

# STARTERS

## On the Rocks

CAPE SEAFOOD CUISINE

### Oysters served fresh on a bed of Forage Kelp

- Natural **R 22 each**
- Oysters Japanese **R 26 each**  
cucumber, pickled ginger and soya dressing

### Cucumber Roll (4pc) **R80**

Spicy cream cheese, avocado, smoked trout wrapped with cucumber, soya sauce and sweet chilli sauce

### Steamed black mussels **R60**

White wine, fennel and cream

### Smoked snoek fishcakes **R70**

Tomato and Cumin Puree, Goats cheese puree and pickled onion

### Salt and pepper squid **R65**

Crisp calamari tubes, chilli jam and dressed wild rocket

### Vegetable Wontons (6pc) **R60**

Deep fried diced vegetable wontons, with sweet chilli sauce

### West Coast Soup **R85**

Fish, mussels and prawn with tomato, garlic and lemon

### Cured Klein Karoo Ostrich Carpaccio **R95**

Pickle Shimenji, mushroom soil and roasted vine tomato

### (V) Caprese Salad **R50**

Roasted tomatoes in sweet wine, mozzarella fior di latte, sundried tomato, balsamic glaze and basil pesto dressing

### (V) Vegetarian Salad **R60**

Cherry tomatoes, mix peppers, poached carrots, crushed almonds on a bed of green lettuce drizzled with balsamic dressing

### (V) Beetroot, pear and blue cheese salad **R95**

Blue cheese dressing, toasted walnuts

## *A bit about us...*

The restaurant has been in uninterrupted operation for over 56 years and displays the same values, drive and professionalism that secured our pristine reputation. These standards are still exuded by all our staff members, who will do their utmost to attend to your every desire. Seating on the brand new terrace allows guests to dine al fresco during summer months and in winter come and enjoy the warm roaring Venetian fire place.

A perfect symbiosis exists between the natural elements and the setting created at On the Rocks. The water spray can literally be touched when the Atlantic raises its waves. It lends a picturesque characterization to the phrase “the Cape of Storms”.

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CAPE SEAFOOD CUISINE

## **Grilled Linefish** R145

Sautéed bacon, green beans, calamata olives, red onion, cherry tomatoes, and rosemary, served on herbed new baby potato salad

## **Poached Linefish** R150

On a bed of tagliatelle and napped with creamy mussels, shrimps and mushroom veloute

## **Seafood Paella** R195

Traditional Spanish dish cooked to Asian style, prawns, calamari, mussels, hard boiled eggs, peas and chorizo accompanied with Chilli-garlic sambals

## **Seared Salmon** R235

Pan fried Norwegian Salmon on bed of wilted spinach, cinnamon butternut rosti, poached vegetables, avocado puree and Béarnaise sauce

## **Cape Malay Seafood curry** R175

Tomato sambals, Raita and jasmine rice

## **(V) Ratatouille** R115

Stewed garlic and rosemary infused vegetables delicately baked topped with Emmental Cheese

## **Gourmet Chicken Cordon Bleu** R120

Dijon mustard infused, stuffed with Gypsy ham and Emmental cheese, served with sautéed garlic potatoes, carrot and mushroom sauce

## **8 Deep sea prawns** R280

- Meuniere, garlic butter, lemon and parsley Jasmine rice and side salad
- Sautéed with garlic, crushed chilli, coriander and turmeric, savoury rice, green salad

## **Lamb Shank** R250

Slow roasted, red wine jus, carrot puree and served on a bed of exotic mushroom risotto

## **Ostrich Fillet a la Bordelaise** R165

Cooked delicately, mashed vegetables, caramelized onion puree and medium light Burgundy sauce

## **Classic Beef Fillet** R195

250g pure Fillet, topped with flambéed mushroom and Brandy sauce, risotto with shiitake mushrooms, confit tomato and carrot chips

## **Slow Roasted Pork Belly** R185

Mustard seed pomme puree, spiced apple chutney and double cream mustard sauce, sautéed asparagus and carrot chips

## **Rib-Eye Bulgogi** R185

BBQ grilled beef, sautéed mix peppers, and grilled shiitake mushrooms, soybean sprouts, pickled ginger and jasmin rice

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# DESSERTS

## On the Rocks

CAPE SEAFOOD CUISINE

<b>Belgian Ice Cream Waffle</b>	<b>R65</b>	<b>Crème Brule</b>	<b>R45</b>
Topped with doubled whipped cream and Vanilla ice cream, fresh berries and chocolate sauce		Spun sugar and summer berry coulis	
<b>Dark Chocolate Truffle Ball</b>	<b>R45</b>	<b>Baked Cheese Cake</b>	<b>R50</b>
Crunchy homemade chocolate truffle with double thick outside crunch and vanilla ice cream		Ginger crust and berry coulis	
		<b>Banana Ice</b>	<b>R40</b>
		Fresh banana, crushed ginger nut biscuits and vanilla ice cream drizzled with maple syrup	

### *A bit about us...*

On the Rocks is the crown jewel of the Seascapes Collection Group of restaurants in Bloubergstrand. Tourists from all around the world find their way to On the Rocks to enjoy the most magnificent view of Table Mountain and Robben Island as the sunset over Robben Island is world renowned. At On the Rocks you will be able to enjoy the might of the Atlantic Ocean, which breaks within only a touch from our restaurant.

On the Rocks holds the promise of majestic tranquility as the waves crash at your feet and the cool breeze caress your skin. Ships entering Table Bay, dolphins surfing the waves, whales putting on a formidable display and post card sunsets often compete for your attention.

Specializing in engagement parties, weddings, renewing of vows or any other function. On the Rocks Restaurant is simply a destination for any special occasion.

Remember to check out The Seaside Coffee Hatch, situated next to our entrance. It offers specialty coffees and delectable pastries from 7am every day, to the cyclists, runners and leisurely strollers of the Bloubergstrand community.