

The Explorer

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SPECIAL REVIEW



The Dock Restaurant: Not another petrol station food outlet

by BERNARD CHIKETO

THE DOCK Restaurant is the definition of a hidden gem—a place where the last thing you'd expect to find is one of the most ultra-modern and classy dining spots in the city.

Forget everything you think you know about petrol station food; this is a culinary destination that demands your attention.

From the moment you arrive, the aesthetic is striking.

Downstairs, a few inviting bar stools offer a casual perch, perfect for a quick drink.

The magic is everywhere. Its a perfect blend of rustic feel and ultramodern ambiance with driftwood lamps, bar tables and stone-curved washing basins.

The staircase is something else. Before you even reach the dining room, you are greeted by an experience in itself.

The walls are adorned with beautiful imagery, and as you look up, you're met with a stunning depiction of a solar constellation.

But it's the messages that line the ascent that truly capture your heart—a personal pledge from the owner that reads like a sermon to every guest who enters: "Stay in the game until the end of time," "I realised that I can't change the world but I can help one child at a time," and "I guarantee that the seed you sow in love, no matter how small, will grow into a mighty tree of refuge. We all want a future for ourselves and we must now care enough to create, nurture and secure a future for our children."

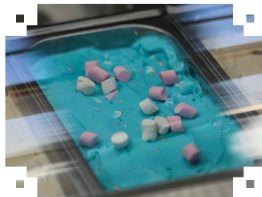
It's a powerful, moving start that sets a profound tone for the meal ahead.

At the top, you find a dining space that is a masterpiece of contemporary design—it's beautiful, warm, and effortlessly chic.





Whether you're grabbing a expertly brewed coffee from the upstairs coffee bar or sipping on a creatively crafted, tasty mocktail, the atmosphere is as perfect for a romantic date as it is for a celebratory dinner with friends.



And then there's the food.



The menu is a carnivore's dream, and after experiencing the ambiance, the hearty, flavorful dishes feel perfectly at home. If you're dining with a group, the platters are a non-negotiable show-stopper.



The Dock Platter arrived like a trophy, loaded with succulent chicken kebabs, juicy wings, perfectly cooked drumsticks, and flavorful sausages—a feast that begs to be shared and savored.

For steak lovers, the options are plentiful, but the Tomahawk Steak is a true spectacle. Cooked to a perfect medium-rare, it was tender, well-seasoned, and came with a generous selection of sides, from crispy chips and garlic bread to traditional Sadza and rice.

The burgers, too, are a standout.

The Big Boy lives up to its name, a towering, juicy creation that required both hands and absolutely zero shame.

Whether you're stopping in for a surprisingly sophisticated cocktail crafted at a driftwood bar, settling in upstairs with a specialty coffee and a plate of their perfectly crispy Crumbed Buffalo Wings, or enjoying a refreshing mocktail while diving into a mouthwatering steak, The Dock is an experience that completely redefines its surroundings.

It's classy, it's cool, and with a soul as deep as its owner's words, it's absolutely not to be missed.

