

Starters

West Coast Oyster served with ice and lemon	R30
West Coast Oyster, Mignonette sauce	R32
Salmon Bowl, Teriyaki marinated salmon, edamame beans, Pickled Carrots, Cucumber Noodles, Sesame Seeds, Spring Onion, Red Cabbage, Avocado, black rice	R170
Cobb salad, cos lettuce, mixed peppers, olives, feta, tomato, cucumber, bacon, chicken, egg, ranch dressing, poppadum	R135
Chicken Caesar salad, cos lettuce, grilled chicken, anchovies, parmesan, crouton and Caesar dressing	R145
Greek salad, mixed lettuce, feta, olives, cucumber, red onion, cherry tomatoes, balsamic dressing	R95
Rosemary Bruschetta, whipped feta, roasted grapes, almond flakes, chilli honey	R90
Venison Carpaccio, pickled beetroot puree, roasted cherry tomatoes, parmesan shavings, basil oil.	R135
Thai infused Gazpacho, avo, cucumber, grilled prawns, tomato, coriander, bruschetta	R125
Fresh watermelon and sweet melon, blue rock, parma ham and rocket	R105
Salt and Pepper Squid, Chilli Jam, Charred Lemon	R108

Mains

Grilled Linefish, mussel risotto, buttered peas, Crispy tentacles	R225
Dressed sole, lemon butter, crispy capers, parsley, bacon and chives baby potato salad	R195
Cape Malay Curry with Linefish, Prawns, mussels, calamari, Fragrant Rice and Coriander	R290
On the Rocks Trio of the Sea	R520
Crayfish tail thermidore, lemon herb crusted Salmon, panfried baby marrow shavings, barigoule sauce, salt and pepper squid, hand cut fries	
Mussels	
Mariniere: A Fragrant Creamy White Wine and Garlic Sauce with leeks, celery, fennel, onion and Fresh Herbs	R125
Cape Malay: Mild curry, Butternut, Fennel and Leeks Served with Bruschetta & Hand cut fries	R105
Beef fillet, bearnaise sauce, pickled onion, butternut and pea puree	R290
Grilled sesame crusted salmon, mango salsa Verde, crushed potato cake, roasted radish	R290
Herb crusted Lamb Rack, baba ghanoush, crispy chick peas, feta tartlet, red wine jus	R320
Pork Espatada, pomme puree, stir fry veg, honey mustard jus	R225
Parma ham rolled chicken, stuffed with mushroom and sage, sauvignon blanc butter sauce, broccoli, crushed baby potatoes	R165
Springbok Wrapped in Bacon, stuffed with wild mushrooms, spinach, saffron fondant potatoes, baby carrots	R245
Vegetable Ragout	R135

Platters

Plate of the Sea Cape Malay Mussels, Cajun Squid, Butterfly-Garlic Prawns, Linefish Served with all the trimmings R510

Prawn Platters

Served with rice or chips or salad

12 Prawns R445

8 Prawns R305

6 Prawns R245

Add

Linefish

R150

Mussels: A Fragrant Creamy White Wine and Garlic Sauce, fennel with

R75

Onions and Fresh Herbs

Malay curry sauce

R70

Calamari

R70



CAPE SEAFOOD CUISINE

Desserts

Trio of Crème Brulee, choc, vanilla, passion fruit R75

Trio of Sorbet R65

Orange cake, vanilla ice cream, chocolate sauce R 70

Assorted Cheeses, Boerenkaas, Blue Cheese, brie cheese, bruschetta, basil pesto, fig preserve, mixed nuts, grapes R190