



 Shaka Zulu  

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*The Champagne Bar*

# The Champagne Bar Menu

## Bubbles & Food Board (for 2) 25.00

Bubbles: Graham Beck

Sharing board: Poached crevettes, avruga caviar, lamb & vegetarian samosas, smoked brezola, queen olives, baby stuffed peppadews, peri wedges, mini bread roll

Sauces: truffle oil, mayonnaise, peach chutney, Zulu red chilli & picalilli

Freshly Shucked Oysters, half dozen	14.95
Freshly Shucked Oysters, dozen	26.95
Crushed ice, lemon and lime, avruga caviar, tobasco jelly, shallot & caper vinegarette	
Buffalo & Smoked Bacon Sausages	7.50
Hebenero sauce - hot chilli	
Biltong Board	5.50
Sliced beef biltong & buffalo droewors	
Crocodile Cigars	12.50
Harrisa mayonnaise	
Spicy Boerewors Roll	7.50
Tomato relish, fat chips	
Trio of Mini Burgers	10.50
Zebra, wild boar, beef, smoked paprika wedges	
Lamb Samosas	6.50
Vegetarian Samosas	6.50
Peri-Peri potato wedges	3.50
Fries	3.25

## To Share

Fish Board	15.50
Snoek pate, smoked salmon, soft shell crab, melba toast	
Meat Board	14.95
Springbok sosaties, lamb samossa, spicy buffalo snapsticks, droewors	
Veggie Board	14.00
Vegetable samossas, artichokes, grilled aubergine, smoked paprika potato wedges, olives	
British Cheese Board	12.50
Apricot and walnuts, rose wine jelly	

## Meat Cocktails

Meatequita	15.50
Blend of Tequila reposado infused with chorizo, vegetable juice, balsamic vinegar, smoked sea salt pepper and port served straight up with beef biltong strips and grilled chorizo.	
Bloody Bacon	15.50
24 hour mature Bloody Mary mix, bacon vodka served with celery, crispy smoked bacon and a skewer of soft cheese & cherry tomato	
Salm 'n Martini	15.50
Smoked chilled vodka stirred with ice and lemon pepper, served on a rustic board with smoked salmon, stuffed baby red peppers & olives	