



ACACIA TERRACE



*Welcome to Acaica Terrace at Bonanza Golf Course, where exceptional dining meets stunning views.
Our terrace provides the perfect setting to unwind and enjoy the beauty of the course.*

*Named after the iconic Acacia tree, which stands proudly next to the terrace and throughout the
golf course, this symbol of resilience and beauty enhances our tranquil atmosphere.*

*Whether you're here to relax after a round of golf or enjoy a leisurely meal, our menu blends
fresh, local ingredients with international flavours, offering something for everyone.*

To complement your experience, we offer a selection of fine wines and expertly crafted cocktails.

Relax, savour, and make every moment at Acaica Terrace memorable.

All items are subject to availability and priced in Zambian Kwacha (ZMW), inclusive of 16% VAT and a 10% service charge.
Outside food and beverages are not permitted on the premises. Dishes may contain traces of nuts, gluten, and lactose.

EARLY BIRD (BREAKFAST)

Served until 11:00.

Our free-range eggs can be prepared fried, scrambled, or poached.

Birdie Breakfast (P)	120
<i>One egg, crispy bacon, grilled tomato, and toast with butter and jam.</i>	
Eagle Breakfast (P)	200
<i>Two eggs, four strips of crispy bacon, boerewors, grilled tomato, sautéed mushrooms, baked beans, hash browns, and two slices of toast with butter and jam.</i>	
Manhattan Eggs Benedict (P)	160
<i>Poached eggs, your choice of bacon or ham, and rich French hollandaise sauce on a toasted, fluffy muffin.</i>	
Health Breakfast (V)	150
<i>Muesli, creamy yogurt, fresh assorted fruit, and a drizzle of honey.</i>	
Vegetarian Breakfast (V)	170
<i>Grilled tomatoes, sautéed mushrooms, baked beans, crispy hash brown, sautéed spinach, eggs, avocado*, and toast, all drizzled with a vegetarian sauce.</i>	
Avocado* Toast (V)	120
<i>Smashed avocado*, poached egg and a hint of chilli on toasted sourdough.</i>	

SHORT GAME (LIGHT BITES)

Served all day.

TOASTED SANDWICHES

Toasted on white or brown bread, with a side of fries or salad.

Cheese and Tomato (V)	80
Ham, Cheese and Tomato (P)	120
Bacon, Egg and Cheese (P)	120
Chicken Mayo	110
Club Sandwich (P)	140
<i>Grilled chicken, crispy bacon, lettuce, tomato, and mayo.</i>	

LIGHT BITES

Chicken Strips	120
<i>Crispy chicken strips served with peri-peri mayo and fries.</i>	
Pot Pie	190
<i>Beef mince, onions, carrots, garlic, mash, cheese, and peas, all baked to perfection.</i>	

QUESADILLAS

Chicken	180
<i>Chicken, bell pepper, red onion, mushroom, mixed vegetables, and Halloumi served with sour cream or salsa.</i>	

*Seasonal - subject to availability. (P) Contains Pork (V) Vegetarian 🌶️ Spicy

SHORT GAME (LIGHT BITES)

Served all day.

WRAPS

Buffalo Chicken Wrap 150

Buffalo chicken, bleu cheese or ranch dressing, lettuce, avocado*, and Halloumi.

Southwestern Beef Wrap 150

Beef, onions, peppers, tomatoes, avocado*, and sour cream.

Vegetarian Wrap (V) 150

A thin layer of hummus, mixed vegetables, spinach, edamame, avocado*, carrot, and cucumber.

FOURSOMES (PLATTERS)

Served from 11h00.

Two-Ball Platter for 2 (P) 400

Ribs, chicken wings, samoosas, beef kebabs, and fries.

Four-Ball Platter for 4 (P) 700

Ribs, chicken wings, samoosas, chicken strips, beef kebabs, boerewors, onion rings, and fries.

THE GREEN (SALAD)

Served from 11h00.

Greek Salad (V) 150

Mixed greens, tomato, cucumber, feta cheese, and kalamata olives.

Grilled Chicken Ceaser (P) 220

Mixed greens, tomato, cucumber, boiled egg, croutons, bacon bits, grilled chicken, and Parmesan shavings.

Falafel Salad (V) 180

Crisp falafel balls with cabbage, roasted butternut, cherry tomatoes, cucumber, red onion, and fresh lettuce.

BACK NINE (BURGERS)

Served all day.

Bonanza Clubhouse Burger 160

A 150g beef patty topped with mushrooms, buttered onions, tomato, lettuce, cucumber, and a creamy cheese sauce.

Crumbed Chicken Burger (P) 150

Crispy crumbed chicken, lettuce, tomato, bacon, avocado*, and sweet chili sauce.

Veggie Burger (V) 160

Grilled vegetable patty, lettuce, tomato, avocado*, and hummus, served on a toasted bun.

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THE FULL SWING (MAINS)

Served from 11h00: A selection of sides is available for an additional cost.

Chicken Schnitzel 160

Crispy schnitzel topped with a smooth and tangy mustard cream sauce.

Pork Chops (P) 210

Tender pork chops served with a rich sweet pineapple cream sauce.

Half Chicken 230

Grilled to perfection with your choice of peri-peri or lemon and herb seasoning.

Whole Dark Bream 140

Crispy fried bream, served with sautéed green onions and a rich gravy.

Chicken Stir-fry 200

Savory egg noodles with mixed vegetables, mushrooms, garlic, and a soy sauce glaze.

Spaghetti Bolognese 200

Beef mince slow-cooked in a rich, traditional napolitana sauce, served with pasta.

Creamy Chicken Fettuccine 220

Grilled chicken, mushrooms, garlic, and peppers tossed in a rich, creamy sauce.

T-Bone (400g) 250

A generous, tender T-bone steak, grilled to perfection and served with fresh vegetables.

Beef Fillet (300g) 280

A buttery-soft, succulent fillet steak served with fresh vegetables.

THE SHANK (SIDES)

~ Nshima 30

~ Fries 40

~ Plain Rice 40

~ Vegetable Fried Rice 50

~ Potato Wedges 40

~ Mashed Potato 40

~ Steamed Vegetables 40

SAUCES

~ Mushroom 40

~ Pepper 40

~ Creamy Garlic 40

~ Creole (fresh tomatoes, garlic, fresh thyme) 50

~ Gini (coconut milk, curry powder, fresh cream) 50

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THE SLICE (PIZZAS)

Served from 11h00.

Cheese Focaccia (V) <i>Mozzarella, garlic, olive oil, and oregano.</i>	160
Margherita (V) <i>Napoletana sauce, mozzarella, fresh tomato slices, and oregano.</i>	150
Hawaiian (P) <i>Napoletana sauce, bacon, and pineapple.</i>	260
Birdie (P) <i>Napoletana sauce, bacon, feta, and avocado*.</i>	230
Capricciosa (P) <i>Napoletana sauce, onion, Kalamata olives, and ham.</i>	200
Pepperoni (P) <i>Napoletana sauce, pepperoni, and mozzarella.</i>	200
Vegetarian (V) <i>Napoletana sauce, tomato, peppers, basil pesto, mozzarella, and green olives.</i>	220
Something Hot 🌶️ <i>Napoletana sauce, chicken, feta, avocado*, and jalapeños.</i>	230
Carne (P) <i>Napoletana sauce, bacon, bolognese, onion, and chilli.</i>	240
Something Meaty (P) <i>Napoletana sauce, onion, chicken, bacon, boerewors, ham, and mozzarella.</i>	260

THE EAGLE SPICE (CURRIES)

Served from 11h00.

Butter Chicken 🌶️ <i>Creamy, rich butter chicken served with rice, chapati, and sambals.</i>	250
Tikka Chicken 🌶️ <i>Tender chicken tikka served with rice and chapati.</i>	250
Cajun Chicken 🌶️🌶️ <i>Flavorful chicken curry served with garlic spinach mushroom fried rice.</i>	250
Beef Vindaloo 🌶️🌶️🌶️ <i>A spicy, tangy beef vindaloo served with basmati rice.</i>	270

SWEET FINISH (DESSERTS)

Ice Cream and Bar-One Sauce	100
Ice Cream Trio <i>A scoop each of vanilla, chocolate, and strawberry.</i>	100
Crème Caramel	100
Malva Pudding	100

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WARM UP (HOT DRINKS)

COFFEES

Americano	40
Cappuccino	50
Café Latte	60
Mochaccino	70
Single Espresso	40
Double Espresso	50

SPIKED COFFEES

Irish Coffee <i>(Single Jameson)</i>	100
French Coffee <i>(Single KVV 5 Years)</i>	80
African Iced Coffee <i>(Single Espresso, Amarula)</i>	100

HOT DRINKS

Hot Chocolate	70
Milo	60

TEAS

Rooibos	40
Earl Grey	40
Green	40
Five Roses Ceylon	40

COOL DOWN (COLD DRINKS)

CADDIES COOLER

Still Water	15
Sparkling Water	30
Sodas <i>Coke, Coke Zero, Fanta Orange, Sprite</i>	30
Mixers <i>Dry Lemon, Ginger Ale, Lemonade, Soda Water, Pink Tonic</i>	30
Appletiser / Grapetiser	50
Malawian Shandy	80
Rock Shandy	80
Steel Works	90
Red Bull	70
Juice <i>Apple, Cranberry, Mango, Orange</i>	40

MILKSHAKES

Vanilla	100	Lime	100
Chocolate	100	Bar-one	100
Strawberry	100		

DOM PEDROS

Jameson Dom Pedro	150
Amarula Dom Pedro	120

THE 19TH HOLE (ALCOHOL)

CIDERS

Hunters	60
Hunters Gold	100
Savanna Dry	90

BEERS

Mosi	30	Heineken 0%	60
Castle Light	40	Heineken	60
Budweiser	60	Heineken Silver	60
Corona Extra	60	Windhoek Lager	60
Stella Artois	70	Windhoek Draught	70

CRAFT BEER

Rebel Pilsner	50
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A clear, straw-colored beer with a generous balance of malt and hops, bringing about a harmony of fruity flavours. Smooth and refreshing, perfect for a summer's day.

Rebel Dark Lager	50
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Clear dark brown lager with caramel toasty malt aroma, balanced by the bitterness of the hops. A light bodied beer, with a gentle carbonation level, leaving the pallet longing for more.



LIQUERS

Amarula	60	Martini Extra Dry	70
Jägermeister	70	Olmecca Tequila Gold	60
Kahlua	50	Olmecca Tequila Silver	70

GIN

Gordons Dry Gin	40	Bombay Sapphire	50
Beefeater Original	50	KWV Cruxland	60
Beefeater Pink	60	Inverroche Amber	120

VODKA

Absolut Vodka	40
Red Square Vodka	50

RUM

Captain Morgan Dark Rum	40
Captain Morgan Spice Gold	40
Bacardi White Rum	50

BRANDY

Richelieu	30	KWV 3 Years	30
Klipdrift	40	KWV 5 Years	40
Klipdrift Premium	50	KWV 10 Years	50

AMERICAN TENNESSEE WHISKEY

Jack Daniel's	90
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THE 19TH HOLE (ALCOHOL)

IRISH WHISKEY

Jameson	50
Jameson Caskmates	100
Jameson Black Barrel	130

WHISKY

Bells	40
Famous Grouse	40
Chivas Regal	100
Monkey Shoulder	140
Johnnie Walker Red	50
Johnnie Walker Black	100
Johnnie Walker Double Black	130
Johnnie Walker Blue Label	600

SCOTTISH SINGLE MALT WHISKY

Glenmorangie Single Malt 10 Years	120
Glenmorangie Single Malt 12 Years	200
Glenmorangie Single Malt 14 Years	250
Glenfiddich Single Malt 12 Years	140
Glenfiddich Single Malt 15 Years	220
Glenfiddich Single Malt 18 Years	270

SUNSET BLISS (COCKTAILS)

COCKTAILS

Mojito	170
<i>White rum, lime, soda water, and mint.</i>	
Margarita	170
<i>Tequila, triple sec, and lime juice, with a salted rim.</i>	
Daiquiri	170
<i>Rum, citrus juice, and sugar (or other sweetener).</i>	
Dry Martini	170
<i>Gin, dry vermouth, and an olive garnish.</i>	
Cosmopolitan	170
<i>Vodka, Cointreau, cranberry juice, and freshly squeezed or sweetened lime juice.</i>	

Cocktails are like a perfect golf swing—crafted with precision, enjoyed with style, and always better at the 19th hole.

THE GRAPEVINE (WINE)

WINE BY THE GLASS

Crisp Dry White	100
House Sauvignon Blanc	110
House Chenin Blanc	120
Natural Sweet White	100
Rosé	100
Sweet Red	100
Dry Red	100
House Shiraz	120
House Cabernet Sauvignon	130

SPARKLING WINE

N.V. MAN Sparkling Chenin Blanc - Stellenbosch	600
<i>A lively, refreshing sparkling wine with ripe peach, apple, and citrus notes, balanced acidity, and a creamy mousse. Ideal with creamy chicken, pork, and rich seafood.</i>	

CAP CLASSIQUE

L'ormarins Brut Classique - Franschhoek	900
<i>Appealing aromas of candied apple, citrus, and flinty notes. Crisp acidity balances ripe fruitiness, with a creamy, textured finish. Perfect with seafood and salads.</i>	
L'ormarins Blanc de Blac - Franschhoek	1200
<i>A fresh, fruity MCC with notes of grapefruit, lemon, and sea shells, complemented by a creamy texture and crisp finish. Exquisite with seafood or soft cheeses.</i>	

SAUVIGNON BLANC

Ken Forrester Petit - Stellenbosch	500
<i>Tropical fruit, grassy, fig, and nectarine notes with a crisp, dry finish. Perfect with seafood and salads.</i>	

Painted Wolf The Den - Stellenbosch	600
<i>Vibrant tropical aromas of pineapple, passion fruit, and melon, with a crisp finish. Great with seafood and salads.</i>	

Kaapzicht - Stellenbosch	600
<i>A fresh, vibrant profile with green apple, lime, and tropical fruit aromas, finishing briskly. Perfect with chicken salad, fish, or boerie roll.</i>	

Paul Wallace Little Flirt - Elgin	700
<i>Fruit-driven nose of pear, granadilla, gooseberry, kiwi, apples, and lime. Ideal with salads and crayfish.</i>	

Springfield Life from Stone - Robertson	900
<i>Intense mineral notes with lime, gooseberry, green pepper, and passion fruit. Pairs well with seafood, salads, and citrus.</i>	

CHENIN BLANC

Ken Forrester Petit - Stellenbosch	450
<i>A crisp, youthful Chenin Blanc with green apple, quince, and pear notes. Perfect with salads, ceviche, and white fish.</i>	

Bruce Jack - Breedekloof Valley	600
<i>A vibrant profile with tropical fruit, citrus, and a hint of honey. Exquisite with fresh seafood and creamy pasta.</i>	

Off the Record - Elgin	1300
<i>Pale straw color with citrus aromas, creamy mouthfeel, balanced acidity, and minerality. Pairs with shellfish or fish.</i>	

THE GRAPEVINE (WINE)

CHARDONNAY

Spier Signature - Stellenbosch 450

A creamy palate with layered fruit, acidity, and mineral notes. Pairs well with roasted pork, salmon, or cheese.

Protea - Franschhoek 500

A balanced profile with citrus, fruit, and subtle oak notes. Great with seafood, chicken, and creamy pasta.

Paul Wallace Reflection - Elgin 1500

Prominent notes of lemon curd, lime marmalade, floral hints, and butterscotch. Ideal with seafood or creamy dishes.

WHITE BLEND

Babylonstoren Candide - Franschhoek 650

Dry, crisp, medium-bodied white with tropical fruit, citrus, and honeysuckle notes, complemented by silky beeswax. Pairs with seafood, salads, and creamy pasta.

PINOT GRIGIO

Terra Del Capo - Franschhoek 500

A light, vibrant experience with peach, nectarine, stone fruit, citrus zest, and honeysuckle. Complements seafood.

SEMI-SWEET

Jam Jar Sweet Red Blend - Paarl 450

Features ripe berry and chocolate flavors with balanced acidity, pairing perfectly with grilled meats, BBQ, or dessert.

ROSÉ

Protea - Franschhoek 450

Light-bodied with red fruit, citrus, and floral notes, perfect for pairing with salads, chicken, seafood, or cheese.

Cederberg Sustainable - Cederberg 600

A vibrant, fruity wine with strawberry, raspberry, and a creamy texture. Pairs well with soy dishes and fried trout.

PINOT NOIR

Paul Cluver Village - Elgin 700

Crimson colour with earthy aromas, berry flavors, oak, and a long finish. Pairs well with lamb, fish, or lentil burgers.

PINOTAGE

Bruce Jack Daily Brew - Bredekloof Valley 500

Smooth red wine with ripe berry, subtle spice, and velvety texture. Pairs with grilled meats, pasta and Thai food.

Kaapzicht Skraalhans 800

Red fruit-driven with cherry, mulberry, and sweet tannins. Pairs well with grilled meats, pasta, or cheese.

MERLOT

Ken Forester Petit - Stellenbosch 400

An elegant, fruit-forward Merlot with raspberry, black cherry, and plum notes, ideal with chicken or tomato-based dishes.

Delheim - Stellenbosch 800

A medium-bodied, fruit-driven wine with tobacco, dark fruit, buchu, and oak, perfect with hearty lamb dishes.

THE GRAPEVINE (WINE)

SYRAH

Off the Record - Elgin 1800

A deep red wine with white pepper, violets, and berry aromas, featuring juicy dark fruits and soft tannins. Pairs well with grilled lamb, beef roast, cheeses, and eggplant.

CABERNET SAUVIGNON

MAN Family Wines Ou Kalant - Stellenbosch 500

A blend of new world fruit and old world elegance, with dark cherries, cassis, and silky tannins. Ideal with red meats, poultry, and rosemary dishes.

Journey's End - Sir Lowry's Pass, Helderberg 1200

Rich dark fruit notes of blackcurrant and plum, with a velvety texture, perfect for red meat, lamb, or steak.

Thelema - Stellenbosch 2000

Notes of blackcurrant, blackberry, and dark chocolate, complemented by cedar, perfect with red meats, lamb, or rich pasta.

MALBEC

Paul Wallace Black Dog - Elgin 1400

Notes of ripe plums, blackberries, and dark chocolate, ideal with grilled meats, stews, or aged cheeses.

RED BLEND

Belfield Aristata - Elgin 900

This cool-climate Bordeaux-style red blend offers elegant fruit flavors, velvety tannins, and a lingering finish, perfect with grilled meats, pork, chicken, or salmon.

Anthonij Rupert Optima - Franschoek 1200

Known for its rich complexity, this wine features dark fruitcake, cedar, cocoa, and dried lavender, ideal with lamb, beef, hard cheeses, or spicy dishes.

Paul Wallace Crackerjack - Elgin 1400

A Bordeaux blend with red and black fruit flavors, hints of cracked black pepper, perfect with Sunday roast lamb, lasagna, and tomato-based stews.

Like a perfect day on the course, a great glass of wine is meant to be savored—unhurried, full of character, and best enjoyed with good company.

The Story Continues...

Like the acacia rooted in sun and soil, we grow with each season—shaped by shared stories, laughter, and the quiet rhythm of the course.

*From your first swing to your last bite, **thank you** for making us part of your journey.*

We look forward to welcoming you back for your next round—of golf, flavour, celebration, or conference.

Your experience is woven into our story.

Planning a special occasion or business gathering? We'd be honoured to host it.

We also welcome your thoughts—share your feedback and help us grow.

Stay connected.

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bonanzagolfcourse.com



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