

## Shaka Zulu Oyster Bar

Freshly shucked oysters, half dozen/dozen  
served on crushed ice with lemon, shallot vinegar & Tabasco

Freshly shucked oysters, half dozen/dozen  
served with salmon caviar & lime

Tequila oysters, half dozen/dozen  
served with orange, lemon & tabasco

## To Share

Half dozen rock oysters with  
two glasses of Laurent Perrier Brut

A dozen rock oysters with  
two Zulu Bloody Marys

A dozen rock oysters and  
a bottle of Graham Beck Brut Rose

## Bubbles and wine

	Glass	Bottle
Laurent-Perrier Brut Non-Vintage	10.20	59.50
Laurent-Perrier Cuvée Rosé		100.00
Laurent-Perrier Vintage Brut 2000		90.00
Graham Beck Brut Rosé	7.00	32.00
Ken Forrester Chenin Blanc 2009	8.70	34.50
Journey's End Weather Station Sauvignon Blanc 2010	9.50	42.00

## Lounge Menu

Biltong & Masai Mara	4.50
Chilled green olives & stuffed peppadews	4.75
Peri peri fries & aioli	2.95
Grilled boerewors & mint chutney	7.50
Lamb or vegetable samoosa's with harissa mayonnaise	7.50
Pork crackling with apple & ginger	4.95

## Afters

Sugar doughnuts with cherry jam & chocolate sauce	6.00
Bitter chocolate rose water jellies	4.50

## To share

<b>Meat Board</b> Biltong, peri peri snapsticks, droewors, lamb samoosa's & mini lamb kofta	14.75
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## Fish Board

Rooibos smoked salmon & pickled cucumber, deep fried soft shell crab, pickled fish & spiced prawns	13.75
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## Vegetarian Board

Smoked aubergine with pomegranate, shraak bread & masai mara, Vegetable samoosa's and mushroom arancini	13.50
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## Cheese Board

Selection of British & European cheese with crisp fennel bread & grapes	11.50
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## Chilled Seafood platter for two

half poached lobster, baby crayfish tails, mussels, winkles, clams & brown shrimp with mayonnaise & lemon	30.00
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## Crayfish cocktail for two

crayfish tails, baby gem, tomato jelly & mayonnaise	14.00
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