

Starters

Safari Nacho Bowl (GF)	small 4.95
tortilla chips, salsa, jalapenos, cheddar & mozzarella mix, sour cream & sriracha dips	large 6.95
Handmade Soup of the Day (GF)	4.50
made daily using fresh local ingredients, served with warm wheaten bread	
House Wings (GF)	5.95
baked chicken wings served in Korean bbq, spicy sriracha or honey sweet chili sauce	
Halloumi Twigs (GF)	5.50
grilled strips of halloumi cheese served on a bed of mixed leaves with handmade honey chilli dipping sauce.	
Garlic Bread served with roasted garlic aioli	3.95
topped with cheese, served with roasted garlic aioli	4.50
topped with cheese, sweet chili sauce & fresh chilies, served with roasted garlic aioli	5.00
Yellow Door Garlic Sourdough Loaf	4.95
with cheese	5.95
with smoked bacon & cheese	6.95
SFC	5.95
southern fried breast of chicken strips on a bed of mixed greens with choice of dip	
Garlic Mushrooms	4.95
breaded mushrooms stuffed with smoked bacon and cream cheese, served with roasted garlic aioli dip	
Salt 'n' Chili Calamari	5.95
Breaded calamari wok'd with crispy vegetables served on a bed of baby gem with handmade chili & lime mayo	
Mini Platter	13.95
tasting selection of wings, ribs, SFC Strips, corn on the cob, stuffed breaded mushrooms, halloumi, onion rings, garlic bread, choice of two dips	

Allergens or Intolerances. Please Inform Your Server.

Chicken

- The Stack (GF)** 11.95
handmade southern fried chicken goujons on a bed of creamy bacon & cheese mash, topped with crispy onions & smothered in our signature creamy pepper sauce.
- Chicken Tenders (GF)** 11.95
handmade southern fried chicken goujons served with garnish and choice of dip & side.
- Creamy Pepper Chicken (GF)** 11.95
pan fried slices of grilled chicken breast with onions, mushrooms and peppers in our own signature creamy pepper sauce served with choice of side.
- Salt 'N' Chili Chicken (GF)** 11.95
breaded breast of chicken strips with peppers, spring onions, red onions, fresh chilies in our own salt & chili seasoning, served with madras mayo and choice of side.
- Honey Chili Chicken (GF)** 11.95
breaded breast of chicken strips with red onions, mushrooms, fresh chilies & peppers, wok fried in ginger & honey chili sauce, served with choice of side.

Fish

- Cod Supper (GF)** 11.95
10 - 12oz North Atlantic cod in our beer batter with chunky chips, mushy peas, tartar sauce, bread & butter
- Chili & Roast Garlic Salmon Fillet** 12.95
wild Scottish salmon fillet oven roasted in a handmade chili & roasted garlic glaze, served on black bean & ginger noodles with tomato & spring onion salsa

Pasta

- Chorizo & Chicken** 12.95
generous chunks of chorizo with strips of grilled chicken breast in our own handmade spicy pasta sauce on penne pasta with garlic bread
- Beef Lasagne** 12.95
Handmade beef lasagne in our own homemade special Italian style tomato sauce, smothered with cheddar & mozzarella, served with slaw, garlic bread and choice of side.
- Tagliatelle Carbonara** 12.95
chunked county down ham and wild mushrooms in a creamy handmade carbonara sauce, topped with aged parmesan shavings, served with garlic bread.

Salads

- House** 8.95
chicken breast, mixed greens, cucumber, red onion, cherry tomato, mixed peppers, grated cheddar, choice of dressing.
- Chicken Caesar** 8.95
chicken breast, smoked bacon, mixed greens, croutons, parmesan, caesar
- Mexicana** 9.95
cajun chicken breast, sliced avocado, mixed greens, red onion, jalapeños, sweetcorn, peppers, salsa & sriracha dressing

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Jumbo Hot Dogs

All Served in a Fresh Brioche Roll

Dirty Dog	10.95
jumbo pork hot dog topped with taco mince beef, grated cheddar, crispy onions, crushed tortilla chips and taco sauce served with choice of side	
Boss Dog	9.95
jumbo pork hot dog topped with back bacon, handmade slaw, cheddar, fried onions, mustard and ketchup served with choice of side	
Roscoe the Hound Dog	9.95
jumbo pork hot dog topped with slow cooked pulled pork, handmade slaw, cheddar and bbq sauce served with choice of side	

Burgers

All Served in a Fresh Brioche Roll or Gluten Free Roll

The Melt (GF)	14.95
two 6oz prime northern Irish beef burgers, topped with double back bacon, double cheddar cheese, sautéed mushrooms and bbq sauce, served with choice of side	
The Mother Clucker (GF)	14.95
two southern fried chicken fillets, with double back bacon, handmade slaw, chipotle mayo, double cheddar topped with a french fried onion ring, served with choice of side	
Cow Pig Chicken (GF)	14.95
6oz prime northern Irish beef, topped with slow cooked pulled pork, southern fried chicken fillet, gem, cheddar and handmade slaw, served with choice of side	
Hawaiian (GF)	12.95
6oz prime northern Irish beef topped with glazed pineapple, dry cured back bacon, fried onions, cheddar, gem and thousand island dressing, served with choice of side	
The Smokey (GF)	
prime northern Irish beef with smoked bacon chunks in melted	6oz 12.95
cheddar, crispy onions and bbq sauce, served with choice of side	12oz 14.95
	Southern Fried Chicken Fillet 12.95
The High Tower (GF)	15.95
two 8oz prime northern Irish beef burgers with back bacon, cheddar and crispy onions on each, topped with our signature pepper sauce, served with choice of side	

Our steaks and meats are sourced using local suppliers such as
UMC (PORTADOWN), Carnbrooke Meats (LISBURN) and
K&G McAtamney Ltd (BALLYMENA),

All are 100% Northern Ireland Produce

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Safari Mains

T-Bone Steak (500g) (GF)

£24.95

this succulent, bone-in steak has a tasty sirloin on one side and tender fillet on the other. It's a big, flavoursome cut for those who love their meat, served with onion rings, beef tomato, crispy onions, choice of side and sauce pot.

Sirloin Steak (284g) (GF)

£21.95

locally sourced matured sirloin steak cooked to your liking, served with onion rings, grilled tomato, sautéed mushrooms, crispy onions, and choice of side & sauce pot.

Steak Sandwich (284g) (GF)

£17.95

Locally sourced heart of rump steak, sliced and served on toasted yellowdoor ciabatta, with baby gem, beef tomato, cheddar, and crispy onions, served with choice of side, onion rings & sauce pot

Beef Medallions (GF)

£17.95

2 x 142g medallions of rump steak on a bed of spring onion and smoked bacon mash, served with sautéed mushrooms, crispy onions, beef tomato & our signature pepper sauce.

Gammon Steak (454g) (GF)

£13.95

sweet cured, locally sourced hand cut gammon steak served with glazed pineapple, 2 free range fried eggs, garden peas & choice of side

Safari Grill (GF)

£16.95

Locally sourced beef & cracked black pepper sausages, gammon steak (142g), grilled chicken fillet (142G), back bacon, free range eggs, Clonakilty black pudding, vegetable roll, mushrooms, fresh chunky chips, pepper sauce

Surf 'n' Turf Stack (GF)

£21.95

142g heart of rump steak topped with chili & roasted garlic salmon fillet and onion rings, on a bed of spring onion and cheddar mash with choice of sauce pot.

Wings 'n' Ribs Stack (GF)

£15.95

½ slab of slow cooked locally sourced pork ribs in our handmade bbq sauce, topped with 6 Korean BBQ wings, corn on the cob, handmade slaw & chunky chips

Chicken 'n' Steak Stack (GF)

£19.95

142g heart of rump steak topped with southern fried chicken fillet strips, crispy onions and our signature pepper sauce on a bed of smoked bacon & cheese mash

Chicken 'n' Ribs Stack (GF)

£19.95

½ slab of slow cooked BBQ ribs, topped with a 142g grilled breast of chicken, smothered with smoked bacon and cheddar & served with onion rings, handmade slaw, BBQ dip and choice of side

The Sharing Combo

£24.95

slab of ribs, 8 bbq wings, southern fried chicken fillet strips, salted chili chicken strips, stuffed breaded mushrooms, corn on the cob, onion rings, garlic bread, choice of two dips and two sides



Rare

Medium
Rare

Medium

Medium
Well

Well
Done

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Sides & Sauces

Side Orders £3.00

Included with selected main courses

Chunky Chips
Cajun Chunky Chips
Salt 'n' Chili Fries
Skinny Fries
Sweet Potato Fries
Garlic Cubes
BBQ Cubes
Sweet Chili Cubes
Champ
Mashed Potato
Garlic Bread
Rice
Side Salad
Onion Rings
Sautéed Mushrooms

House Fries £5.95

Extra £3.00 to Add To Main Course

Asian Fries:
salted chili chicken, spring onion,
fresh chili, madras mayo

Porky Pig Fries
pulled pork, cheddar, crispy onions,
bbq & chipotle sauce

Garlic Heaven Fries
crispy smoked bacon chunks, cheddar, garlic
butter & roasted garlic aioli

Ragin Cajun Fries
cajun chicken, fresh chili, jalapeño's
cheddar, spicy taco mayo

Parmesan Truffle Fries
triple fried fries tossed with grated parmesan
cheese, salt and chopped fresh parsley then
drizzled with truffle oil

Sauces

£2.00

Pepper, Bacon & Mushroom, Roasted Gravy,
Chicken Gravy (Superchip sauce), Curry, Diane,

Dips

£1.00

Mayo, Garlic, BBQ, Taco, Chipotle, Sriracha,
Southwest, Cajun Mayo, Curry Mayo, Tikka
Mayo, Thousand Island, Korean BBQ, Salad
Cream

We have a wide range of desserts which are
made in-house by our talented team of chefs,
please ask your server for today's selection.
all desserts are priced at £4.50

If you or a member of your party are celebrating a special
event, please let a member of our team know and we will try and
make their visit a little more special.

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WINE LIST

RED WINE

	175ML	250ML
House Red By The Glass	£4.50	£5.50
<u>'R' RESERVE RED, FRANCE</u>		£14.95
Soft, smooth and intensely fruity. Pairs With: Very versatile red wine; cheese, turkey, pork, roast lamb.		
<u>SANTA GLORIA MERLOT, CHILE</u>		£15.95
Dripping with bright damson fruit with a lovely silky mouth feel. Pairs With: Tomato-based dishes. Cured meats like salami. Any meat dishes. Excellent with cheese.		
<u>PAINTER'S COVE SHIRAZ CABERNET, AUSTRALIA</u>		£16.95
Soft and supple with deep red colour showing ripe raspberries and smoky oak on the nose. Pairs With: Dishes with a hint of spice, all red meats.		
<u>VIÑA SAN JUAN MERLOT, SYRAH, TEMPRANILLO, SPAIN</u>		£16.95
Dark red with generous aromas of red fruits, a touch of pepper, spices and mocha. Pairs With: Beef, Lamb, Pork, Game & Poultry.		
<u>Steak Maker Malbec, Argentina</u>		£17.95
Delicious ripe flavours of blackberry, plum and black cherry with a hint of dark chocolate. Pairs With: Red meat, BBQ spices and flavourings.		

Ask About Our Fantastic Cocktails

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SPARKLING WINE

VILLA JOLANDA PROSECCO, ITALY 20CL £5.95

Lightly sparkling wine which features lovely aromas of white flowers, orchard fruits, and a touch of mineral. Pairs With: Friday Afternoons!!

NUA PROSECCO, ITALY £19.95

Intense, straw yellow with golden shades. Scents of crusty bread, honey and nuts. Pairs With: Aperitif, Appetisers, Light cold cuts or the entire meal.

<u>House White by The Glass</u>	175ML	250ML
	£4.95	£5.95

'R' RESERVE WHITE, FRANCE £14.95

Elderflower and passionfruit aromas. Peachy richness on the mid palate with plenty of zingy tropicality. Pairs With: Goats Cheese! Salads, Chicken & Fish.

ACANTUS SAUVIGNON BLANC, SPAIN £17.95

Wonderful muscatel aromas, as well as hints of white flowers. On the palate, it is fresh, with a crisp acidity.

Pairs With: Fish, shellfish and salads.

CONSIGNA CHARDONNAY, SPAIN £16.95

Hints of apple, peach and tropical fruits. The wine is soft and unctuous with a fresh and clean finish. Pairs With: Serve as an aperitif or enjoy with fish and chicken dishes.

LA BORGATA PINOT GRIGIO, ITALY £16.95

Ripe pears and apple and a fresh, balanced acidity lead on to a well flavoured palate.

Pairs With: Chicken, Pork, Seafood & Pasta. (Loves garlic & chilli)

FERNLANDS SAUVIGNON BLANC, NEW ZEALAND £19.95

Really intense, herbal aromatics, passion fruit, gooseberry and lime acidity.

Pairs With: At its best with fresh oysters, delicate white fish dishes, or soft and creamy goats cheese.

<u>ROSÉ WINE</u>	175ML	250ML	Bottle
<u>Wild Wood White Zinfandel, California</u>	£4.50	£5.50	£16.95

Floral and tropical aromas with flavours of strawberry, peach and raspberry and a touch of sweetness.

Pairs With: Baked ham, turkey or grilled salmon.

At Safari Banbridge we carry one of the most extensive ranges of Vodka in Northern Ireland. We like to support local, our vodka shelf is stocked with local vodka's such as Ruby Blue from Lisburn, Backyard from the Castlereagh Hills, Yellaman from Derry / Londonderry, Mourne Dew from Warrenpoint, Two Trees from Cork, alongside these local vodka's we have a range of over 40 and up to 100 different varieties from the 4 corners of the world, these are changed weekly as they run out giving you, our guests a chance to sample some of the world's finest vodka.

Select World Vodkas: 3.50 per 35ml or 3 for £10

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