

CHARCUTERIE & CHEESE BOARDS

Selling price	25g	50g
CHEESE		
<i>CAMEMBERT</i>		\$3.5
<i>CHEVRE - GOATS CHEESE</i>		\$3
<i>GORGONZOLA</i>		\$3.5
<i>GRUYERE</i>		\$3.5
<i>PECORINO RAMANO</i>		\$5.5
<i>PROVOLONE - SMOKED</i>		\$3
COLD MEATS		
<i>BLACK FOREST HAM</i>		\$3.5
<i>GYPSY HAM</i>		\$3
<i>PASTRAMI BEEF</i>		\$3.5
<i>SALAMI-ITALIAN</i>		\$4
<i>SALAMI-PEPPER</i>		\$3.5
OLIVES		
<i>KALAMATA</i>		\$2
<i>SEVILLANO</i>		\$2
PATE, PESTOS & PRESERVES		
<i>ARTICHOKE PATE</i>		\$3.5
<i>BLACK OLIVE PATE</i>		\$3.5
<i>BASIL PESTO</i>	\$3	
<i>EGG PLANT FILLETS</i>		\$2.5
<i>RED PEPPER PESTO</i>	\$3	
<i>SUN DRIED TOMATOES</i>		\$3
<i>RED ONION JAM</i>		\$1.5
<i>CARAWAY ONION JAM</i>		\$1.5



GIN MENU

Welcome to the Botanical Wonderland of the Victoria Falls Distilling Co, where the art of gin-making meets the science of ethnobotany and the thrill of the extraordinary!

Nestled near the mighty Victoria Falls, our distillery is testament to the astonishing natural diversity of this rainbow-covered forest. Each gin on our menu is a beautifully crafted masterpiece, perfectly blending tradition and innovation.

As you sip your way through our menu, allow your senses to be overwhelmed by the giddy flavours of tropical Africa. Roaring rivers meet lush rainforests. Brightly coloured birds meet iridescent butterflies. Alluring fragrances meet spectacular tastes. Every gin evokes a new thrill and a different sensation.

We're not big on rules. But we do have one. Approach each gin with an open mind and take time to savour the magic.

**Sip once for adventure.
Sip again for flavour.
Sip to the end for sheer joy.**

CLASSIC COCKTAILS

COSMO	\$7

DAIQUIRI	\$8
<i>STRAWBERRY</i>	
<i>MANGO</i>	

LONG ISLAND ICE TEA	\$9

MARGARITA	\$8

MOJITO CLASSICO	\$8

OLD FASHIONED	\$8

PINA COLADA	\$8

SEX ON THE BEACH	\$7

STRAWBERRY MOJITO	\$8

TOM COLLINS	\$8

WHISKEY SOUR	\$8

SOUTH AFRICAN GIN

	PERFECT SERVE		
	TONIC	GARNISH	PRICE
BLACK ROSE <i>BLUSH</i>	Pink	Lemongrass and mixed berries	\$5
BLACK ROSE <i>RUBY</i>	Citrus	Rosemary sprig and orange	\$5
BLIND TIGER <i>ORIGINAL</i>	Indian	Orange wedge and mint	\$5
BLIND TIGER <i>BLUE</i>	Blue	Lime and star anise	\$5
BLIND TIGER <i>ORANGE</i>	Citrus	Orange slice and basil leaf	\$5
CYBELE <i>CLASSIC</i>	Indian	Cucumber and lemon	\$5
CYBELE <i>BLOOD ORANGE</i>	Lemonade	Cinnamon and orange	\$5
INDLOVU <i>ORIGINAL</i>	Indian	Lemon	\$6
INDLOVU <i>CITRUS</i>	Citrus	Wild basil and marula	\$6
INDLOVU <i>PINK</i>	Pink	Lime and raspberries	\$6
INVERROCHE <i>CLASSIC</i>	Indian	Lime and pomegranate	\$6
INVERROCHE <i>AMBER</i>	Indian	Apple and hibiscus	\$6

SOUTH AFRICAN GIN

	PERFECT SERVE		
	TONIC	GARNISH	PRICE
INVERROCHE <i>VERDANT</i>	Indian	Lemon	\$6
MASAU	Purple	Lemongrass and waterberry	\$5
MUSGRAVE <i>ORIGINAL</i>	Indian	Cardamom and cucumber	\$4
MUSGRAVE <i>PINK</i>	Pink	Basil and cucumber	\$4
SIX DOGS <i>BLUE</i>	Blue	Mixed berries and mint	\$5
WHITLEY NEILL <i>RASPBERRY</i>	Lemonade	Lemon and raspberry	\$4
WHITLEY NEILL <i>ORIGINAL</i>	Indian	Grapefruit and orange	\$4
WHITLEY NEILL <i>BLACKBERRY</i>	Purple	Black pepper and blueberries	\$4
WHITLEY NEILL <i>PROTEA & HIBISCUS</i>	Indian	Lime	\$4
WHITLEY NEILL <i>LEMONGRASS & GINGER</i>	Indian	Lemongrass and thyme	\$4
WHITLEY NEILL <i>ALOE & CUCUMBER</i>	Pink	Lemon and basil	\$4
WHITLEY NEILL <i>BLOOD ORANGE</i>	Citrus	Orange and cinamon	\$4

INTERNATIONAL GIN

	PERFECT SERVE		
	TONIC	GARNISH	PRICE
BEEFEATER <i>ORIGINAL</i>	Indian	Lemon and orange	\$4
BEEFEATER <i>PINK STRAWBERRY</i>	Indian	Strawberry and lemon	\$4
BEEFEATER <i>BLOOD ORANGE</i>	Lemonade	Orange and basil	\$4
BOMBAY <i>SAPPHIRE</i>	Indian	Grapefruit and rosemary	\$4
GIN MARE	Blue	Lemon and thyme	\$6
HENDRICKS <i>ORIGINAL</i>	Indian	Cucumber	\$5
MALFY <i>CON ARANCIA</i>	Citrus	Orange	\$5
MALFY <i>CON ROSA</i>	Indian	Grapefruit and rosemary	\$5
MALFY <i>CON LIMONE</i>	Blue	Lemon and blueberries	\$5
TANQUERAY <i>LONDON</i>	Indian	Lime	\$4
TANQUERAY <i>NO.10</i>	Indian	Grapefruit slice	\$5

ZIMBABWE GIN

	PERFECT SERVE		
	TONIC	GARNISH	PRICE
FALLS GIN <i>WATERBERRY</i>	Indian	Dried orange or dried grapefruit, hibiscus ,waterberry	\$4
FALLS GIN <i>MONKEY FINGER</i>	Indian	Dried lemons, monkey finger	\$4
SEESU <i>AMBER</i>	Indian	Cucumber	\$4

FALLS GIN COCKTAIL MENU

NEGRONI \$7

Falls Gin Monkey Finger, campari, sweet vermouth

ELDERFLOWER TOM COLLINS \$8

Falls Gin Monkey Finger, Elderflower, lime cordial, sugar syrup, soda water

GIMLET \$5

Falls Gin Monkey Finger, lime coridal, roses

CLOVER CLUB \$7

Falls Gin Waterberry, lemon juice, raspberry syrup and egg white

FLORADORA \$7

Falls Gin Waterberry, lemon juice, ginger ale, raspberry liquor

BRAMBLE COCKTAIL \$8

Falls Gin Waterberry, lemon Juice, blackberry liquor and sugar syrup