

eat  
drink  
party  
play

bigblu  
restaurant

# MENU

## Starters

### **Mossel Bay Wild Oysters 20ea**

Subject to availability. Mossel Bay wild oysters, fresh from the sea served with lemon wedges, Tabasco and black pepper.

### **Snails 45**

6 Delicious snails in a creamy garlic, white wine and fennel sauce served with toasted bread.

### **Mussels 48**

8 Mussels in the half shell with a creamy garlic, white wine and fennel sauce or try our hot and spicy peri-peri sauce, both served with savoury rice.

## Salads

### **Big Blu Salad 60**

Fresh greens, tomato, onion, cucumber, grilled apple, pineapple, capers and a citrus dressing.

### **Grilled Chicken Salad 65**

Grilled chicken breast, fresh greens, tomato, onion, cucumber, grilled apple, pineapple and a honey and mustard dressing

### **Calamari and Prawn Salad 80**

5 Prawns grilled in white wine, garlic and fennel, grilled calamari, fresh greens, tomato, onion, cucumber and a tartar sauce dressing



**PAIR**

200g Sirloin  
with a  
Castle 300ml  
Draught  
for only  
**103**

**PAIR**

Chicken  
Burger  
with a  
Castle Lite  
for only  
**80**

**PAIR**

Prawns  
with a  
Castle 1895  
Draught  
for only  
**140**

**PAIR**

Calamari  
with a  
Flying Fish  
(Any Flavour)  
for only  
**73**

**PAIR**

Chicken Wings  
with a  
Brutal Fruit  
Mango Goji  
for only  
**80**

**Meat****Sirloin 200g 95 300g 115**

Succulent sirloin steak, seasoned with salt & pepper, pan seared in butter, rosemary & garlic and grilled to your temperature requirements, with a side order of chips.

**Pinotage Beef Burger 68**

180g pure beef patty mixed with fresh rosemary, parsley, garlic, salt and pepper and a generous helping of pinotage for extra flavour served on a fresh Portuguese roll, crisp lettuce, tomato, onion, dill cucumber with a side order of chips

**Sauces****Cheese, pepper, mushroom & garlic 15****Combo Meals****Wings and Calamari 85**

4 Grilled chicken wings in a sticky basting sauce, 100g of calamari deep fried in a crispy golden batter served with a side order of chips and tartar sauce.

**Herbed Hake & grilled Calamari 95**

180-210g Hake fillet grilled to perfection with a mixture of fresh heros, 100g of grilled calamari served with a side order of chips and tartar sauce.

**Hake and Calamari 95**

180-210g Hake fillet covered in flour and spices grilled to perfection, 100g of calamari deep fried in a crispy golden batter, served with a side order of chips and tartar sauce

**Fish and Mussels 95**

180-210g Hake fillet covered in flour and spices, grilled to perfection, 8 Mussels in the half shell with a creamy garlic, white wine and fennel sauce with a side order of chips and tartar sauce

**Surf and Turf 185**

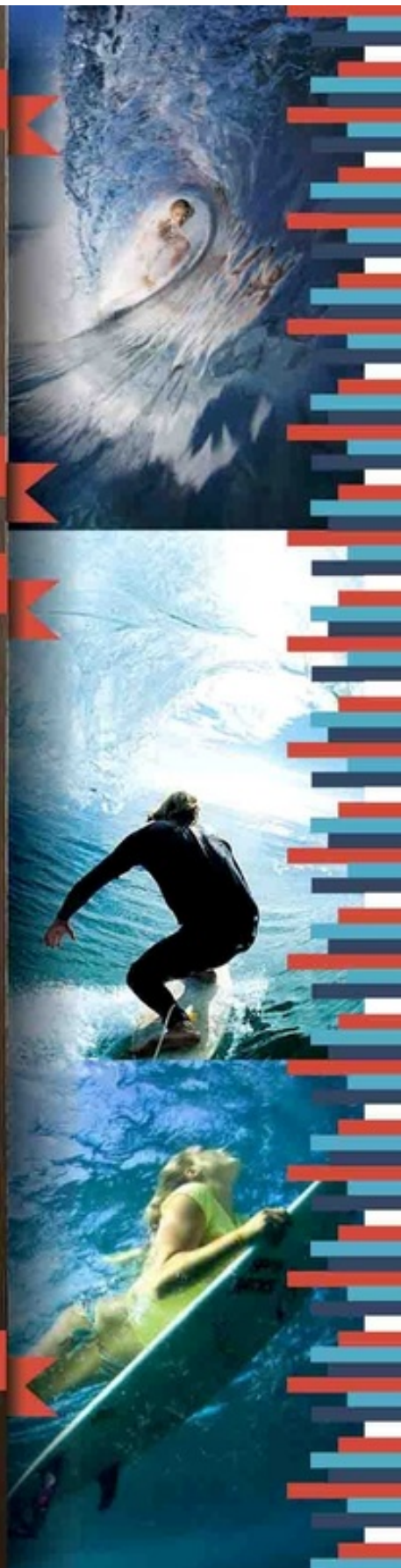
Succulent sirloin steak, seasoned with salt & pepper, pan seared in butter, rosemary and garlic, 5 prawns grilled in white wine, garlic and fennel, 8 Mussels in the half shell with a creamy garlic, white wine and fennel sauce with a side order of chips

**Dessert****Ice cream 36**

Served with rich dark chocolate sauce

**Malva Pudding 50**

SA's favourite sponge cake dessert served with ice cream







## Chicken

### Crumbed Chicken Strips 65

Succulent deep fried strips of chicken breast, crumbed in spicy breadcrumbs, with a side order of chips and sweet chilli sauce.

### BBQ Chicken Wings 70

6 Flame grilled chicken wings in a delicious sticky basting sauce with a side order of chips.

### Chicken Burger 68

Tender deep fried chicken breast, crumbed in spicy breadcrumbs served on a fresh Portuguese roll, crisp lettuce, tomato, onion, dill cucumber and a side order of chips and Wendy's famous spicy perinaise.



## Fish

### Hake 70

180-210g Hake fillet covered in flour and spices, grilled to perfection, with a side order of chips and tartar sauce

### Herbed Hake 78

180-210g Hake fillet covered with fresh rosemary, dill, lemon zest and garlic, grilled to perfection, with a side order of chips and tartar sauce.

### Calamari 68

200g tender Calamari strips deep fried in a crispy golden batter with a side order of chips & tartar sauce.

### Prawns 145

10 Prawns (21-25) pan fried in white wine, garlic and fresh dill with a side order of savoury rice

### Seafood platter 220

180-210g Hake fillet, 8 mussels in creamy garlic sauce, 5 pan fried prawns, 100g calamari deep fried in a crispy golden batter with a side order of rice and chips.



## Kiddies Meals

only for kids under 12

### Crumbed Chicken Strips 33

Succulent deep fried strips of chicken breast, crumbed in spicy breadcrumbs, with a side order of chips and sweet chilli sauce

### Calamari 33

100g tender Calamari strips deep fried in a crispy golden batter with a side order of chips & tartar sauce.





# BEER & WINELIST

## Beers & Coolers

### Castle Lager Draught 500ml 28 Castle Lager Draught 300ml 22

Has a clean, slightly dry taste. A little bitter with a gentle lingering aftertaste. From barley to bottling, it takes a patient 18 days in total to create a Castle Lager. Perfectly paired with just about everything.

### Castle Lite Draught 500ml 30 Castle Lite Draught 300ml 22

Undergoes low temperature fermentation to create a cleaner and crisper beer. Castle Lite Draught is the only draught served at sub-zero in South Africa. Perfectly paired with fish dishes and traditional braais.

### Castle Lager 20

This beer, with its lightly hopped aroma, encompasses a blend of sweetness and delicate bitterness which lingers on the palate. A pale straw to gold-coloured beer, it complements every meal, in particular a braai.

### Hansa Pilsener 20

Light on the palate with a crisp hop bitterness, Hansa Pilsener's green and grassy aroma is brewed with the Koss of the Saaz Hop. It is the ideal accompaniment for fish dishes, including sushi.

### Carling Black Label 20

Characterised by its fruity, banana-like aroma reminiscent of pears and apples, Carling Black Label is a refreshing choice. Its slightly sweet, low bitter flavour works well with mutton curry and traditional braais.

### Castle Lite 22

Castle Lite's clean, dry taste works well with everything, in particular with fish dishes, sushi and traditional braais. Its balanced bitterness and hoppy aroma (with characteristic green grassy notes) makes it a refreshing choice.

### NEW Castle Lite Lime 22

Extra cold refreshing beer, with fresh lime aroma, with hints of lime and lemon citrus flavour. Starts with the Lime aroma and is followed through by the great taste of beer.

### NEW Castle Chocolate Milk Stout 22

Black and opaque in colour, this beer is creamy and toffee-like, with a characteristic roasted flavour. Its toasty caramel, coffee and nutty aroma is indicative of a good bitterness which lingers on the tongue. Castle Milk Stout partners well with oxtail, cassoulet and chocolate desserts.

### NEW Castle 1895 26

New! Ask your waiter for more information.

### NEW Carling Blue Label 22

It is the South African Breweries first single malt variety beer, which comes with a rich malty flavour, a subtle yet complex aroma and a satisfyingly smooth finish. The recipe, as designed by our master brewers ensures a special drinking experience, full of flavour.

### Miller Genuine Draft 22

This golden brew, with its lightly fruity aroma, contains low hop flavours which are incredibly smooth on the palate. Miller Genuine Draft is slightly sweet with no lingering bitterness, and works well with salmon.

### Peroni 22

Slightly sweet with a good crisp bitterness, Peroni is a classic, refreshing choice. An authentic Italian brew, its unique hop aroma complements all seafood dishes, such as seared tuna with black pepper.

### NEW Flying Fish Apple/Lemon/Orange 22

New! Ask your waiter for more information.

### NEW Brutal Fruit Mango Goji 28

NEW Brutal Fruit Mango Goji Energy Cooler. Ask your waiter for more information.

### Brutal Fruit 22

Brutal Fruit is a refreshing fruity cocktail with a dash of alcohol. It is made from a fusion of natural fermentation and the flavours of real fruit juice. Brutal Fruit comes in seven sensational variants: Mango, Uchi, Lemon, Strawberry, Peach, Cranberry and the new Apple-Ginger.

## House Wines

### Sunninghill Dry White 65

### Sunninghill Rose 65

### Sunninghill Red 70

## Wine per Bottle

### Jakkalsvlei Sauvignon Blanc 125

Seamlessly layered flavours ranging from tropical fruit to lime, guava and gooseberry, leading up to a crisp finish. Crisp, fresh, and lively on the palate, with a vibrant tropical grapefruit note. Long lasting finish.

### Jakkalsvlei River Cuvée (Chenin Blanc/Sauvignon Blanc) 115

This classic blend shows refreshing flavours of lime citrus and mango, with a hint of floral tones, resulting in a well-rounded dry wine with a soft lingering finish.

### Jakkalsvlei La Perlé Rosé 115

Fragrant, playful, fresh and fun! A refreshing wine with strawberry and watermelon fruit flavours with a hint of effervescence.

### Jakkalsvlei Mount Cuvée (Pinotage / Merlot) 130

This is the wine to choose when you're looking for vivid, mouth-filling fruit flavours. On the nose, you'll find rich aromas of plums and blackcurrant. The wine is medium-bodied with concentrated berry flavours, well-structured tannins and a delightful lingering aftertaste.

### Jakkalsvlei Coffee Pinotage 150

An oak-matured wine with dark berry fruit and roasted coffee bean flavours and a smoky, spicy palate. Smooth tannins ensure a fruit-driven, lingering aftertaste.



Add  
*some*  
extra  
flavour  
to your  
*meal*  
apple  
lemon  
orange