



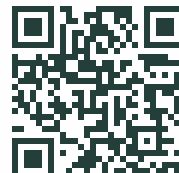
## *Dinner Menu*

A very warm Zimbabwean welcome to our tranquil dining setting, delicately placed on the edge of the Zambezi River. Our diverse menu is infused with a variety of fresh and lively flavours, elevated only by the unique in-door and al fresco dining options.



Combining a wealth of international expertise with much-loved local Zimbabwean flavours and ingredients, our menu seeks to awaken your senses and feed your soul with a delicious range of flavours. Some traditional Zimbabwean ingredients used across the menu include baobab powder, matamba and marula fruit, while an array of vegetables, herbs and fruits on the menu are hand-sourced from our home-grown gardens.

Our talented kitchen brigade is always crafting new dishes and flavours that can be enjoyed in our weekly specials. We look forward to serving memorable and uniquely Zimbabwean flavours to guests dining with us at the Palm River Hotel.

**Please scan to leave your review**



## Starters

Soups of the day  

\$7

Please Inquire About Our Delicious Soup Options Made for The Day

Beetroot and Citrus Salad  

\$11

with Goats Cheese, Soy Glazed Sunflower and Pumpkin Seeds and  
Lemon Yoghurt Dressing

Charred Compressed Watermelon  

\$10

with Pickled Watermelon Rind, Whipped Feta, Micro Herbs, Basil Foam  
and Sriracha Dressing

Ham Hock Terrine

\$10

served with Wholegrain Mustard and Bruschetta

Pan Roasted Zambezi Bream

\$10

with Spicy Coconut Sauce and Tomato, Cucumber, and Avocado Salsa

House Made Fagottini 

\$12

Mushrooms, Marmite Butter and Parsley

Chicken Liver Parfait

\$10

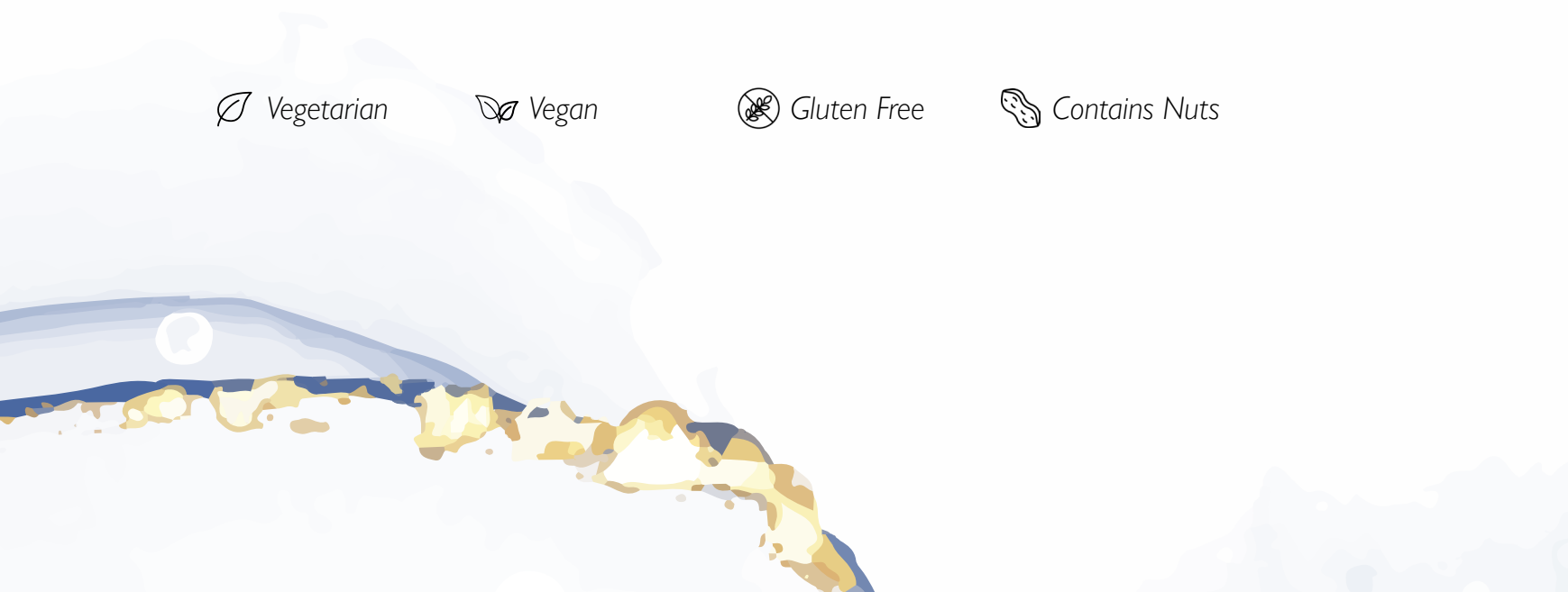
with Butternut Ice Cream, Beetroot Powder and Melba Toast

 Vegetarian

 Vegan

 Gluten Free

 Contains Nuts



## Mains

<b>Pan Fried Nyanga Trout</b>	<b>\$23</b>
with Crushed Potato, Green Beans, Olives, Capers, Lemon Zest, Garlic, Rosa Tomatoes, Watercress and Fish Velouté	
<b>Hoisin Pork Belly</b>	<b>\$21</b>
with Butternut Mash, Baby Carrot, Crumbed Mushrooms, Cauliflower Purée, Roasted Capsicum and Teriyaki	
<b>Butter Chicken Curry</b> 🍛	<b>\$21</b>
with Basmati Rice, Poppadoms and Fresh Coriander	
<b>Chicken Ballantine</b>	<b>\$24</b>
Pea Purée, Roasted Beetroot, Wilted Spinach and Chicken Velouté	
<b>Butternut Gnocchi</b> 🌿	<b>\$16</b>
with Cherry Tomatoes and House-made Ricotta	
<b>Dhuka Ostrich Fillet</b> 🍖	<b>\$28</b>
with Smoked Butternut Purée, Sautéed Greens, Polenta and Cranberry Jus	
<b>Rolled Pork Shoulder</b>	<b>\$21</b>
Roasted Butternut, Sweet Potato and Potato, Spinach and Cidar Jus	
<b>Local Grain Tabbouleh</b> 🌿 🍖	<b>\$16</b>
Caramelized Cauliflower Purée, Roasted Local Vegetables, Toasted Cashews and Thai Coconut Sauce	
<b>Beef Fillet</b> 🍖	<b>\$25</b>
Baby Vegetables, Lemon and Thyme Butter, Mushroom and Black Pepper Purée, Fondant Potato and Red Wine Sauce	

## Homemade Pasta

<b>Tagliatelle</b> 🌿 🍖	<b>\$15</b>
Marula Nut Basil Pesto with Sundried Tomato, Crispy Spinach and Parmesan	
<b>Charcoal Tortellini</b> 🌿	<b>\$17</b>
with Spinach, Mushroom, Ricotta and Creamy White Wine Sauce	
<b>Pappardelle</b>	<b>\$17</b>
Braised Beef Ragu, and Parmesan Chips	

## Desserts

Baobab Cremeux	\$9
Caramel Sauce, Coconut Curd, Sugar Biscuit, Greek Yoghurt Sorbet	
Vanilla and Strawberry Cheesecake	\$11
Biscuit Crumb and Basil Ice Cream	
French Éclair 🍪	\$9
Pear Sorbet, Dulce De Leche, Ginger Crumble and Matamba Gel	
Chocolate Delight	\$11
Chocolate Ganache, White Chocolate Mousse, Chocolate Soil, Chocolate Ice Cream and Espresso Sponge	
Coconut Panna Cotta	\$9
served with Strawberries	

## Hot Beverages

Grande Cappuccino	\$4
Cappuccino	\$3
Latte	\$4
Americano	\$3
Iced Coffee, Iced Tea	\$4
Macchiato	\$2
Espresso	\$2
Assorted Teas - English Breakfast, Earl Grey, Chamomile, Peppermint	\$2

## After Dinner Cocktails

Don Pedro - Amarula, Kahlua or Whisky	\$7
Irish Coffee - Kahlua or Whisky	\$7

## Port

L'Ormarins Cape LBV	\$7
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