

Starters

West Coast Oyster served with ice and lemon	R28
West Coast Oyster, Mignonette sauce	R30
Salmon Bowl, Teriyaki marinated salmon, edamame beans, Pickled Carrots, Cucumber Noodles, Sesame Seeds, Spring Onion ,Red Cabbage, Avocado	R160
Roasted Butternut and baby marrow salad, pickled carrots, charred onion, seeds, nuts	R88
Feta, cashew nuts, roasted butternut, beetroot, baby leaves, Honey	R95
Smoked chicken, bacon, poached egg, baby leaves, ranch dressing	R125
Rosemary Bruschetta, Fresh Mozzarella, Balsamic Tomatoes, Basil Pesto	R90
Cucumber Roll, Smoked Salmon, Cream Cheese, Kewpie Mayo, Wasabi, Pickled Ginger	R140
Venison Carpaccio, pickled beetroot puree, roasted cherry tomatoes, parmesan shavings, basil oil	R125
Seafood Bisque, tiger prawn, mussels, linefish	R125
Tempura prawn, smoked salmon, baby leaves, croutons, capers and lime dressing	R154
Salt and Pepper Squid, Chilli Jam, Charred Lemon	R108

Mains

Grilled Linefish, mussel risotto, buttered peas, Crispy tentacles	R190
Cape Malay Curry with Linefish, Prawns, Fragrant Rice and Coriander	R250
On the Rocks Trio of the Sea Crayfish tail, sesame crusted Salmon, salt and pepper squid, corn salad, black rice, lemon aioli, mango salsa	R450
Mussels Mariniere: A Fragrant Creamy White Wine and Garlic Sauce with chorizo, Onions and Fresh Herbs	R120
Cape Malay: Mild curry, Butternut, Roasted Fennel and Leeks Served with Bruschetta & French fry style Chips	R105
Beef fillet, baby potatoes, pickling onions, beetroot, carrots, coffee mushroom sauce	R290
Grilled Salmon, asparagus, tender stem broccoli, corn, buttery corn Sauce	R290
Lamb Shank, creamy polenta, roasted baby carrots, gremolata	R285
Pork Belly, orange, honey, soya, cauliflower puree, tender stem broccoli, bacon jus	R215
Chicken Wrapped in Bacon, Cauliflower Rice, Roasted Butternut, Soya, Honey, Pecorino	R155
Fynbos Kudu Fillet Wrapped in Bacon, fondant sweet potato, peppercorn Sauce	R245
Vegetable Tower: Courgettes, Potato, Sweet Potato, pumpkin, Aubergine, Pomodoro Sauce (V)	R135
Pumpkin Risotto, roasted pumpkin, crispy sage, parmesan (V)	R105

Platters

Plate of the Sea R480
Cape Malay Mussels, Cajun Squid, Butterfly-Garlic Prawns,
Linefish Served with all the trimmings

Prawn Platters
Served with rice or chips or salad

12 Prawns R425
8 Prawns R285
6 Prawns R225

Add
Linefish R120

Mussels: A Fragrant Creamy White Wine and Garlic Sauce, chorizo with
Onions and Fresh Herbs R75
Malay curry sauce R70

Calamari R70

Desserts

Rooibos infused Crème Brule with Spun Suqar R60

Baked baklava brie R 70

Death by chocolate R 75

Assorted Cheeses, Boerenkaas, Blue Cheese, R 175
Chevin, homemade bread, hummus,
fresh fruit


On the Rocks
CAPE SEAFOOD CUISINE

100

95

75

25

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