



BUFFALO BAR MENU

Available from 11:00 – 19:00



VULTURE CULTURE EXPERIENCE SUPPORT

\$1 from every dish sold will be donated to vulture conservation.

A surcharge will apply to payments made in local currency.

LIGHT MEALS & SALADS

chilled cucumber yogurt soup - US\$8

sambal oelek | lime wedge | sesame seeds

bacon jalapeno poppers - US\$10

salsa fresca | cucumber yogurt dip | guacamole | crispy greens

boneless buffalo wings - US\$12

celery sticks | blue cheese dip

bocconcini panzanella salad - US\$15

basil bocconcini | tomatoes | garlic crisps | onions | basil
crunchy bread tossed in basil pesto

caesar salad masala - US\$13

lettuce | parmesan | croutons | slow roast tomatoes | caesar dressing
choose: crocodile or chicken masala

pumpkin hummus & quinoa bowl - US\$15

slow roast tomato | black bean | goat cheese stuffed pepper dew
crispy greens | honey mustard dressing



PUB GRUB

all items are served with a choice of green salad or fries

safari smashed burger - US\$15

beef | cheddar cheese | tomato compote | gherkins | battered onion rings

crispy chicken burger - US\$15

grilled pineapple | mozzarella | onion & mushroom mix | sriracha mayonnaise

pastrami sandwich on rye - US\$15

red onion marmalade | emmental | dressing

charred vegetable bruschetta - US\$12

root vegetable hummus | garlic bread | mozzarella | basil pesto | balsamic

salmon bagel - US\$12

smoked salmon | lemon herb cream cheese | guacamole | onion
capers | horseradish mayonnaise | rocket

the legendary chicken and mushroom pie - US\$14

crispy pastry flakes | onion | mushroom

chicken quesadilla - US\$15

bbq or spicy | gouda cheese | tortilla

FROM OUR PIZZA OVEN

vegetarian - US\$15

mozzarella | marinara sauce | mushrooms | pimento
spinach | sun-dried tomatoes | pineapple | mozzarella cheese

traditional tarte flambé - US\$16

crème fraiche | bacon | red onion | chopped fresh parsley

three meat pizza - US\$16

pepperoni | beef mince | chicken | mushroom | red onion
green pepper | mozzarella cheese

le grecque - US\$16

mozzarella | marinara sauce | grilled aubergine | baby marrow
red onion | parsley pesto

FROM THE STOVE

one - pot melange - US\$14

sea food mix | aromatic white wine sauce | garlic focaccia

lamb pasanda - US\$16

whipped harissa feta | sweet & sour cucumber | coriander naan

chicken florentine - US\$14

grilled breast | creamy florentine | new potatoes | peas | parmesan shavings

spare-ribs st louis - US\$16

pork spareribs | jalapeno slaw | confit garlic potatoes | indonesian jus

beef lo mein - US\$15

tender beef strips | noodles | vegetable julienne | teriyaki sauce | sesame seeds

butternut, spinach & feta gratin - US\$14

parmesan cream | melted anchovy butter | truffle crust | rocket

DESSERTS

coconut & pineapple pudding - US\$7

brandy snap | smoked butterscotch | coconut sorbet

baked lemon cheesecake - US\$8

crusty meringue | berry compote

selection of ice creams, sorbet & frozen yogurt - US\$7 *(3 scoops of your choice)*

home-made rum & raisin | apple & mint | strawberry | masala

sorbet - coconut | bittersweet cocoa apple | amarula

frozen yogurt - honey & beet | sugar free lemon | vegan

crème brûlée - US\$7

irish coffee brûlée | amarula sorbet | pink peppercorn meringue | seasonal berries

frangipane tart - US\$7

berry & lemon frangipane | lemon curd | hazel nut praline
rum & raisin ice - cream

classic opera cake - US\$7

bittersweet cocoa apple sorbet | dulce du leche
honeycomb cracklings

Please note all prices are stated in USD.
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