

## STARTERS

### SEARED TUNA TATAKI 98

Fresh sliced tuna, crusted in sesame seeds and ground coriander, flash seared and drizzled with an Asian honey soy dressing

### TEMPURA PRAWNS 79

4 Queen prawns, fried in a crispy batter served with sweet chilli dipping sauce

### HANDMADE FISH CAKES 69

2 Minced hake fish cakes with our mixture of fresh herbs & spices, deep fried until golden brown – served with lemon mayo

### SALT & PEPPER CALAMARI 69

Deep fried tender rings -served with spring onion & fresh mint

### CRISPY CALAMARI TENTACLES 79

Served with our own signature tartare sauce & a fresh side salad.

### GRILLED BABY CALAMARI 79

Flash grilled, served with a choice of lemon-butter or homemade peri-peri sauce. Served with a fresh side salad.

### DRUNKEN LOCAL MUSSELS 79

Fresh Saldanha black mussels steamed in a creamy wine & parsley sauce, served with crusty bread - Dipping your bread is a must!

## SALADS

### SMOKED SALMON & AVOCADO SALAD 119

With fresh baby leaves, cucumbers, cherry tomatoes, shaved beetroot, toasted seeds, house dressing

### HEALTHY GARDEN SALAD 95

Lettuce, cucumber ribbons, shaved carrot, peas, zucchini, shaved beetroot, spring onion, parmesan, fresh herbs & toasted seeds.

### GREEK SALAD 79

Tomato, cucumber, fresh mint, dill, oregano, feta, black olives and bell peppers

## PASTA

### ROYAL CREAMY PRAWN TAGLIATELLE 159

Imported tagliatelle, tossed with a creamy parmesan and white wine sauce, with prawns and fresh parsley topped with 2 grilled queen prawns

### SMOKED SALMON TAGLIATELLE 159

Smoked salmon trout with tagliatelle in a creamy parmesan and vodka sauce with a touch of chilli

### SIGNATURE FETTUCCINE MARINARA 159

Fettuccine with prawns, mussels and calamari in a tomato and fresh parsley sauce

## PLATTERS & COMBOS

Served with your choice of fresh cut chips, lemon savoury rice, fresh salad or sautéed vegetables

### FRIED/GRILLED HAKE & CALAMARI RINGS 165

### FRIED/GRILLED HAKE & 4 QUEEN PRAWNS 169

### THE ALFREDO TRIO: MUSSELS, 8 PRAWN TAILS & SALT & PEPPER CALAMARI 179

### LUXURY SEAFOOD PLATTER FOR 1 269

4 Queen Prawns, Calamari Rings, Calamari Tentacles, Saldanha Bay Mussels, Grilled Fish, Chips and Rice.

### LUXURY SEAFOOD PLATTER FOR 2 - A FEAST! 429

12 Queen Prawns, Calamari Rings, Calamari Tentacles, Saldanha Bay Mussels, Grilled Fish, Chips and Rice

## GRILLED BUTTERFLIED PRAWNS

Succulent prawns basted in a choice of:

Our Peri-Peri Sauce | Lemon Butter (a Classic) | Fragrant Garlic Butter

Served with a choice of fresh cut chips, savoury rice, salad or sautéed vegetables.

### LARGE QUEEN 8 179

### LARGE QUEEN 12 239

### LARGE QUEEN 15 269

### LARGE QUEEN 18 309

## MAINS

### FRESH CAPE HAKE & CHIPS 119

Traditionally fried in crispy batter or grilled with real lemon butter - served with our signature tartare sauce and your choice of fresh cut chips, savoury rice, salad or sautéed vegetables

### DEEP FRIED TENDER CALAMARI RINGS 129

Seasoned and deep fried – Tossed in butter & herbs served with our own signature tartar sauce and a choice of fresh cut chips, savoury rice, salad or sautéed vegetables

### PATAGONIAN BABY CALAMARI TUBES & TENTACLES 169

Seasoned & deep fried to perfection OR flash grilled in creamy lemon butter & fresh herbs, all served with our signature tartare sauce and a choice of fresh cut chips, savoury rice, salad or sautéed vegetables

### FRESH LOCAL LINE FISH S/Q

We are dependent on the sea! Please ask your waiter for the fresh catch of the day and how its prepared

### SIGNATURE SPANISH SEAFOOD STEW 169

A tomato- based stew, cooked with fresh black mussels, calamari, prawns, and hake served with crusty ciabatta to soak up the sauce

### DRUNKEN LOCAL MUSSELS 169

A bowl of fresh, black mussels, steamed in a white wine & fresh parsley sauce – served with crusty bread. Dipping your bread is a must!

### MEDITERRANEAN STYLE MUSSELS 169

A bowl of fresh black mussels, steamed in white wine, tomatoes, parsley & basil – served with crusty bread. Dipping your bread a must!

### CRUNCHY VEGETABLE THAI CURRY (VEGAN) 129

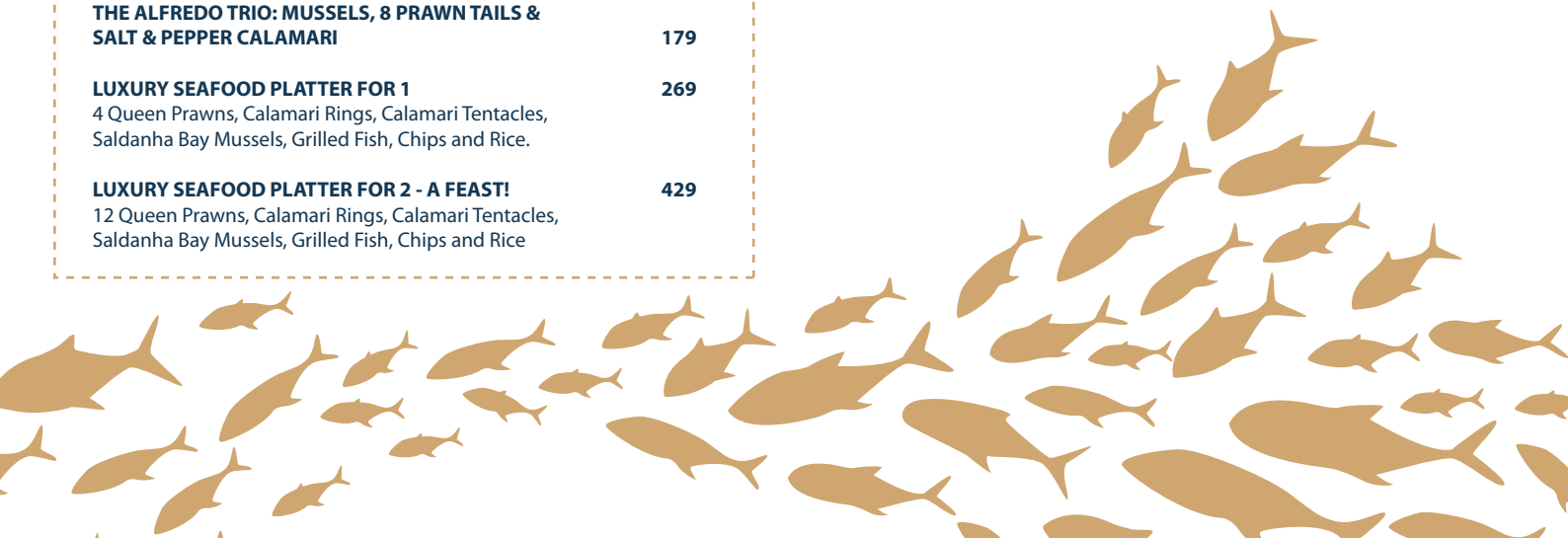
Spicy Thai curry with broccoli, carrot, cut corn, peas and cauliflower made with a rich coconut cream on basmati rice topped with roasted almonds

### THAI STYLE MIXED SEAFOOD & COCONUT CURRY 169

A mixture of Prawns, Mussels, Calamari, Fish and Clams in a creamy spicy coconut sauce served with basmati rice

### HANDMADE FISH CAKES 98

2 Minced hake fish cakes with our mixture of fresh herbs & spices, deep fried until golden brown – served with lemon mayo and a choice of fresh cut chips, savoury rice, salad or sautéed vegetables



## DESSERTS

### CAPE MALVA PUDDING 59

Made the traditional way using butter, fresh cream, apricot jam and a rich toffee sauce. Served with Vanilla Ice Cream

### NEW YORK BAKED CHEESECAKE 59

Thick cream cheese & double cream, baked to perfection, on a traditional golden oat biscuit base – delicious!

### AUSTRIAN CHOCOLATE MOUSSE 59

A light fluffy chocolate mousse with a hint of orange topped with a bitter-sweet chocolate glaze.

### PASSIONATE LEMON CHEESECAKE 59

A heavenly match of passion fruit and lemon cheesecake, made with whirls of lemon curd laid over a base of ginger-bread crumble, topped with granadilla and lemon fruit couli.

### MISSISSIPPI MUD PIE 59

Rich brown chocolate brownie base, blended with nuts, buried under a thick layer of hazelnut and chocolate mousse, covered with ganache and roasted seasonal nuts.

## HOT AND COLD BEVERAGES

### HOT BEVERAGES

AMERICANO	25
CAPPUCCINO	28
CAFÉ LATTE	30
ESPRESSO	19
DOUBLE ESPRESSO	24
HOT CHOCOLATE	30
TEA CEYLON	18
TEA ROOIBOS	18

### COLD BEVERAGES

DRY LEMON, LEMONADE, SODA WATER ( 200ML)	19.50
COKE, COKE LIGHT, FANTA ORANGE, SPRITE	23
VALPRE STILL, VALPRE SPARKLING	19
FRESH JUICE	21
ICED TEA : LIPTON PEACH, LIPTON LEMON	26
APPLETIZER, RED GRAPETIZER, WHITE GRAPETIZER	28
ROCK SHANDY	26
STEEL WORKS	30

## CRAFT BEER

JACK BLACK LAGER	39
CBC AMBER WEISS	59
CBC LAGER 440ML	59
CBC KRYSTAL WEISS 440ML	59

## BEERS & CIDERS

BLACK LABEL, CASTLE LAGER, CASTLE LIGHT, CASTLE FREE	32
HEINEKEN, HEINEKEN 0.0, AMSTEL	35
WINDHOEK, WINDHOEK LIGHT, PERONI	35
WINDHOEK DRAUGHT	45
SAVANNA DRY, SAVANNA LIGHT, HUNTERS DRY	35
HUNTERS DRY, SMIRNOFF SPIN	35

## COOLERS

APEROL SPRITZ	79
An Italian Classic. Aperol, Sparkling Wine, Dash of Soda	

ULTIMATE G&T	79
Bombay Sapphire Gin, Rosemary, Mixed berries, Lime and Tonic Water	

BOTANICAL CITRUS ROCKS	79
Floorstone Wild Cucumber Gin, pink tonic, a squeeze of lemon & lime, garnished with slices of cucumber & orange NEW & REFRESHING!	

## WINE

### SPARKLING WINE

ROBERTSON WINERY BRUT	49 / 189
VILLIERA TRADITIONAL BRUT NV	319
SIMONSIG KAAPSE VONKEL BRUT	379

### SAUVIGNON BLANC

PORCUPINE RIDGE	45 / 145
PROTEA	49 / 159
SPIER SIGNATURE	54 / 169
DIEMERSDAL	64 / 179
DE GRENDEL	69 / 219
BUITENVERWACHTING	239

### CHARDONNAY

DIEMERSDAL UNWOODED CHARDONNAY	64 / 179
KLEINE ZALZE CELLAR SELECTION	59 / 182
FAT BASTARD	230

### WHITE BLENDS

LEOPARDS LEAP LOOKOUT WHITE	45 / 149
SARONSBERG EARTH IN MOTION	54 / 169
SPIER SIGNATURE CHARDONNAY/PINOT NOIR	54 / 169
BUITENVERWACHTING BUITEN BLANC	54 / 169

### CHENIN BLANC

MARRAS SWARTLAND LOS TROS	55 / 180
SIMONSIG	53 / 169
BOSMAN GENERATION 8	62 / 189

### ROSÉ

DARLING CELLARS MERLOT	49 / 139
DE GRENDEL	59 / 179
BUITENVERWACHTING BLANC DE NOIR	54 / 179

### CABERNET SAUVIGNON

LEOPARDS LEAP	59 / 179
GUARDIAN PEAK	199

### MERLOT

PORCUPINE RIDGE	54 / 159
DIEMERSDAL	249

### RED BLENDS

THE WOLFTRAP RED	49 / 159
DIEMERSDAL PRIVATE COLLECTION	382

## GINBAR

GORDONS GIN	25
BOMBAY SAPPHIRE	28
FLOORSTONE WILD CUCUMBER	28

## WHISKEY

BELLS	23
J&B	21
JAMESON	28
JOHNNIE RED	26
JOHNNIE BLACK	37
JACK DANIELS	32
CHIVAS REGAL 12 YEAR	39

## BRANDY

RICHELIEU	19
KWV 5 YEAR	19

## SPIRITS

SMIRNOFF VODKA	22
TEQUILA	29

## LIQUEUR/APERITIFS

GRAPPA	30
AMARULA	15
JAGERMEISTER	22
KAHLUA	15

# SUSHI MENU

## ROLLS

### RAINBOW ROLL - FRESH ROLL (4 PIECES) 62

Salmon and avo inside, salmon, avo, mayo and caviar outside

### TEMPURA PRAWN BAMBOO ROLLS - FRESH ROLL (4 PIECES) 53

Cucumber roll with crunchy prawn and avocado inside, topped with mayo and caviar

### ROCK N' ROLLS (4 PIECES) 62

Tempura prawn, avo & cream cheese in the middle, avo, mayo and sweet chilli on the outside

### CRACKLING CALIFORNIA ROLLS (4 PIECES) 65

Spicy salmon & avo in the inside, tempura prawns with sweet chilli mayo on the outside

### CAPE TOWN ROLL (4 PIECES) 62

Prawn, avo and salmon inside - mayo and caviar outside

### CALIFORNIA ROLL (4 PIECES)

Avo, cucumber and your choice of filling rolled in rice and seaweed layers, topped with sesame seeds

SALMON	54
TUNA OR SPICY TUNA	54
PRAWN	56
VEGETABLE	39

### MAKI ROLLS (6 PIECES)

A seaweed roll filled with rice and various fillings

SALMON AND AVO	59
TUNA	52
SPICY TUNA - TUNA, MAYO, 7 SPICES AND SPRING ONION	55
PRAWN	62
AVO	39
CUCUMBER	35

### FASHION SANDWICH (4 PIECES)

Miniature rice sandwiches filled with layers of fresh seafood, seaweed and veg. Topped with mayo and caviar

SALMON	56
TUNA	56
PRAWN	56
VEGETABLE	39

## HANDROLLS (1 PIECE)

Assorted veg and avo with your choice of filling wrapped into a seaweed cone and filled with rice

SALMON	52
TUNA	52
PRAWN	52
VEGETABLE	47

## NIGIRI SUSHI (2 PIECES)

Fingers of Japanese sushi rice topped with seafood

SALMON	38
PRAWN	35

## SASHIMI

Succulent pieces of raw fish, delicately sliced

SALMON 3 PIECES	59
SALMON 5 PIECES	89

