

ZUCCHINI

WELCOME TO ZUCCHINI RESTAURANT est. 2007

We hope you enjoy every minute of your stay here.

We use a smaller easier menu in December, please try visit us out of season to see all our other dishes!

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 : **feedmeplease**

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.

FAT FRENCHIE butter fried nuts & banana with honey glazed bacon on French toast	69
GREAT ZUCCHINI eggs, bacon, tomato, mushrooms, sausage, banana, baked beans & toast	75
SALMON & EGG poached eggs, smoked salmon pieces, rocket & cream dressing on bread	72
BERRY CRUNCHY  Our home-made honey-nut granola is gluten-free with no grains or oats with berry sauce, yoghurt & honey	67
HAPPY HEN eggs, bacon, tomato, toast with jam, cheese and butter	50

OMELETTES

BOMBAY OMELETTE  butternut, feta, mushroom, balsamic onion with creamy yellow curry dressing (not spicy)	88
SENIORITA OMELETTE  peppers, mushroom, onion, feta & cheese	79
TANT HETTIE OMELETTE bacon, preserved green fig, caramelized onion & blue cheese	89

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.

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	290
KLEINKRANZ SEAFOOD PLATTER battered fish, crumbed calamari, creamy mussels, prawns, cream cheese, french fries, mini bread loaf	380

ZUCCHINI

GOURMET SANDWICHES

On home-made brioche bun with french-fries and a side of coleslaw

TONG & CHEEK	
medallions of ox tongue, cream sauce, roasted bell peppers and rocket	87
ATHENA 	
garlic roasted aubergine, sun-dried tomatoes, pesto, olives, feta and mint-yoghurt dressing	76
CLASSIC CHICKEN MAYO	
roasted chicken and mayo , mozzarella, caramelized onion on lettuce	85
NUTTY HUMMUS 	
Home-made hummus, onion relish, roasted aubergine, avo / guacamole, 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 including garlic & onion

Feel free to swap our home-made bun for gluten-free & vegan flax seed bread.

SWARTVLEI BURGER	
chicken fillet, balsamic onion, cheese and onion sauce	110
HOEKWIL BURGER	
beef patty with honey glazed bacon, blue cheese, cream dressing, onion marmalade & cucumber	125
KARATARA BURGER	
springbok patty with seasonal fruit relish, garden herbs, jalapeno, caramelized onions & feta	115
BARRINGTON BURGER 	
vegetable patty, sundried-tomato cream cheese, basil, avo / guacamole & greens	108



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

If you are vegan please ask your waiter what we have for you, we bake gluten-free vegan bread and cakes!
Our vegetarian patties have egg in but you can also book and let us know you are coming then we will prepare ones without the egg bind for you.

ZUCCHINI

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	84
CHICKEN SALAD	
chicken fillet, butternut, feta, avo / guacamole and toasted seeds on green base with a honey-curry dressing	97
SQUID SALAD	
pan-fried squid with olives, sundried tomato, feta & avo / guacamole on a bed of green lettuce	96

STARTERS

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
VENISON CARPACCIO	
venison carpaccio served on three toasted breads with a spicy pineapple relish	89
SQUID	
pan-fried baby patagonia squid heads & tails in a creamy white wine sauce with a hint of lemon & chili	78
BUTTERNUT PHYLLO-ROLLS	
butternut, biltong, feta & peach	50
JALAPENO PHYLLO-ROLLS ✓	
jalapeno & three cheeses in a phyllo casing	50

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.

CREAMY BLUE PASTA ✓	
blue cheese and cream sauce, caramelized onion, nuts & rocket on pappardelle	109
THE ROUTE PASTA ✓	add chicken fillet – R25
green pesto, olives, sundried tomato, chilli, garlic, aubergine & feta in olive oil on pappardelle	90
SPRINGBOK PASTA	
slow cooked springbok stew served on pappardelle pasta, contains bones	139

ZUCCHINI

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		105
FRIKKADELLETJIES		
springbok meatballs on mashed potato, vegetables & beetroot relish		98
PORK BELLY		
poached in milk on sweet potato mash, vegetables & apple & cinnamon sauce		135
VENISON SHANK		
slow cooked in a beer and wine sauce, served on green pea and potato mash and veggies		169
MUSSELS		
local south african mussels 200g, in a creamy white wine sauce with leeks & onion and french fries		125
FILLET OF BEEF		
A+ grade, 250g with a rosemary & salt rub, rich cream dressing, sweet potato fries and veggies		195
VEGETERIAN PLATTER  a.k.a gesondheid uit die grond uit		
roasted veggies, salad, sweet fries, vegetable patty, phyllo-roll and pepper relish		105
SESAME & OAT HAKE (Gluten-free, Deep-Fried)		
stokvis, oat & sesame crust with green beans and french fries. fish might have bones in them		120
PAN-FRIED HAKE		
stokvis with a light dust of flour and spiced well with salad and french fries. fish might have bones in them		110
BATTERED HAKE (Deep-Fried)		
soft battered stokvis with a creamy basil pesto dip, french fries & salad. fish might have bones in them		115

DESSERTS

MY JEUG	milktart & chocolate springroll with ice-cream	50
KOPPIE VREUGDE	molten chocolate cake in an enamel cup with berry sauce & ice-cream	65
CHOC PANNA COTTA	home-made dessert, good balance between chocolate & espresso	50