

STARTERS

FETA PARCELS , with grape jam, toasted sesame seeds and garlic emulsion (V)	\$9
BEEF CARPACCIO , blushed tomato, rocket, parmesan and balsamic reduction	\$10
CHICKEN LIVER PERI-PERI , bunny chow 🍴	\$8
BEEF SPRING ROLLS , with spicy Thai dipping sauce 🍴	\$8
VEG SPRING ROLLS , with sweet chilli sauce (V)	\$7
CRUMBED BUFFALO WINGS , with smokey bbq sauce	\$8
CRACKER CRUSTED PRAWNS , with a coriander emulsion	\$10
MUSHROOM & THYME BRUSCHETTA , with parmesan cheese (V)	\$7
PANKO COATED CROCODILE SKEWERS , marinated using Asian flavours	\$8
PORK BELLY BAO BUNS , pickled veg and Korean bbq sauce	\$9
CHICKEN TACOS , salsa, sour cream and guacamole	\$9
CURED GAME SUSHI , pickled ginger, wasabi and soy sauce	
Roses (4 piece)	\$10
Rainbow rolls (8 piece)	\$10
Ask your waiter for available veg options	

PIZZAS

All pizzas have garlic

Wood-fired thin crust Italian pizza

GARLIC AND HERB FOCACCIA , no tomato base or cheese (V)	\$9
FETA FOCACCIA , with rosemary, olive oil, salt and pepper (no tomato base or mozzarella cheese) (V)	\$10
MARGHERITA , with blushed tomato, mozzarella, garlic and basil pesto (V)	\$11
QUATTRO FORMAGGI , mozzarella, blue cheese, brie and parmesan (V)	\$15
ESOTICA , ham and pineapple	\$14
TROPICALE , bacon and banana	\$14
REGINA , ham and mushroom	\$14
ROMAGNOLA , spinach, feta and roasted garlic (V)	\$14
ARRABIATA , tomato, Napoli salami and chilli 🍴	\$16
PROSTITUTO , bacon, spinach, avo (seasonal) and feta	\$18
STAGIONATA , ham, mushroom, olives, artichoke	\$14
PARMA , prosciutto crudo, fresh rocket	\$18
INFERNO , peri-peri chicken and roasted red peppers 🍴	\$15
KING KARIBA , mixed seafood marinara	\$18
BBQ CHICKEN , shredded chicken in our smokey BBQ sauce	\$15
PESTO , chicken, basil pesto, feta, baby spinach and pine nuts	\$17
THE MEXICAN , mince, chilli, sour cream, guacamole (seasonal) and coriander 🍴	\$16
STREGA , peri-peri chicken livers 🍴	\$15
MOSI-OA-TUNYA , prosciutto, Danish feta, pear, sweet onion jam & rocket	\$17
KHAMI MEAT LOVER , pulled beef, salami, ham, chicken, topped with bacon & onion jam	\$17



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
STRAWBERRY	
MANGO	

LONG ISLAND ICE TEA	\$9

MARGARITA	\$8

MOJITO CLASSICO	\$8

OLD FASHIONED	\$8

PINA COLADA	\$9

SEX ON THE BEACH	\$7

STRAWBERRY MOJITO	\$8

TOM COLLINS	\$9

WHISKEY SOUR	\$8

SOUTH AFRICAN GIN

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

SOUTH AFRICAN GIN

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

INTERNATIONAL GIN

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

ZIMBABWE GIN

	PERFECT SERVE		
	TONIC	GARNISH	PRICE
THREE MONKEYS MISCHIEF GIN	Indian	Dried grapefruit or dried lemon	\$4
FALLS GIN WATERBERRY	Indian	Dried orange or dried grapefruit, cinnamon, waterberry	\$4
FALLS GIN MONKEY FINGER	Indian	Dried lemons, hibiscus, monkey finger	\$4
FALLS GIN CLASSIC	Indian	Dried lemon	\$4
SEESU CLASSIC	Indian	Dried lemon	\$4
SEESU AMBER	Indian	Cucumber	\$4

GIN PADDLE BOARD 5 LOCAL GIN & TONICS \$25

Falls Gin Monkey Finger, Falls Gin Waterberry, Falls Gin Classic, Three Monkeys Mischief Gin, French oak Served with cheese, charcuterie and focaccia.

FALLS GIN COCKTAIL MENU

NEGRONI \$7

Falls Gin Monkey Finger, campari, sweet vermouth

ELDERFLOWER TOM COLLINS \$8

Falls Gin Monkey Finger, Elderflower, lemon juice, soda water

GIMLET \$5

Falls Gin Monkey Finger and lime cordial

CLOVER CLUB \$7

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

FLORADORA \$7

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

BRAMBLE COCKTAIL \$8

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

WINES AND SPIRITS

KUMUSHA CHENIN BLANC 375ML \$7

KUMUSHA CABERNET SAUVIGNON 375ML \$7

KUMUSHA SAUVIGNON BLANC 750ML \$13

KUMUSHA CHENIN BLANC 750ML \$13

KUMUSHA CABERNET SAUVIGNON 750ML \$13

KUMUSHA FLAME LILY 750ML \$27

KUMUSHA HURUDZA 750ML \$43

MOSI SAUVIGNON BLANC 750ML \$18

MOSI CHENIN BLANC 750ML \$21

MOSI SYRAH 750ML \$23

EXPLORER'S GIN 750ML \$25

THREE MONKEYS GIN 750ML \$25

FALLS GIN 750ML \$30

FALLS GIN 50ML \$3



CANAPÉS MENU

\$4 PER ITEM

VEGETARIAN

- Tomato, Basil & Mozzarella Tartlets
- Selection of Sushi
- Cheese Straws
- Olive Straws
- Sadza Crouquettes with Dip
- Mosaic Tapas Pizza
- Vegetable Spring Rolls
- Mushroom & Thyme Bruschetta

SEAFOOD

- Salmon & Cream Cheese Bagel
- Selection of Sushi
- Tea Smoked Fish Parcels with Mango Chutney
- Cracker Crusted Prawn Tails with Garlic Emulsion

CHICKEN

- Chicken Wings & Drumlets (Peri Peri or Lemon & Herb)
- Smoked Thai Chicken & Noodle Salad
- Chicken Sate Skewers
- Chicken Spring Rolls

BEEF

- Greek Koftes with Tzatziki
- Beef Spring Rolls
- Mini Steak Rolls with Caramelized Onions
- Beef Carpaccio, Blush Tomatoes & Rocket Bruschetta

DESSERT

- Chocolate Torte Mousse & Tuilles
- Mini Ice Creams

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