

# 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 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 of 8 and more 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.

<b>FAT FRENCHIE</b> butter fried nuts & banana with honey glazed bacon on French toast	69
<b>GREAT ZUCCHINI</b> eggs, bacon, tomato, mushrooms, sausage, banana, baked beans & toast	75
<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	50
<b>SEÑORITA OMELETTE</b> ✓ peppers, mushroom, onion, feta & cheese	79
<b>TANT HETTIE OMELETTE</b> bacon, preserved green fig, caramelized onion & blue cheese	89

## GOURMET SANDWICHES

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

<b>ATHENA</b> ✓ garlic roasted aubergine, sun-dried tomatoes, pesto, olives, feta and mint-yoghurt dressing	89
<b>CLASSIC CHICKEN</b> shredded chicken breast and mayo, mozzarella, caramelized onion on greens	85
<b>NUTTY HUMMUS</b> ✓ Home-made hummus, onion relish, roasted aubergine, avo / guacamole, feta and rocket	87

## WRAPS

<b>CHICKEN &amp; GINGER Wrap</b> chicken breast, garden herb, fresh ginger, pineapple, onion, garlic, jalapeno mayo & guacamole	90
<b>AUBERGINE Wrap</b> ✓ garlic roasted aubergine, hummus, cucumber, sundried tomatoes, onion & tahini	85

## TRAMEZZINIS

<b>ROASTED VEG Tramezzini</b> ✓ mixed cut veg, pesto and mozzarella	78
<b>BACON Tramezzini</b> bacon, guacamole, caramelized onions with mozzarella	79
<b>CHICKEN MAYO Tramezzini</b> shredded chicken breast and mayo, mozzarella, caramelized onion	78

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## GOURMET BURGERS

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

Meat patties are 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

### 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!

## 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

95

### SQUID SALAD

pan-fried squid with olives, sundried tomato, feta & avo / guacamole on a bed of green lettuce

95

## STARTERS

### BAKED CAMEMBERT

wheel of camembert, cranberry sauce, drizzled with a homemade honey nut brittle

89

### VENISON CARPACCIO

venison carpaccio served on three toasted breads with a spicy pineapple relish

85

### 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

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## 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

## 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	venison meatballs on mashed potato, vegetables & beetroot relish	98
PORK BELLY	slow cooked served on sweet potato mash, vegetables and an apple & cinnamon sauce	135
SPRINGBOK SHANK	slow cooked in a beer and wine sauce, served on green pea and potato mash and veggies	169
MUSSELS	local south african mussels 250g, 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
CALAMARI MAIN	patagonian squid, heads and tails in a soft flour batter with salad and french fries	119
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	takes 20 min, molten choc cake in a cup with a berry sauce & ice-cream	65
BERRY PANNA COTTA	home-made dessert, good balance between chocolate & espresso	50