



Starters

Oysters 21.00ea

Served on a bed of lettuce with crushed ice

Cheesy Garlic Snails 90.00

6 snails in a rich creamy garlic sauce with grilled cheese

Garlic Butter Snails 80.00

6 snails grilled in a garlic butter sauce served with brown bread

Creamy Garlic Mussels 85.00

6 half shell mussels in a creamy garlic sauce

Victorian Mussels 90.00

6 half shell mussels in a white wine, garlic and parsley broth

Calamari 75.00

Deep fried calamari strips with a side of rice and tartar sauce

Peri-peri Chicken Livers 60.00

Chicken livers pan fried with onion and a home made peri-peri sauce

Creamy Peri Chicken Livers 70.00

Chicken livers cooked in a creamy peri-peri sauce

Crumbed Mushrooms (V) 70.00

Button mushrooms lightly crumbed and deep fried, served with a creamy herb sauce

Prawn Cocktail 110.00

Prawn tails served in a home made pink sauce on a bed of lettuce

Cheesy Garlic Roll 35.00

Fresh round roll filled with a rich garlic butter topped with grilled cheese

Garlic Roll 25.00

Fresh round roll filled with garlic butter

Mussel Soup 80.00

Rich and creamy mussel soup served with brown bread

Soup of the Day 50.00

Ask waiter for current selection

Salads

French Salad 60.00

Salad green, baby tomato, cucumber, peppers, red onion and radish

Greek Salad 75.00

French salad with olives and feta cheese

Top Up 50.00

Add grilled chicken or calamari to your salad



Lobster

Grilled Lobster 130.00 p/100g

Butterflied and grilled with our lemon butter sauce

Lobster Thermidor 145.00 p/100g

Lobster cooked in a rich creamy, cheese, mushroom and port sauce, served in the shell with gratinated cheese. Flambeed with brandy at the table

Lobster Mayonnaise 140.00 p/100g

Cold lobster mixed with mayonnaise served on a bed of salad with boiled egg. Please be advised this dish has a minimum preparation time of 45minutes

Platters

Seafood Platter 190.00

Selection of prawns, calamari and dorado

Lobster Platter for One 450.00

Baby lobster, prawns, calamari, dorado and creamy mussels

Lobster Platter for Two 820.00

2 baby lobster, prawns, calamari, dorado and creamy mussels

Vegetable Platter (V) 110.00

Baked potato, crumbed mushrooms and a selection of seasonal vegetables, served with a choice of cheese or mushroom sauce

Specialties

Whiskey Cream Prawns 230.00

Queen prawns flambeed in whiskey and then cooked in a whiskey and cream broth

Calamari Stack 170.00

Grilled calamari steaks topped with prawns and served with a creamy lemon sauce

Surfers Fillet 260.00

200g fillet topped with crispy onion rings, creamy mussels and queen prawns served with a creamy mussel sauce

Fillet Rossini 190.00

200g fillet topped with creamy peri-peri chicken livers

Lobster Bisque 180.00

Rich tomato and cream based soup infused with lobster stock and a hint of cayenne pepper, served with a half tail of lobster

**Main meals are served with your choice of rice, chips, vegetables or salad



Seafood

Prawns 235.00

12 queen prawns grilled in our lemon butter sauce

Scampi 170.00

Queen prawn tails deep fried in a crispy batter and served with our home made tartar sauce

Calamari 120.00

Tender calamari steak strips either grilled in lemon butter or fried in crispy batter served with a butter sauce or tartar sauce

Line Fish 165.00

Grilled fish of the day. Ask waitress for available selections

Kingklip 210.00

280g fillet of kingklip grilled in lemon butter sauce

Sole 95.00 p/100g

Lightly floured and grilled whole sole. Ask waiter for available sizes

Hake 95.00

Whole fillets of hake either lightly dusted with flour and grilled or battered and deep fried served with a butter sauce or tartar sauce

Grill

Rump 200g 120.00

200g rump with fat cooked on a cast iron grill to your taste

Rump 300g 155.00

300g rump with fat cooked on a cast iron grill to your taste

Fillet 200g 155.00

Tender fillet cooked on a cast iron grill to your tastes

Fillet 300g 220.00

Tender fillet cooked on a cast iron grill to your tastes

Pork Ribs 600g 195.00

Smoked belly pork short ribs in our special honey and BBQ glaze

Chicken Schnitzel 115.00

Flattened and crumbed chicken breast grilled till golden and crispy, served with either a cheese or mushroom sauce

****Main meals are served with your choice of rice, chips, vegetables or salad**



Pasta

Pescatore 165.00

Selection of prawns, mussels, calamari and hake in a napolitan sauce

Bolognese 125.00

Topside beef mince cooked in a rich napolitan sauce with red wine, herbs and garlic

Napolitano 95.00

Rich tomato, onion, garlic and herb sauce

Combos

Prawns & Calamari 165.00

4 grilled prawns with grilled or deep fried calamari strips

Hake & Calamari 115.00

Single fillet of grilled or deep fried hake with grilled or deep fried calamari strips

Scamp, Ribs & Calamari 210.00

4 fried scampi, 200g of pork belly short ribs and grilled or deep fried calamari strips

Prawns, Calamari & Hake 210.00

4 grilled prawns, single fillet of grilled or deep fried hake with grilled or deep fried calamari strips

Curry

Thai Green Prawn 170.00

Coconut cream based aromatic curry with fresh peppers and green beans

Thai Green Chicken 120.00

Coconut cream based aromatic curry with fresh peppers and green beans

Thai Chicken & Prawn 150.00

Coconut cream based aromatic curry with fresh peppers and green beans

Thai Green Vegetable (V) 105.00

Coconut cream based aromatic curry with fresh peppers, green beans and seasonal vegetables

Natal Lamb 155.00

Traditional tomato based curry with rich spices, served with rice and a poppadum

Natal Vegetable (V) 95.00

Traditional tomato based curry with rich spices, served with rice and a poppadum

Sauces

Creamy 35.00

Choice of pepper, cheese, garlic, mushroom, lemon

Butter 25.00

Choice of lemon, garlic or peri-peri

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Guppy Menu

Hake Nuggets 65.00

Hake fillet nuggets deep fried in a light crispy batter

Calamari 75.00

Calamari strips deep fried in batter

Chicken Strips 80.00

Crumbed chicken breast strips served with a cheese sauce

Spaghetti Bolognese 70.00

Traditional beef mince bolognese served with spaghetti

Vienna & Chips 40.00

Two vienna sausages served with chips

Desserts

Creme Brulee' 65.00

Creamy set custard dessert with a crisp melted sugar top

Chocolate Samosa's 65.00

Home made samosa's filled with chocolate, strawberries and nuts, served with ice-cream

Black Cherry Parfait 75.00

Layers of warm black cherry sauce, cream and ice-cream, topped with black cherries

Coppa Italia 65.00

Bits of chocolate, cherries and nuts folded into creamy vanilla ice-cream

Chocolate Mousse 65.00

Rich chocolate mousse served with cream or ice-cream

Home Baked Pudding 55.00

Ask waiter for the home baked sponge pudding of the day served with custard

Ice-Cream & Chocolate Sauce 45.00

Vanilla ice-cream served with chocolate sauce