



BREAKFAST

Brioche French Toast - \$11
Egg-dipped grilled brioche, maple
bacon, crème fraîche, berries

Honey Butter Croissant - \$9
home baked croissant, caramelized
honey butter, crème fraîche

Eggs Benedict - \$12
English muffin, poached eggs, spinach,
hollandaise, bacon

Eggs Royale - \$15
English muffin, poached eggs, spinach,
hollandaise, smoked salmon

Scrambled Eggs - \$16
Smoked salmon, chives,
sourdough toast

Full English - \$15
Eggs, bacon, Cumberland sausage,
mushrooms, tomato, baked beans,
black pudding, sourdough toast

Granola Bowl - \$9
Coconut granola, seasonal fruit,
granadilla pulp, yoghurt

Olympus Bowl - \$8
Greek yoghurt, blueberries,
mixed nuts, honey



SANDWICHES

FROM THE BAKERY

*Add Triple Cooked Chips Or A Side Salad \$3

Palm Club Club Sandwich - \$12
Layers of grilled chicken, smoked bacon,
egg mayonnaise, baby gem lettuce, tomato

Palm Club Smoked Salmon Bagel - \$14
smoked salmon, cream cheese, capers, pickled red
onion on a toasted bagel

Palm Club Steak Sandwich - \$14
Chargrilled rump, caramelised onions, rocket,
gherkins, tomatoes, and Dijon aioli on
toasted ciabatta

Palm Club Tuna Egg Melt - \$9
Boiled egg, tuna, mayo, mature cheddar,
toasted on white.



SALADS

Caesar Salad - \$10
Add chicken - \$14
Romain lettuce, shaved parmesan,
rosemary croutons, boiled egg, and
Palm Club Caesar dressing

Greek Salad - \$11
Vine-ripened tomatoes, cucumber, onions,
green pepper, Kalamata olives, feta,
crouton, oregano dressing

Watermelon Feta Salad - \$11
Fresh watermelon, danish feta, mixed
herbs, mint vinaigrette.



TAKE IT EASY

MAINS

Mountain River Trout - \$19
Pan fried Nyanga Trout, lemon
garlic butter, pea puree, potato mash

Steak Frites - \$24
300g prime Zimbabwean flame
grilled rump, Béarnaise Sauce, Palm
Club french fries, compound butter.

Palm Club Burger - \$16
Prime Zimbabwean beef, mature
cheddar, lettuce, tomato, pickles,
caramelized onions, Palm Club
house sauce, French fries

Palm Club Chicken Burger - \$15
Crunchy chicken breast, Chinois
gochujang mayo, asian slaw, fresh tomato,
French fries

Chicken Milanese - \$17
Golden crumbed chicken breast,
parmesan, herb salad, fries

Wild Mushroom Risotto (v) - \$18
Wild mushroom risotto, shimeji, oyster,
shitake, parmesan and truffle oil.

JLO's Gnocchi (v) - \$17
Pan fried gnocchi, pesto cream, sun dried
tomato, Parmesan

SIDE DISHES

Palm Club French fries - \$4
Truffle Parmesan French fries - \$5
Seasonal Vegetables - \$4
Zucchini Fritti - \$5
Garden Salad - \$4



DESSERT

Palm Club Pavlova - \$9
Crisp meringue layered with whipped cream,
seasonal berries, passionfruit

Catja's Homemade - \$7
Yoghurt Ice Cream
A Mavros Family must, Trust us...

Crème Brûlée - \$9
Classic vanilla bean custard with
a perfectly caramelised sugar crust

Catja's Homemade - \$7
Chocolate Cake
light chocolate sponge cake layered
with cream icing. Vanilla ice cream
or pouring cream.

Affogato - \$8
Vanilla ice cream enveloped in a shot
of Palm Club espresso

Choc Chip Cookie - \$8
With Vanilla ice cream





Wine prices reflect import from South Africa (ZAR/USD 18.50, ZIMRA duty & freight at 1.45%), 2.8 x bottle mark-up, 3.0 x glass mark-up (750ml = 4 glasses). Prices subject to exchange rate movements.

ROSÉ —

Kaapzicht
Pinotage Rose
Bottle - \$24
Glass - \$6

Babylonstoren
Mourvedre Rose
Bottle - \$49

Whispering Angel
Chateau d'Esclans
Bottle 375ml - \$50
Jeroboam 3l - \$250

WHITE WINE —

Cederberg Cape
Atlantic Sauvignon Blanc
Bottle - \$24
Glass - \$6

Cape Of Good Hope
Serruria Chardonnay
Bottle - \$59

Kaapzicht Chenin Blanc
Bottle - \$30
Glass - \$7.50

Terra Del Capo Pinot Grigio
Bottle - \$20
Glass - \$5

RED WINE —

Paul Cluver Village
Pinot Noir
Bottle - \$35

Her Wine Pinotage
Bottle - \$25

Glenelly Collection Merlot
Bottle - \$40
Glass - \$10

Glenelly Collection
Cabernet Sauvignon
Bottle - \$39
Glass - \$10

Kaapzicht
Kaleidoscope Red
Bottle - \$24
Glass - \$6

Anthonij Rupert Optima
Bottle - \$60

SPARKLING & CAP CLASSIQUE —

L'Ormarins Brut
Classique - Cap Classique
Bottle - \$39

L'Ormarins Brut Classique Rosé -
Cap Classique
Bottle - \$39
Glass - \$9

man family wines
sparkling chenin blanc
sparkling wine
Bottle - \$29
Glass - \$6

CHAMPAGNE —

Dom - \$450
Perignon Blanc

Moët & Chandon - \$160
Nectar Imperial

Veuve - \$150
Clicquot Brut

QUENCHERS —

Classic Lemonade - \$4
House-pressed lemon, cane sugar,
sparkling water, mint

Raspberry Lemonade - \$5
House lemonade with raspberry coulis,
fresh berries

Watermelon Cooler - \$5
Fresh watermelon juice, lime, mint,
still water

Cucumber - \$5
& Elderflower Spritz
Cucumber, elderflower cordial,
sparkling water, lemon

FRESH PRESSED JUICE —

FRESH PRESSED JUICE - \$4
Straight - Orange or apple

Gone Green - \$5
Spinach, celery, cucumber, lime, ginger,
apple, parsley

Detox - \$5
Ginger, mint, lemon, activated charcoal

Ruby Tuesday - \$5
Beetroot, pineapple, ginger, lime,
carrot, cucumber

Turmeric Shot - \$2
Ginger Shot - \$2

MIMOSA BAR —

Traditional Mimosa - \$8
Prosecco, orange juice

Lemosa - \$8
Prosecco, house-made lemonade

Soleil - \$9
Prosecco, pineapple juice

SMOOTHIES —

Berry Blaze - \$8
Blueberry, chia seed, honey,
mint, yoghurt

Gym Junkie - \$9
peanut butter, banana, milk,
honey, whey protein

Tropical Breeze - \$9
Mango, pineapple, coconut
milk, lemon, honey



COCKTAILS —

Aperol Spritz - \$9
Aperol, Prosecco, soda

Negroni - \$8
Gin, Campari, sweet vermouth

Martini - \$8
Gin or vodka, stirred ice-cold,
served with an olive or lemon twist

Old Fashioned - \$8
Bourbon, bitters, sugar

Margarita - \$8
Tequila, orange liqueur, fresh lime.
Frozen or classic

Mojito - \$7
White rum, fresh mint, lime, soda

Whisky Sour - \$9
Bourbon, fresh lemon, sugar,
shaken with ice, egg white

Palm Club - \$8
Espresso Martini
Vodka, coffee liqueur,
Palm Club espresso

French 75 - \$9
Gin, lemon, bubbles

Cosmopolitan - \$7
Vodka, cranberry, triple sec, lime

Bloody Mary - \$8
Vodka, tomato, spice, citrus

Frosé - \$8
Rosé wine blended with
seasonal fruit, ice

Moscow Mule - \$7
Vodka, ginger beer, lime over ice

ICED COFFEE

Iced Latte - \$5
Single shot espresso, milk, ice
caramel / hazelnut / vanilla

Iced Americano - \$3
Single shot espresso over ice

Iced Mocha - \$5
Espresso, chocolate, milk, ice

Iced Matcha Latte - \$6
Ceremonial matcha,
oat milk, ice

Freezochino - \$6
Chilled coffee freezo
blended with milk, ice

Shakes - \$6
Coffee / chocolate /
vanilla / strawberry / banana

HOT BEVERAGES

Espresso Based

Espresso - \$2
Single or double shot

Americano - \$3
Espresso, hot water,
hot or cold milk on the side

Macchiato - \$3
Single espresso, foam

Cortado - \$3.50
Double espresso, short pour
of steamed milk

Cappuccino - \$4
Espresso, steamed milk,
velvety foam

Flat White - \$4.50
Espresso, microfoam
steamed milk

Caffè Latte - \$4
Single espresso,
steamed milk

Caffè Mocha - \$5
Espresso, chocolate,
steamed milk

SPECIALTY LATTES & TEA

Chai Latte - \$5
Aromatic chai spices, steamed milk

Hazelnut Latte - \$5
Hazelnut, espresso, steamed milk

Matcha Latte - \$6
Ceremonial grade green tea matcha,
steamed milk

Hot Chocolate - \$5
House chocolate blend, steamed milk

Hazelnut Hot Chocolate - \$6
Nutella, chocolate, steamed milk

Milk alternatives: - \$1
Soy · Almond · Oat

TAKE IT EASY



HIGH TEA

Available daily from 14:00 – 17:00 · 48-hour advance booking recommended

*Dietary alternatives available on request – gluten-free, vegetarian

High Tea For One - \$28

Savouries

Smoked salmon lox bagel finger,
chicken mayo toastie finger,
Palm Club triangle

Scones

Freshly baked plain and raisin
scones, clotted cream, strawberry
preserve

Sweets

Strawberry cheesecake slice,
chocolate brownie,
seasonal fruit tartlet.

Beverage

Pot of loose-leaf tea or a specialty
coffee of your choice

High Tea For Two - \$52

Savouries

Two each: smoked salmon lox bagel
finger, chicken mayo toastie finger,
Palm Club club triangle

Scones

Four freshly baked scones (plain raisin),
clotted cream, strawberry preserve

Sweets

Shared board: two cheesecake slices,
two brownie bites, two fruit tartlets.

Beverages

Two pots of loose-leaf tea or specialty
coffees of your choice





LITTLE PALMS

For our younger guests, 12 years

Little Scrambled Eggs - \$5

Buttery scrambled eggs on toast soldiers

Maxi's Egg Soldier - \$5

Classic dip-dip boiled egg on toast soldiers

MiMi's French Toast - \$6

Egg-dipped grilled brioche fingers, maple syrup, fresh berries

Little Cheese Toastie - \$5

Mature Cheddar cheese, tomato, cut into fingers

MavMav's Little Burger - \$7

A smaller prime beef patty, mature cheddar, lettuce, tomato, Palm Club French fries

Little Chicken Strips - \$5

Crunchy chicken strips with French fries

LITTLE SHAKES

Palm Club Little Milkshakes, 250ml - \$3

Vanilla · Chocolate · Strawberry · Banana