



BREAKFAST

ALL DAY BREAKFAST K400
Bacon, sausage, tomato, mushroom, baked beans, two eggs, toast,
croissants, muffins, fruit platter, cereals, juice, tea or coffee

APPETISERS

STARTER BUFFET Please help yourself to our selection of starters, fresh soup of the day and condiments	K350 salads,
MEDITERRANEAN PLATTER Fried mozzarella cheese, crumbed fried olives, fried cosavoury meatballs, crumbed mushrooms, hummus ar	
COATED SALT AND PEPPER CALAMARI Sweet chilli sauce with garlic aioli	K280
HOMEMADE CRISPY CHICKEN WINGS Twice cooked wings served crispy with our own Sriracha hot wing sauce and French fries	for 6 K320 for 12 K420
CRUMBED AND FRIED MOZZARELLA STICKS ③ Served with sweet chilli jam	K230
CREAMY CHICKEN LIVERS Flame grilled chicken livers with brandy dunked in a spicy Asian style Habanero & garlic bruse	K230 chetta
TRINCHADO Beef cubes cooked in rich red wine gravy with brusch	K280 etta
MEAT SNACK PLATTER Pork ribs, chicken wings, beef samosas, chicken spring rolls, and French fries	K430
COPPER CLUB ASSORTED SNACK PLATTER Trinchado, 4 chicken wings, fried calamari, 6 savoury 4 mini chicken kebabs, 4 beef samosas, and French fr served with BBQ dip and Sriracha mayo for two to sho	ries,
VEGETARIAN SNACK PLATTER	K300 and French fries



SALADS

GREEK SALAD ③ Crispy mixed greens, peppers, tomato, olives, feta, honey mustard dressing	K280
ROAST BEEF FILLET SALAD Thinly sliced aromatic spiced beef fillet on a fresh garden salad, served with an olive oil, balsamic vinegar, coriander and sweet chilli dressing	K300
BARAZA CHICKEN SALAD Mixed greens topped with our famous roasted chicken breast, avocado, bacon, herbed croutons and creamy Caesar dressing	K280
TUNA NICOISE Crispy lettuce, tomato, beans, tuna, boiled egg, olives, baby potato topped with freshly grilled tuna served with our creamy lemon dressing	K350

COPPER CLUB SIGNATURE DISHES

unless otherwise stated.	
DHANIYA MURGH Dhaniya chicken curry, served with fragrant rice, roti and condiments	K300
MUTTON BIRYANI Mutton biryani is a classic dish made by layering rice, served with roti and condiments	K350
WHOLE FRANGO Whole char-grilled chicken marinated with lemon juice and garlic, served with potato chips and selection of homemade peri-peri sauce and lemon cheek	K480



HALF FRANGO Half char-grilled chicken marinated with lemon juice and garlic, served with potato chips and selection of homemade peri-peri sauce and lemon cheek	K360
QUARTER FRANGO Quarter char-grilled chicken marinated with lemon juice and garlic, served with potato chips and selection of homemade peri-peri sauce and lemon cheek	K320
BUTTER CHICKEN CURRY Our Award-Winning Master Chef Butter Chicken Curry served with fragrant rice, roti and condiments	K300
BEEF AND PRAWNS Beef (200g) and 3 prawns served with basmati rice, side salad and homemade peri-peri	K750
PORTUGUESE BEEF Traditional pan-fried sirloin steak served fried potatoes slices and topped with a soft egg	K550
MEAT KEBAB ESPETADA Beef or chicken, char-grilled and served with basmati rice, grilled vegetables and a forest mushroom sauce	K495
MIXED GRILL PLATTER Char-grilled boerewors, beef fillet, chicken quarter and pork ribs, served with French fries, chakalaka, creamed spinach, and a sauce of your choice	K900
VEGETABLE ESPETADA ♥ Layered with peppers, button onions, baby marrow, butternut and exotic mushrooms, served with creamed spinach, beans curry and rice	K280
VEGETABLE CURRY ③ Mixed vegetables, chilli, garlic, fresh tomato and coconut milk	K280



COPPER CLUB FISH AND SEAFOOD SPECIALITY

BARAZA GRILLED PRAWNS Prawns (300g) grilled with lemon coriander butter, basmati rice and sautéed vegetables	K780
LINE FISH Filleted grilled citrus butter basmati rice sautéed vegetables	K320
SALMON FILLET Baked or grilled with steamed potatoes, stir-fried vegetables and a lemon butter sauce	K650
SEAFOOD ESPETADA 3 Skewered prawns, choice of line fish, calamari and red bell pepper, served with a trio of sauces, seasonal vegetables, and French fries or fragrant rice	K650
SEAFOOD PLATTER 4 grilled prawns, pan-fried line fish and fried calamari all prepared to perfection, served with fragrant rice and a lemon butter sauce with a side of peri-peri sauce	K800
GRILLED OR PAN-FRIED SAMAK MAKHLI A traditional Arab Emirate fried or grilled fish in a spiced paste with turmeric, pepper, cumin, coriander, served with fragrant rice, seasonal vegetables and our in-house chopped chilli and tomato relish on the side	K320
SEAFOOD BIRYANI Seafood biryani is a one pot wonder classic dish made by layering rice, served with roti and condiments	K380
BEER-BATTERED FISH AND CHIPS The traditional way with crushed peas, French fries and sauce tartare	K360



COPPER CLUB SPECIALITY GRILLS

All our steaks are 28 days aged and are grilled on an open flame, seasoned to perfection with our homemade sticky basting sauce.

T -BONE STEAK (500g)	K600
BEEF RIB EYE ON THE BONE (400g)	K550
PORK RIB EYE ON THE BONE (400g)	K450
PORK CHOPS (350g)	K360
RUMP STEAK (350g)	K495
OVEN BAKED PORK RIBS (500g) with our homemade sticky basting sauce	K550
EXTRA SAUCES Creamy pepper, red wine & mushroom, lemon & herb, chakalaka, tomato fondue, peri-peri	K65
SIDE ACCOMPANIMENTS French fries, mashed potatoes, rice, vegetables, nshima, kachumbari, side salad, onion rings	K65
GOURMET SANDWICHES	
Sandwiches are served on white or brown bread toasted or plain with French fries or side salad.	
SMOKED CHICKEN AND SALAD SANDWICH Mozzarella, sliced fresh tomato, red onion compote and micro-greens, drizzled with mustard mayo	K280
THE COPPER CLUB SANDWICH Chicken mayo, grilled bacon, tomato, fried egg, and lettuce	K280
CHICKEN MAYO AND AVO WRAP With lettuce, tomato, and mozzarella	K280
ROAST BEEF BAGUETTE Thinly sliced roast beef, roasted onion and sliced tomato on a crispy baguette, served with a thin roast beef gravy,	K320

dipping jus and beer-battered onion rings



CHICKEN PANINI Grilled chicken breast, sliced tomato, lettuce, mozzarella cheese and mayo on toasted panini bread with a peri-peri dressing and butter curry sauce dipping gravy	K300
THREE CHEESE AND SUN-DRIED TOMATO SANDWICH © With lettuce and dill cucumber slices and a sriracha mayo dipping sauce	K250
VEGETABLE PANINI (V) Roasted peppers, roasted onions, sun-dried tomato, mozzarella cheese, cheddar cheese and basil pesto	K230
FLAME GRILLED BURGERS Pure beef or chicken breast on a toasted bun served with apple coleslaw, French fries, and smoked tomato ketchup	
SANTA FE BURGER Char-grilled ground beef patty (200g) on a soft bun, guacamole, jalapeño, melted cheddar, lettuce, and tomato	K300
TEXAS BURGER Char-grilled beef burger patty (200g), crispy bacon, fried egg, roasted onions and Texas BBQ sauce	K300
BUTTER CHICKEN BREAST BURGER Grilled chicken breast (200g) on a soft dough roll, creamy butter chicken dressing, tomato, onion and cucumber salsa, and Mrs Ball's chutney	K300
HOUSE BURGERS SPECIAL	
SIMON'S BURGER Pure beef burger (200g), crispy onion rings, roasted bell peppers, mushrooms and melted mozzarella cheese, served with Sriracha mayo and fries	K300
TRIPLE SLIDER A trio of 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	K300

served with a side of fries and onion rings



PIZZA

TRADITIONAL MARGHERITA PIZZA ① Tomato, mozzarella, and herb	K230
THE COPPER CLUB TRIPLE DECKER PIZZA Chicken, diced tomato, mushroom, onion tomato & herb pizza sauce, Garden court sauce, our secret cream cheese, cheddar and mozzarella cheese	K365
GOURMET VEGETARIAN PIZZA Roasted peppers, roasted brinjals, avocado, roasted onion tomato slices, mushrooms, and mozzarella	K265
FOUR SEASONS PIZZA Tomato base, ham, olives, brinjals, mushrooms and mozzarella	K280
THE MEATY TRIPLE DECKER PIZZA Ground beef, beef spare rib, Macon, onion, tomato & herb sauce, BBQ sauce, our secret cream cheese, cheddar & mozzarella cheese	K365
SEAFOOD PIZZA Prawns, calamari, mussels, sundried tomato, garlic, chilli and melted mozzarella	K480
HOUSE SPECIAL PIZZA Our Award-Winning Butter Chicken Pizza served with sambals	K280

COPPER CLUB PASTA

Prawn and pea pasta K380

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

Penne or spaghetti K320 With your choice of bolognaise or Pomodoro tomato sauce and fresh basil with grated parmesan

Creamy chicken, mushroom and pea pasta K320 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, roller meal nshima, cassava meal, rice with local seasonal traditional vegetables

OXTAIL STEW / BOEREWORS SAUSAGE MBUZI STEW / BEEF STEW / VILLAGE CHICKEN	K320
GRILLED QUAILS Served with yellow pepper sauce or mountain tomato stew	K300
VEGETARIAN DISHES	
DAL PANCHMEL ③ Five different mixed lentils - masoor, moong, chana and tur dal, served with fragrant rice, roti and condiments	K300
KADHAI PANEER ③ Butter paneer curry served with fragrant rice, roti and condiments	K300
ALOO SHIMLA MIRCH © Mixed capsicum bell peppers and potatoes served with fragrant rice, roti and condiments	K300
DESSERTS	
SELECTION OF DESSERT FROM OUR PASTRY KITCHEN Available daily from our dessert buffet	K320
HEALTH PLATTER Assorted seasonal fruits or fruit salad, yoghurt, and honey	K200
ICE CREAM SELECTION Vanilla, strawberry and chocolate fruit coulis	K150
CAKE OF THE DAY Freshly baked and changed daily	K160
TRIO OF CHOCOLATE DESSERTS Rich chocolate log, chocolate brownie, chocolate ice cream	K180
CITRUS FRUIT CHEESECAKE raspberry coulis whipped cream	K180
MOLTEN CHOCOLATE LAVA CAKE Served with coffee custard	K210