocolate cake in an enamel cup with berry sauce & ice-cream	65
<b>CAKE SELECTION</b>	many cake offer from our sister business Pause Bakery during the day	SQ
<b>CHOC PANNA COTTA</b>	home-made dessert, good balance between chocolate & espresso	50
<b>BERRY PANNA COTTA</b>	perfect dessert, not too sweet, served cold. vanilla base & berry sauce	52