

ZUCCHINI

WELCOME TO ZUCCHINI RESTAURANT est. 2007

We hope you enjoy every minute of your stay here.

Our food should be uncomplicated and appealing with good portions with traditional ideals in mind.

Our venison is sourced locally from the Venison man who hunts himself.

We grow a fair amount of our own **vegetables** and greens organically

from home at Cypress Hill in Beervlei and here on site in Timberlake.

We prepare food with fresh ingredients, so if you are in a rush please ask your waiter what would be the best option for you as food in our kitchen takes on avg 25 minutes to prepare if it is a normal day and more if we are busy, the art of cooking still takes time.

Our **coffee** is roasted on site at Pause Roastery and is to die for, please try some!

We use nuts, dairy, garlic, tomatoes, onions, peppers and spices with reckless abandon in this kitchen, please inform us if you are allergic to certain foods before ordering, not as anaphylactic shock sets in. We only list the **main ingredients** on the menu, there are many items not mentioned that will make a sly appearance on your plate, please inform us if you do not like a certain ingredient.

If you feel like Zucchini did something right please tell others but if you feel it isn't up to scratch please talk to us right away.

We love improving, email us also at info@zucchini.co.za

Large tables might get a 10% service charge added to their bill depending on how much you made us run around.

Thank you
Team Zucchini

Wi-Fi: Zucchini GUEST
PASSWORD: **weareback**



Vegetarian (lacto-ovo): who can consume dairy and eggs

If you are vegan please ask your waiter what we have for you, we bake gluten-free vegan bread and cakes!
Our vegetarian patties have egg in but you can also book and let us know you are coming then we will prepare ones without egg.

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BREAKFAST

Served until 11:30am - from healthy to indulgent. Our eggs are done sunny-side-up as standard.

FAT FRENCHIE butter fried nuts & banana with honey glazed bacon on French toast	69
GREAT ZUCCHINI eggs, bacon, tomato, mushrooms, sausage, banana, baked beans & toast	75
BERRY MEUSLI CRUNCHY  meusli granola with berry sauce, yoghurt & honey	69
HAPPY HEN eggs, bacon, tomato, toast with jam, cheese and butter	50
SEÑORITA OMELETTE  peppers, mushroom, onion, feta & cheese	79
TANT HETTIE OMELETTE bacon, preserved green fig, caramelized onion & blue cheese	89

WRAPS

In flour wrap with french-fries and a side of coleslaw

CHICKEN & GINGER Wrap chicken breast, garden herb, fresh ginger, pineapple, onion, garlic & jalapeno mayo & guacamole	90
AUBERGINE Wrap  garlic roasted aubergine, hummus, cucumber, sundried tomatoes, onion & tahini	90

TRAMEZZINIS

On toasted tramezzini with french-fries and a side of coleslaw

ROASTED VEG Tramezzini  mixed cut veg, pesto and mozzarella	85
BACON Tramezzini bacon, guacamole, caramelized onions with mozzarella	85
CHICKEN MAYO Tramezzini shredded chicken breast and mayo, mozzarella, caramelized onion	85

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PANINI SANDWICHES

On panini with french-fries and a side of coleslaw

ATHENA 	garlic roasted aubergine, sun-dried tomatoes, pesto, olives, feta and mint-yoghurt dressing	89
CLASSIC CHICKEN	chicken breast, peppers, with honey curry mayo on lettuce	85
NUTTY HUMMUS 	Home-made hummus, onion relish, roasted aubergine, guacamole, feta and rocket	87

GOURMET BURGERS

Please choose either *French-fries* or *Garden Salad* to accompany your burger.

Meat patties are 100% pure meat, made with eggs, binding vegetables & spices including garlic & onion

Feel free to swap our home-made bun for gluten-free & vegan flax seed bread.

SWARTVLEI BURGER	chicken fillet, balsamic onion, cheese and onion sauce	110
HOEKWIL BURGER	beef patty with honey glazed bacon, blue cheese, cream dressing, onion marmalade & cucumber	125
BARRINGTON BURGER 	vegetable patty, sundried-tomato cream cheese, herbs & guacamole	110

SALADS FROM THE GARDEN

If you see the chef running out into the garden, he's on his way to go pick your salad

AFRO SALAD 	roasted vegetables & blue cheese on a lettuce & herb base	84
CHICKEN SALAD	chicken fillet, butternut, feta, guacamole and toasted seeds on green base with a honey-curry dressing	97

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STARTERS

BAKED CAMEMBERT 	wheel of camembert, cranberry sauce, drizzled with a homemade honey nut brittle	89
CREAMY SQUID	pan-fried baby patagonia squid 150g heads & tails in a creamy white wine sauce with a hint of lemon & chili	95
BUTTERNUT PHYLLO-ROLLS	butternut, biltong, feta & peach	50
JALAPENO PHYLLO-ROLLS 	jalapeno & three cheeses in a phyllo casing	50

MAIN MEALS

We love hearty meals that will make you come back for more, tradition recipes done with honest ingredients

TONG	200g ox tongue pan-fried on a bed of sweet potato mash with vegetables and a cream sauce	105
FRIKKADELLETJIES	Venison meatballs on mashed potato, vegetables & beetroot relish	98
PORK BELLY	poached in milk on sweet potato mash, vegetables & apple & cinnamon sauce	135
SPRINGBOK SHANK	slow cooked in a beer and wine sauce, served on green pea and potato mash and veggies	169
MUSSELS	local south african mussels 200g, in a creamy white wine sauce with leeks & onion and french fries	125
FILLET OF BEEF	A+ grade, 250g with a rosemary & salt rub, rich cream dressing, sweet potato fries and veggies	195
VEGETERIAN PLATTER  a.k.a gesondheid uit die grond uit	roasted veggies, salad, sweet fries, vegetable patty, phyllo-roll and pepper relish	125
PAN-FRIED HAKE	Stokvis 220g with a light dust of flour and spiced well with salad and french fries. fish might have bones in them	110
BATTERED HAKE (Deep-Fried)	soft battered stokvis with a creamy basil pesto dip, french fries & salad. fish might have bones in them	115

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PASTA

We roll and dry our own pasta using stone-ground flour then cut it to Tuscan styled pappardelle sized ribbons. We make our pasta a little different from other restaurants, please try our pasta and let us know what you think.

CREAMY BLUE PASTA 	blue cheese and cream sauce, caramelized onion, nuts & rocket on pappardelle	109
THE ROUTE PASTA  add chicken fillet – R25	green pesto, olives, sundried tomato, chilli, garlic, aubergine & feta in olive oil on pappardelle	90

PAUSE ROASTERY PIZZA MENU

Pizzas are not made in our Zucchini kitchen, timing will be different from other menu items ordered

MARGARITA 	mozzarella & tomato base	65
PANAMA	mozzarella, ham, pineapple & feta	90
ECUADOR 	mozzarella, roasted aubergine, olives, pesto & feta	110
EL SALVIDOR 	mozzarella, spinach, sun-dried tomatoes, onion & feta	90
COLUMBIA	mozzarella, chicken, balsamic onion	100
BRAZIL	mozzarella, bacon, blue cheese & balsamic onion	110
ZAMBIA	mozzarella, salami, mushrooms, olives & feta	110

DESSERT PIZZA

CHOCOLATE RAINBOW	dessert pizza with chocolate, brownies & ice cream	135
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Please note that our pizzas are made by our neighbor Pause and does not arrive at the same time as our Zucchini kitchen food

DESSERTS

MY JEUG	milk tart & chocolate springroll with ice-cream	55
KOPPIE VREUGDE	takes 15 min to bake, molten choc cake in a cup with berry sauce & ice-cream	69
PAUSE BAKERY	we have a large selection of cakes & tarts from Pause roastery on offer	40-55