



COPPER CLUB

RESTAURANT | BAR | TERRACE



BREAKFAST

ALL DAY BREAKFAST K350
Bacon, sausage, tomato, mushroom, baked beans, two eggs, toast, croissants, muffins, fruit platter, cereals, juice, tea or coffee

APPETISERS

STARTER BUFFET K300
Please help yourself to our selection of starters, fresh salads, soup of the day and condiments

MEDITERRANEAN PLATTER K240
Fried mozzarella cheese, crumbed fried olives, pan-fried calamari, savoury meatballs, crumbed mushrooms, hummus and pita bread

SALT AND PEPPER CALAMARI K280
Coated in home-made batter, deep-fried and served with spicy Sriracha mayo

GRILLED BUFFALO CHICKEN WINGS for 6 K320 | for 12 K440
Twice cooked wings served crispy with our own Sriracha hot wing sauce and fried pickles

CRUMBED AND FRIED MOZZARELLA STICKS K190
Served with sweet chilli jam

CREAMY PERI PERI CHICKEN LIVERS K195
Served with garlic bruschetta

TRINCHADO K300
Beef cubes cooked in rich red wine gravy with bruschetta

MEAT SNACK PLATTER K330
Trinchado, chicken wings, beef samosas, chicken spring rolls, and French fries for one to share

COPPER CLUB ASSORTED SNACK PLATTER K600
Trinchado, 4 chicken wings, fried calamari, 6 savoury meatballs, 4 mini chicken kebabs, 4 beef samosas, and French fries, served with BBQ dip and Sriracha mayo for two to share

VEGETARIAN SNACK PLATTER K280
Deep-fried mozzarella cheese and onion samosas, vegetable spring rolls, hummus, baba ghanoush, pita and French fries



SALADS

FRESH GARDEN SALAD	K190
Assorted fresh vegetables, olives, feta and honey mustard dressing	
ROAST BEEF FILLET SALAD	K260
Thinly sliced aromatic spiced beef fillet on a fresh garden salad, served with an olive oil, balsamic vinegar, coriander and sweet chilli dressing	
HOUSE SALAD	K190
Lettuce, chicken strips, avocado, tomato, cucumber, croûtons, spring onion served with a creamy honey and mustard dressing	
CAESAR SALAD	K330
Romaine lettuce, tomatoes, parmesan cheese, queen prawns	

FISH AND SEAFOOD

TIGER PRAWNS	SQ
Pan-fried lime and coriander butter, basmati rice and sautéed vegetables	
LINE FISH OF THE DAY	K320
Filletted and grilled with citrus butter, basmati rice and sautéed vegetables	
SALMON FILLET	K520
Baked or grilled, steamed potatoes, stir fried vegetables and lemon butter sauce	

HOUSE SEAFOOD SPECIAL

SEAFOOD ESPETADA SQ

Skewered prawns, choice of line fish, calamari and red pepper, served with a trio of sauces, seasonal vegetables, and French fries or fragrant rice

SEAFOOD PLATTER	SQ
3 grilled prawns, pan-fried line fish, fried calamari served with basmati rice and a trio of seafood sauces	
PAN-FRIED KAFUE BREEM	K300
Fragrant rice, lemon caper sauce, and seasonal vegetables, served with our in-house chopped chilli and tomato relish on the side	
THAI PRAWN CURRY	K320
Coconut cream, lemongrass, basmati rice and sweet chilli sambals	
BEER-BATTERED FISH AND CHIPS	K320
The traditional way with crushed peas, French fries and sauce tartare	



CLOSED SANDWICHES

All sandwiches are served with our own home-made apple coleslaw, French fries and smoked tomato ketchup.

SMOKED CHICKEN AND SALAD SANDWICH	K180
Mozzarella, sliced fresh tomato, red onion compote and micro-greens, drizzled with mustard mayo	
THE COPPER CLUB SANDWICH	K180
Chicken mayo, grilled bacon, tomato, fried egg, and lettuce	
CHICKEN MAYO AND AVO WRAP	K180
With lettuce, tomato and mozzarella	
ROAST BEEF BAGUETTE	K220
Thinly sliced roast beef, roasted onions and sliced tomato on a crispy baguette, served with a thin roast beef gravy dipping jus and beer-battered onion rings	
CHICKEN PANINI	K220
Grilled chicken breast, sliced tomato, lettuce, mozzarella cheese and mayo on toasted panini bread with peri-peri dressing and butter curry sauce dipping gravy	
THREE CHEESE AND SUN-DRIED TOMATO SANDWICH	K220
With lettuce and dill cucumber slices, and Sriracha mayo dipping sauce	
VEGETARIAN PANINI	K200
Roasted peppers, roasted onions, sun-dried tomato, mozzarella cheese, cheddar cheese and basil pesto	

FLAME GRILLED BURGERS

Pure beef burger or chicken breast on a toasted bun with your choice of toppings, served with apple coleslaw, French fries and smoked tomato ketchup.

SANTA FE BURGER	K200
Char-grilled 180g ground beef patty on a soft bun, guacamole, jalapeño, melted cheddar, lettuce, and tomato	
TEXAS BURGER	K200
Char-grilled 180g beef burger patty, crispy bacon, fried egg, roasted onions and Texas BBQ sauce	
BUTTER CHICKEN BREAST BURGER	K200
Grilled chicken breast on a soft dough roll, creamy butter chicken dressing, tomato, onion and cucumber salsa, and Mrs Balls chutney	



HOUSE SANDWICH SPECIALS

SIMON'S BURGER K200

Pure beef burger, crispy onion rings, roasted bell peppers, mushrooms and melted mozzarella cheese, served with Sriracha mayo and French fries

TRIPLE SLIDER K200

A trio of 60g grilled mini beef burgers, one with roasted tomato pesto and BBQ sauce, one with mayo, gherkin, tomato and lettuce, and one with bacon, cheese and onion, served with a side of French fries and onion rings

PIZZA

TRADITIONAL MARGHERITA PIZZA	K230
Tomato base, mozzarella and herbs	
THE COPPER CLUB TRIPLE DECKER PIZZA	K300
Chicken, diced tomato, mushroom, onion, tomato & herb pizza sauce, Garden court sauce, our secret cream cheese, cheddar & mozzarella cheese	
GOURMET VEGETARIAN PIZZA	K210
Tomato base, roasted peppers, roasted brinjals, avocado, roasted onions, tomato slices, mushrooms and mozzarella cheese	
FOUR SEASONS PIZZA	K210
Tomato base, ham, olives, brinjals, mushrooms and mozzarella cheese	
THE MEATY TRIPLE DECKER PIZZA	K300
Ground beef, beef spare rib, bacon, onion, tomato & herb sauce, BBQ sauce, our secret cream cheese, cheddar and mozzarella cheese	
SEAFOOD PIZZA	K320
Tomato base, prawns, calamari, mussels, sun-dried tomato, garlic, chilli and mozzarella cheese	

HOUSE SPECIAL PIZZA

OUR AWARD-WINNING BUTTER CHICKEN PIZZA K200

Served with sambals



CLUB GRILLS

A variety of choice cuts, char-grilled to your liking, seasoned/basted in our home-made BBQ sauce and served with our signature vegetables, your choice of starch and one of our sauces.

T-BONE STEAK (500g) K495

RIB-EYE STEAK (400g) K495

PORK CHOPS (350g) K380

RUMP STEAK K450

OVEN-BAKED PORK RIBS (500g) K480

With or without our house basting

Your choice of one of the following sauces to accompany your steak:
Creamy Madagascar pepper sauce, blue cheese, port and bacon sauce,
chakalaka or red wine and mushroom sauce

SIDE ACCOMPANIMENTS K55

Side salad, onion rings, French fries, creamy mashed potato,
roasted vegetables, plantain, nshima or rice



COPPER CLUB SIGNATURE DISHES

All dishes served with your choice of starch or side salad unless otherwise stated.

CHICKEN AND MUSHROOM PIE	K300
Cream onion celery leeks, puff pastry dome and side salad	
PEPPER STEAK AND ONION PIE	K320
Red wine peppercorn demi-glace cream and side salad	
CHICKEN FLATTIE	quarter K240
Cooked in our wood-fired pizza oven, flattened and basted with lemon herb, and served with French fries and lemon cheek	half K300
	whole K460
BUTTER CHICKEN CURRY	K250
Our award-winning master chef butter chicken curry, served with fragrant rice, roti and condiments	
BEEF FILLET MADAGASCAR	K450
Flambéed mignons, cognac cream and green peppercorn sauce	
LAMB SHANK	K450
Braised tomato and demi-glace vegetable reduction	

SIGNATURE SPECIALS

PICANHA RUMP CAP ESPETADA K450

Seasoned with rock salt, layered with peppers and onions,
drizzled with herb butter, black peppercorns and served with
a rich red wine gravy reduction

MIXED GRILL PLATTER K480

Char-grilled boerewors, fillet, chicken quarter and pork rib,
served with French fries, chakalaka, creamed spinach,
and a sauce of your choice

VEGETABLE ESPATADA	K200
Layered with peppers, button onions, baby marrow, butternut and exotic mushrooms, served with creamed spinach, bean curry and rice	
VEGETABLE CURRY	K180
Mixed vegetables, chilli, garlic, fresh tomato and coconut milk	

HOUSE PASTA SPECIAL

PRAWN AND PEA PASTA K350

Prawn meat tossed in a lemon garlic, white wine, cream and baby pea sauce, finished with grated parmesan

PENNE OR SPAGHETTI PASTA K200

With your choice of bolognaise or pomodoro tomato sauce and fresh basil, with grated parmesan

CREAMY CHICKEN MUSHROOM AND PEA PASTA K300

Chicken in a garlic, white wine, creamy mushroom and garden green peas sauce and finished with grated parmesan

TRADITIONAL ZAMBIAN DISHES

All national dishes are served with breakfast nshima, roll meal nshima, rice or cassava.

RAPE, CABBAGE, OKRA, BEANS, PUMPKIN LEAVES, IMPWA K320
Served with a choice of mbuzi stew, beef stew and village chicken

GRILLED QUAILS K300
Yellow pepper sauce or mountain tomato stew

All extra portions requested are charged separately K55

VEGETARIAN DISHES

DAL PANCHMEL (V) K280
Mixed five different lentils -masoor dal, moong dal, chana dal and tur dal, served with fragrant rice, roti and condiments

KADHAI PANEER (V) K280
Butter paneer curry served with fragrant rice, roti and condiments

ALOO SHIMLA MIRCH PRICE (V) K280
Mixed of capsicum bell peppers and potatoes served with fragrant rice, roti and condiments

(V) - Vegetarian

DESSERTS

SELECTION OF DESSERTS FROM OUR PASTRY KITCHEN K300
Available daily from our dessert buffet - help yourself.

HEALTH PLATTER K135
Assorted seasonal fruits or fruit salad, yoghurt and honey

ICE-CREAM SELECTION K130
Vanilla, strawberry, chocolate and fruit coulis

CAKE OF THE DAY K140
Freshly baked and changed daily

TRIO OF CHOCOLATE DESSERTS K150
Rich chocolate log, chocolate brownie and chocolate ice-cream

CITRUS FRUIT CHEESE CAKE K150
Served with a raspberry coulis and whipped cream

MOLTEN CHOCOLATE LAVA CAKE K160
Served with coffee custard

HOT BEVERAGES

AMERICANO K50

CAPPUCCINO K50

ESPRESSO K50

CAFFÈ LATTE K50

HOT CHOCOLATE K50

HERBAL TEAS K50
Rooibos or English Breakfast

