*CARGO HOLD MENU 2019*

***MENU***

***Ingredients used are subject to change based on quality and availability.***

 ***No sharing of main meals.***

***Our Corkage Fee is R 150.00 per bottle.***

***If you wish to bring your own cake, a charge of R50 per person will be applied to the total bill.***

***RESERVATIONS***

***Tank Tables are reserved 2 – 3 weeks in advanced.***

***Due to limited space & availability of tank side tables, we cannot always accommodate table's right next to the tank.***

***Confirmed reservations will be charged R100 per guest who does not arrive at manager’s discretion.***

***PAYMENT***

***All parties of 8 or more will have a service charge of 10% added to the overall total bill.***

***All major credit cards are welcome.***

***Service Charge not included***

***One bill per table.***

***STARTERS***

***PRAWNS WITH MANGO AND CHILI SALSA***

*Prawns shelled, Mango, chili, coriander dressing*

***R95.00***

***VENISON CARPACCIO***

*Thinly sliced venison, parmesan shavings, marinated mushrooms, rocket, olive oil, cracked black pepper, lemon vinaigrette*

***R 95.00***

***HALLOUMI CHEESE (V)***

*Thyme baked halloumi, red peppers, lemon*

***R85.00***

***CALAMARI***

*Patagonian calamari, grilled or fried, soya, garlic, ginger*

***R95.00***

***CHICKEN LIVERS***

*Crispy fried chicken livers, peri-peri dipping sauce*

***R85.00***

***TRADIONAL CHUNKY GREEK SALAD***

*Tomatoes, cucumber, red onion, yellow pepper, olives, feta, Greek dressing*

***R85.00***

***MAIN COURSES***

***SPICED DUCK BREAST***

*Spiced duck, grilled asparagus, fresh tomato and radish salad, sweet potato mash, curried mayonnaise*

***R195.00***

***FISH OF THE DAY***

*Grilled line fish, basmati rice, crispy pomme frittes*

***R185.00***

 ***LAMB SHANK***

*Rosemary, tomato, red wine jus, pan roasted vegetables, creamy polenta*

***R230.00***

***PORK BELLY***

*Apple puree, sprouting broccoli, pommes purée, apple jus*

***R210.00***

***VENISON LOIN***

*Peppered venison loin, musroom puree, roasted beetroot, garlic pommes puree, plum glaze, dried fig crumb*

***R220.00***

***CHILLI GARLIC MUSSELS PASTA***

 *Mussels, chili, garlic, tomato, linguine pasta*

***R170.00***

***CHICKEN***

*Chicken breast, mushrooms and leeks, baby new potatoes*

***R160.00***

***Mushroom Risotto (V)***

*Toasted risotto, mixed mushrooms, parmesan cheese, truffle oil*

***R170.00***

***Seafood Platters***

***All platters are served with basmati rice, French fries and your choice of peri-peri, lemon butter or garlic butter sauces***

***TRIO OF SHELLFISH***

*12 Grilled prawns, 6 grilled langoustines, 2 grilled crayfish*

 ***R500.00***

***APHRODITE PLATTER***

*A combination of grilled kingklip, Patagonian calamari, 5 queen prawns, creamy mussels*

 ***R380.00***

***ZEUS PLATTER***

*One medium Grilled Crayfish, 5 queen prawns & mussels.*

***R395.00***

***PRAWNS NATIONAL***

*Grilled prawns, peri-peri, lemon butter sauce, basmati rice, chips*

***R280.00***

 ***MOZAMBIQUE CHILLI PRAWNS***

*Pan Fried in garlic, lime, chili, lemon, bay leaves, basmati rice, Picco De Gallo salsa, coriander yoghurt*

***R270.00***

***ADMIRAL’S PLATTER***

*Cargo Holds most famed platter for two consisting of crayfish, prawns, mussels, calamari, line fish and langoustines*

***R1200.00***

***Grills***

***Basted with the chefs signature basting and then perfectly flame grilled to your satisfaction. Served with a choice of fries, mashed potato, rice or baby potatoes.***

*Char-grilled Sirloin 300g R165*

*Char-grilled Sirloin 400g R185*

*Char-grilled Fillet 300g R175*

*Char-grilled Fillet 400g R210*

*Our steaks are best served medium rare.*

*We cannot take responsibility for steaks ordered well done.*

*Due to the nature & size of our steaks, grilling time can take up to 30 minutes.*

*Side orders are available according to your preferences*

***SIDE DISHES Extras:***

*French fries Prawns R85.00 Langoustines R160.00*

*New potatoes Crayfish SQ*

 *Mussels R70.00*

*Creamed potatoes Calamari R75.00*

*Gnocchi*

*Mixed seasonal vegetables*

*Side Salad*

***R35.00***

***SAUCES***

*Mushroom sauce*

*Peri-peri sauce*

*Peppercorn sauce*

*Mustard sauce*

*Cheese sauce*

*Café du Paris sauce*

*Tartar sauce*

***R30.00***

*DESSERTS*

***Soft centered chocolate volcano***

*Decadent rich chocolate, vanilla ice cream, chocolate sauce*

***R85.00***

***Seasonal Fruit***

*Seasonal fruit, mint honey, vanilla ice cream*

***R75.00***

***Caramel Apple Crème Brule***

*Candied apples, rich salted caramel, vanilla ice cream*

***R75.00***

***Lemongrass Ice cream***

*Lemongrass ice cream, smashed coconut shortbread*

***R85.00***