



THE VILLAGE RESTAURANT



Welcome to The Village Restaurant.

Please enjoy our exclusive menu prepared by our executive chef Stephen Hyde.

SHEARWATER ENVIRONMENTAL POLICY

- We endeavour to source all supplies locally, contracting where possible with environmental cooperatives, selecting only the best & freshest ingredients.
- We have our market garden growing herbs & micro leaves.
- We compost all vegetable waste for our own market garden.
- All meat/carcass waste is used to feed vultures & predators.
- Fruit waste is supplied to the Jafuta Trust Elephants.
- We use paper & reusable glass straws rather than plastic.
- We recycle all possible materials.
- We purchase compostable packaging wherever possible.
- We are phasing out single-use plastic water bottles.



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Lite Bites



Beef Samosa with Greek Yoghurt	\$8.00
Vegetable Spring Roll with Soy Dip 	\$7.00
Zesty Chicken Popcorn With Garlic Mayonnaise	\$8.00
Bunny Chow With Chicken	\$8.00
With Lentils and Vegetables 	\$7.00
Hot Chips  	\$4.00

TOASTED PANINI

Presented with light salad garnish and mixed vegetable crisps

Ham, Cheese & Tomato	\$8.00
Chicken Mayonnaise	\$8.00
Mozzarella, Tomato and Pesto 	\$7.00
Bacon, Lettuce & Tomato	\$9.00

OPEN SANDWICHES

Chicken & Grilled Pineapple*

With Lettuce, Greek Yoghurt, Cucumber & Red Onion. \$13.00

* *When in season - avocado can replace the pineapple*

Grilled Beef Fillet

With Rocket, Parmesan, Balsamic & Blushed Cherry Tomatoes. \$13.00

Roasted Peppers & Mozzarella

With Tomatoes, Olive Tapenade & Basil Pesto.  \$13.00



Cajun Crocodile

With Fried Tomatoes, Lettuce, Caramelised Onions & Creole Mayonnaise. \$13.00

Signature Burgers

Served with Chips and Salad



The Village Burger	\$15.00
200g Beef Patty, Lettuce, Tomato & Onion.	
 Shearwater Classic	\$16.00
200g Beef Patty, Pickled Jalapenos, Mozzarella, Bacon, Aioli & Onion Rings.	
Crumbed Chicken Breast	\$16.00
Red Cabbage, Parmesan & Pineapple Slaw. Aioli and Grilled Lemon.	
Cajun Spiced Chicken Burger	\$16.00
Marinated Breast of Chicken, Flame Grilled, Seared Onions, Tomato and Lettuce.	
The Village Veggie Burger	\$15.00
Chickpea, Sweet Potato, Beetroot & Cannellini Beans, Beetroot Cream & Roasted Chakalaka. 	














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Salads



Sweet Potato Salad	\$13.00
Roast Sweet Potatoes, Baby Spinach, Kidney Beans, Dried Cranberries, Avocado, Fresh Herbs and Toasted Sunflower Seeds And Topped with Sour Cream 	
Roast Beetroot	\$13.00
Baby Beetroot Oven Roasted, Presented with Diced Feta, Toasted Pumpkin Seeds and Laced with Carrot and Ginger Coulis  	
Chickpea & Roasted Butternut	\$13.00
With Spinach, Toasted Seeds, Feta & Poppy Seed & Yoghurt Dressing 	
Spicy Chicken Salad	\$14.00
With Mixed Greens, Cherry Tomatoes, Red Onion, Cucumber and Avocado (<i>when in season</i>) and Laced with our House Dressing 	
 Village Superfood	\$15.00
Quinoa, Roasted Seasonal Vegetables, Beetroot Cream, Avocado (<i>when in season</i>) with a Pressed Carrot Dressing  	
Fennel Salad	\$12.00
Fennel Served Three Ways, Pickled, Char Grilled and Smoked, Baby Spinach, Pine Nuts and Red Onion Marmalade   	

Pizza



Magharita	\$14.00
Tomato, Basil, Mozzarella. 	
Nicoise	\$17.00
Tomato, Spinach, Tuna, Black Olives, Capers and Mozzarella.	
Italian Connection	\$16.00
Tomato, Mozzarella, Bacon and Feta.	









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Starters



Soup of The Day	\$7.00
Prepared on the Premises using the Finest Ingredients. 	
Butternut Tortellini	\$7.00
Puree of Butternut Flavoured with Chili and Coriander Encased in Wafer Thin Pasta, Cooked Al Dente and Presented with Light Salad, Yellow Pepper Coulis and Black Olive Dust. 	
 Mousseline of Tiger Fish	\$8.00
Encased in Spinach, Steamed and Presented with Crayfish Tails, Smoked Apple Puree, Salmon Roe and Dehydrated Lime. 	
 Bush Smoked Loin of Kudu	\$9.00
Loin of Kudu, Home Smoked and Served with Micro Leaf Salad, Parmesan Shavings and Vanilla Dressing. 	
Fillet of Beef, Port & Stilton	\$8.00
Thin Strips of Beef Fillet, Pan Fried with Shallots and Enriched with Port and Stilton. Presented in a Phyllo Pastry Basket.	
Chefs Special - Priced Daily	
Daily specials are available, our waiting staff will let you know what we have today.	



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The Main Event



Steak Egg & Chips	\$16.00
Prime Fillet Steak, Grilled to your Requirements.	
☆ T-Bone Steak	\$21.00
450g Prime Matabeleland Beef, Chips, Side Salad & Onion Rings.	
Country Style Chicken	\$16.00
½ Chicken, Lemon & Herb or Piri-Piri, with Chips and Salad. 	
Herb Crusted Breast of Chicken	\$16.00
Plump Breast of Chicken Topped with Herbs and Breadcrumbs, Oven Baked and Served on Roast Mediterranean Vegetables Laced with Basil Pesto. Served with Parsley Potatoes.	
Herdman's Pork Ribs	\$18.00
500g Char-Grilled Pork Ribs, Sticky BBQ Sauce Chips & Salad.	
Pan Seared Zambezi Bream Fillets	\$17.00
Served with Oyster Mushrooms, Shrimps, Lemon and Parsley Butter. Served with Seasonal Vegetables and Potatoes.	
Spinach and Ricotta Cannelloni	\$11.00
Spinach and Ricotta Encased in Pasta, Topped with Cheese Sauce and Baked. 	
☆ The Three Curries	\$14.00
Sweet Potato, Lentil and Spinach Dal, Chickpea Curry, Spiced Baked Aubergine with Tomatoes. Served with Coconut Garlic Naan Bread and Basmati Rice. 	

Chefs Special - *priced daily*

Daily specials are available, our waiting staff will let you know what we have today

EXTRAS	Bacon	\$4.00
	Mozzarella	\$3.00
	Mushrooms	\$3.00
	Onion Rings	\$2.00
	Avocado (<i>when in season</i>)	\$4.00

SIDES	Hot Chips	\$4.00
	Buttered Vegetables	\$3.00
	Summer Salad	\$4.00
	Rice	\$4.00
	Mashed Potato	\$4.00



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Desserts



Affogato	\$8.00
Vanilla Tuile Basket Filled with Amarula Ice Cream, Dressed with Chocolate and Biscuit Sand. Served with Dark Chocolate and Espresso Sauce.	
Crème Brulee	\$6.00
A Rich Egg Custard Flavoured with Vanilla and Topped with Caramel	
Marbled Chocolate Delice	\$7.00
White and Dark Chocolate Lightly Mixed, Presented with Fruit Compote	
Brandied Apricot Cheesecake	\$7.00
Served with Fruit Coulis	
Apple Crumble	\$7.00
Diced Apple, Sultanas, Cinnamon and Demerera Sugar Topped with Crumble, Served with Ice Cream	
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Fresh Drinks

Fresh Juice Bar

Straight Up \$4.00
Juice of One Fruit

Energiser \$5.00
Apple, Carrot, Orange & Ginger.

Purifier \$5.00
Apple, Celery & Cucumber.

Pure Fruit Smoothies \$5.00

Zinger
Pineapple, Banana & Orange

Soother
Watermelon, Banana & Apple

Love
Strawberry, Banana & Orange

Superberry
Blueberry, Banana And Apple

Hot Drinks

*Soya & coconut milk are readily available.
Tea served with cold milk unless
otherwise requested.*

Filter Coffee \$3.00

Cappuccino \$3.00

Grande Cappuccino \$5.00

Café Latte \$4.00

Espresso \$3.00

Doppio \$4.00

Café Macchiato \$4.00

Café Mocha \$4.00

Hot Chocolate \$4.00

Teas Infusions \$3.00

Cold Drinks

Iced Tea \$3.00

Iced Coffee \$3.00

Milkshakes \$5.00

Thickshakes \$6.00

Soft Drinks

Mineral Water \$2.00

Sparkling Water \$2.00

Coca Cola \$3.00

Coke Zero \$3.00

Sprite \$3.00

Pepsi / Pepsi Light \$3.00

Fanta \$3.00

Cream Soda \$3.00

Stoney Ginger Beer \$3.00

Cherry Plum \$3.00

Appletiser / Grapetise \$5.00

Lime & Soda \$4.00

Tonic Water \$3.00

Lemonade \$3.00

Soda Water \$3.00

Alcohol

Wine

*Please see our wine list for wines by the
glass or bottle.*

Craft Beer

330ml \$3.00

500ml \$5.00



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Beer & Cider

Castle	\$3.00
Carling Black Label	\$3.00
Zambezi	\$3.00
Golden Pilsner	\$3.00
Castle Lite	\$3.00
Lion Lager	\$3.00
Heineken	\$6.00
Windhoek	\$6.00
Amstel	\$6.00
Savannah Dry	\$5.00
Hunters Dry	\$5.00
Hunters Gold	\$5.00

Whiskey

Jameson	\$4.00
J&B	\$3.00
Famous Grouse	\$3.00
Johnnie Walker Red	\$4.00
Johnnie Walker Black	\$5.00
Glenfiddich 12 Year Old	\$6.00
Bells	\$3.00

Brandy

Klipdrift	\$3.00
KWV 3 Year	\$3.00
KWV 5 Year	\$4.00
KWV 10 Year	\$5.00
Viceroy	\$3.00

Rum

Bacardi White	\$4.00
Bacardi Gold	\$4.00
Captain Morgan Dark	\$3.00
Captain Morgan Spiced	\$3.00

Vodka

Jack Daniels	\$5.00
Jim Beam	\$5.00

Vodka

Grey Goose	\$8.00
Smirnoff	\$3.00
Nikolai	\$3.00
Absolute	\$4.00
Skyy	\$5.00

Gin

Gilbeys	\$3.00
Tanqueray	\$4.00
Bombay Sapphire	\$5.00
Gilberts	\$3.00
Gordons	\$4.00

Liqueurs & Fortifieds

Amarula	\$4.00
Baileys Irish Cream	\$4.00
Kahlua	\$5.00
Triple Sec	\$3.00
Pimms	\$4.00
Cinzano	\$4.00

Shots

Jagermeister	\$4.00
Aftershock	\$4.00
Tequila	\$4.00
Zappa	\$4.00
Liquid Cocaine	\$5.00
Springbok	\$5.00
Jager Bomb	\$7.00