



Restaurant

FOOD MENU

All Items Are Subject To Availability & Are Quoted In Zambian Kwacha (Zmw). All Prices Are Inclusive Of 16% Value Added Tax (Vat) & 10% Service Charge.
Guests Are Not Allowed To Bring Their Own Food/ Beverage On The Premises. All Food Items May Have Traces Of Nuts, Gluten & Lactose.

(V) – vegetarian | OLD FAVOURITE – the best of the originals

Starters & Snacks

1. CRISPY POTATO SKINS K170

Crispy potato skins filled with cream cheese, bacon bits, and melted cheese, topped with sour cream.

2. LOADED NACHOS 125g K200

Tortilla chips loaded with freshly made salsa and melted mixed cheese (mozzarella and cheddar). Extras available: spicy beef, spicy chicken, or cheese.

3. CHICKEN WINGS K210

Marinated, flame-grilled chicken wings served with three dipping sauces.

4. FISH CAKE K170

White fish infused with red chili, lemon, cumin, fresh ginger, and scallions, pan-fried, and served with sweet chili sauce.

5. WONTONS K160

Ground pork parcels seasoned with sesame oil, ginger, garlic, and scallions, steamed or fried, served with honey cilantro chilli dip.

6. BREADED JALAPEÑO POPPERS K140

Jalapeño croquettes filled with bacon bits and cheese, served with ranch sauce.

7. BREWERY ULTIMATE CHICKEN SALAD K230

Marinated grilled chicken breast on romaine lettuce, with herbed croutons, shaved parmesan, and homemade Caesar dressing.

8. CLASSIC GREEK SALAD K190

Mixed leaves, cucumber, tomato, bell pepper, pitted olives, and feta cheese.

9. ONION RINGS K110

Battered and deep-fried, served with sour cream and a secret sauce.

Sandwiches

1. GOAT SANDWICH K260

Pulled roast goat, hummus, roasted aubergine, mint, pickled onion, served on panini bread.

2. CHICKEN SANDWICH K280

Chicken, mustard mayo, avocado, crispy bacon, lettuce on panini bread.

3. PULLED PORK K260

Slow-roasted prime pork in a Virginia BBQ sauce, with cheddar cheese and coleslaw on a beer bun, served with fries.

Mains

1. CHICKEN & CHIPS K250

Marinated Portuguese chicken, roasted to perfection, served with chips and peri-peri sauce.

2. SCHICKEN SCHNITZEL K270

Crumbed chicken breast, fried and topped with melted cheddar cheese, served with chips and mushroom sauce.

3. BBQ MARINATED SPARERIBS K300

Served with fries and onion rings.

4. T-BONE STEAK K450

Served with baked potato or fries.

5. HALLOUMI RAVIOLI K220

Halloumi cheese parcels on the spinach bed served with a tomato broth.

6. FISH & CHIPS K210

Beer-battered fish fillet with fries and tartar sauce.

7. VEGETABLE TACOS K165

Five mini tacos with chili-spiced sweet potatoes, creamed avocado, red kidney bean mash, served with fries.

8. CHICKEN TACOS K220

Five mini grilled chicken breasts with cumin, garlic, paprika, tomato salsa, shredded lettuce, served with fries.

9. SMOKED CRAFT SAUSAGE & MUSTARD MASH: K210

Grilled homemade smoked sausage served with mustard mash and onion gravy, topped with onion rings.

10. CRISPY PORK BELLY & MASH K250

Oven-roasted pork belly served with herbal mash.

11. GRILLED RUMP STEAK K320

Served with salsa and chips or baked potato.

Build Your Burger

*ENQUIRE FROM YOUR SERVER.

Build Your Platter

*ENQUIRE FROM YOUR SERVER.

Desserts

1. MILKSHAKE K180

Chef's choice

2. DOUBLE LAYERED CHEESECAKE K180

Chef's choice

3. CHOCOLATE BROWNIES K180

Served with chocolate sauce.

4. STICKY TOFFEE PUDDING K180

Served with toffee sauce.