

ENTRÉES

- Prawn soup R 110
Roast tomato soup R 70
Freshly shucked West Coast oysters :
-Natural R 25 EACH
-Bloody Mary jelly R 27 EACH
-Vietnamese Dressing R 27 EACH
Trinchado, Pan-fried cubes of lean fillet of beef served with a tangy, lightly spiced sauce R 89
Moules marinières (mussels) steamed with white wine, garlic, thyme, and a touch of cream R 89
Sautéed prawns with garlic, chilli, caper berry and chenin blanc R 97
Carpaccio of beef with deep fried shallots, parmesan and truffle dressing R 89
Grilled calamari tubes with a light garlic marinade R 89
Miso salmon, Asian style accompanied with a citrus dressing R 89

SALADS

- Mediterranean grilled calamari salad R 105
Roast beetroot and goats cheese salad R 79
Greek salad R 79
Caramelised pear and gorgonzola salad with honey and mustard dressing R 79
Roasted vegetable and quinoa salad with cabernet and basil vinaigrette R 79
Thai beef salad R 95

SHELLFISH

All shellfish is served with a choice of chips or rice. Butterfied and grilled with:

-garlic, white wine, olive oil and paprika

Or

-lemon, garlic, chilli and parsley

- Queen prawns SQ
King prawns SQ
Langoustines SQ
Lobster SQ
Seafood linguini, thyme and riesling SQ
Seafood platter for two SQ

FISH

- Grilled line fish R 190
Salmon teriyaki grilled and marinated in teriyaki served with mash and drizzled with sweet soya and sesame dressing R 210
Baby kingklip with vegetables risotto (when available) R 230
Calamari R 200

SIDES

- Potatoes, Pastas and Rice:**
French fries / Baked Potato R 40
Wild mushrooms linguine R 50
Vegetarian risotto R 50
Dauphinoise potatoes R 50
Garlic roll R 12