

Starters

FRESH OYSTERS

TRADITIONAL OR JAPANESE STYLE: Japanese dressing caviar, spring onion and soy

R 23

SPRING ROLLS each Served with sweet chilli sauce

R 22

GRILLED HALLOUMI Dressed with olive oil & black pepper

R 69

CRISPY S&P CALAMARI Baby Calamari tubes coated with a spicy seasoning, crumbed & flash fried. Served with homemade tartar sauce

R 69 **NEW**

GRILLED CALAMARI Calamari tubes grilled *TRADITIONAL, CAJUN OR SPICY PORTUGUESE PERI PERI*

R 69

ROCK SHRIMP TEMPURA Queen prawns out of the shell prepared fresh tempura style and served with salad garnish & a spicy Japanese mayo sauce

R 79

BAKED CAMEMBERT A full camembert wheel, baked in the oven and topped with warm caramelized onion. Served with crispy toasted Brioche

R 79 **NEW**

FRESH BLACK MUSSELS Steamed the Belgium way. Alternatively have it with a sauce: *CAPE MALAY, GREEN THAI, CREAMY CAPER, NAEPOLITAN*

R 75

TEMPURA PRAWNS Queen prawns prepared fresh tempura style and served with Queen prawns prepared fresh tempura style and served with

x3 R 79
x6 R159

Salads

TOMATO & ONION SALAD A simple salad of sliced tomato and onion topped with a splash of olive oil and a sprinkle of dried organum

R 29 **NEW**

GREEK SALAD Mixed salad greens, tomato, carrots, mixed peppers, bean sprouts, cucumber, onion, feta and calamata olives. Tossed in our homemade French dressing

R 69

CEASAR SALAD Traditional Cos lettuce, homemade ceasar dressing, anchovy fillets, topped with a boiled egg, croutons and parmesan shavings

R 75

COBB SALAD Iceberg lettuce, tomato, cucumber, avo and crispy bacon bits. Topped with blue cheese served with our homemade French dressing

R 79 **NEW**

MOZZARELLA SALAD A classic Italian salad with mozzarella cheese, avo and tomato. Topped with olive oil and seasoned with rock salt and cracked black pepper

R 89 **NEW**

CAJUN CHICKEN SALAD Classic French salad, topped with freshly grilled Cajun chicken strips & fresh avo

R 95

HALLOUMI SALAD Mixed salad greens, tomato, cucumber, onion, bean sprouts, grilled halloumi, avo and our homemade French dressing

R 95 **NEW**

CALAMARI SALAD Mixed salad leaves and iceberg lettuce, tomato, avo & grilled Cajun calamari dressed with a Marie rose sauce

R115 **NEW**

SEARED TUNA SALAD Mixed salad greens, cucumber, nori, pickled radish & seared tuna dressed with a fantastic miso dressing

R115

Mains

- FISH & CHIPS** Served with tartar sauce **R 99**
- CHICKEN NOODLE STIR-FRY** **R 95**
- GRILLED HAKE** Fresh hake cut and grilled. With your choice of: LEMON OR GARLIC BUTTER **R109**
- CHICKEN ESPETADA** Chicken fillets skewered and cooked on the open fire. **R109**
**PHILIP STYLE OR PERI PERI*
- CRUMBED CHICKEN** Pinko crumbed chicken schnitzel topped with a creamy mushroom sauce **R115**
- BABY SOLE (4)** Served with chips, savory rice or salad **R129**
- CRUMBED CALAMARI** Served with chips, savory rice or salad and homemade tartar sauce **R125**
- CHICKEN CURRY** CAPE MALAY OR GREEN THAI CURRY **R125**
- FRESH BLACK MUSSELS** Steamed the Belgium way. Alternatively have it with a sauce: CAPE MALAY, GREEN THAI, CREAMY CAPER, NAEPOLITAN **R139**
- CRISPY S&P CALAMARI** Baby Calamari tubes coated with a spicy seasoning, crumbed and flash fried **R139 NEW**
- GRILLED CALAMARI** Calamari tubes grilled *TRADITIONAL, CAJUN OR SPICY PORTUGUESE PERI PERI* **R139**
- LINEFISH OF THE DAY** 300gr fresh linefish grilled or done on the coals Philip style **R145**
- FRESH TUNA STEAK (SEASONAL AVAILABILITY)** Prepared on the coals Philip's style or wasabi glazed. We suggest you have your tuna steak medium rare **SQ**
- BABY KINGKLIP (SUBJECT TO AVAILABILITY)** Fresh whole kingklip, marinated with herbs and spiced cooked on the open fire and basted with a butter and soy marinade, served whole on the bone **SQ**
- NORWEGIAN SALMON** Prepared on the coals Philip's style or wasabi glazed. We suggest you have your salmon medium rare **R195**
- BAKED LINEFISH (SUBJECT TO AVAILABILITY)** Fresh whole line fish, marinated with herbs and spiced cooked on the open fire and basted with a butter and soy marinade, served whole on the bone **100gr R 25**



Shellfish & Platters

OUR TIGER, KING & QUEEN PRAWN, ARE ALL GRILLED WITH YOUR CHOICE OF LEMON OR GARLIC BUTTER, ON THE COALS PHILIP STYLE OR PORTUGUESE STYLE (SPICY)

QUEEN PRAWNS (6)	R169
KING PRAWNS (6)	R239
TIGER PRAWNS (PER KG) When available	SQ NEW
PRAWN & CHICKEN CURRY CAPE MALAY OR GREEN THAI CURRY	R139
PRAWN CURRY (OUT OF SHELL) CAPE MALAY OR GREEN THAI CURRY	R145
SURF & TURF PLATTER Rump steak 250gr, crumbed calamari, grilled halloumi, 1 chicken kebab & 1 spring roll. Served with chips	R209 NEW
CHEF CHRIS'S FISH PLATTER Line fish, 2 baby sole, fresh grilled hake, crumbed calamari. Served with chips	R269 NEW
LEMON BUTTA PLATTER 2 Baby sole, crumbed calamari, Portuguese calamari tubes, grilled hake & 2 spring roll. Served with chips & rice	R295 NEW
SEAFOOD PLATTER Baby sole, line fish, crumbed calamari, fresh mussels, calamari tentacles & prawns. Served with chips & rice	R429
SEAFOOD PLATTER TO SHARE Baby sole, line fish, crumbed calamari, fresh mussels, calamari tentacles & prawns. Served with chips & rice	R689

Combo's

HAKE & FRIED CALAMARI	R129
HAKE & GRILLED CALAMARI	R149
HAKE & 3 QUEEN PRAWN	R159
SOLE & FRIED CALAMARI	R129
SOLE & GRILLED CALAMARI	R149
SOLE & 3 QUEEN PRAWN	R159
CALAMARI (3 WAYS)	R149
STEAK & FRIED CALAMARI	R139
STEAK & S&P CALAMARI	R159 NEW



Steaks

WE ONLY STOCK THE FINEST SOUTH AFRICAN BEEF AT LEMON BUTTA. ALL OUR STEAKS ARE MATURED ON SITE FOR AT LEAST 28 DAYS. STEAKS ARE ALL GRILLED ON AN OPEN FIRE AND BASTED WITH OUR FAMOUS BASTING

RUMP STEAK 250gr	R129
RUMP STEAK ESPETADA 250gr	R129
RUMP STEAK 300gr	R145
PORTUGUESE RUMP 300gr Served with an egg on top	R145
NEW YORK CUT SIRLOIN 350gr	R149
AFFETTATO STEAK 350gr Sirloin steak seasoned with rock salt & black pepper, done on the open fire medium rare, rested, sliced and topped with a light olive oil marinade and topped with freshly grated parmesan cheese	R149 NEW
RIB EYE STEAK 250gr	R169 NEW
FILLET STEAK 270gr	R169

Side Orders

WARM PITA BREAD	R 10
FRIED ONION RINGS	R 25 NEW
STIR FRY VEGETABLES	R 25
CREAMY CRISPY PEPPER CHIPS	R 35 NEW
CREAMY MUSHROOM CHIPS	R 35 NEW

Hamburgers

LEMON BUTTA USES ONLY THE FINEST SOUTH AFRICAN BEEF TO HAND MAKE OUR 200GR PATTYS DAILY SERVED ON OUR HOMEMADE ROLLS. ALL OUR BURGERS ARE GRILLED TO ORDER ON AN OPEN FIRE AND BASTED WITH OUR FAMOUS BASTING.

BEEF BURGER	R 79
BEEF BURGER WITH SAUCE	R 89
CHICKEN BURGER	R 75
CRISPY CHICKEN & MUSHROOM BURGER	R 89 NEW
CHEESE BURGER	R 89
BACON & AVO BURGER	R 99 NEW
CAMEMBERT & CARAMELISED ONION BURGER	R109 NEW
DOUBLE BEEF BURGER 400gr	R109
DOUBLE SAUCE BURGER 400gr	R129

Sauces

PEPPER SAUCE / MUSHROOM / CREAMY CAPER	R 25
GREEN THAI CURRY / CAPE MALAY	R 20

Kiddies

CRUMBED CALAMARI & CHIPS
CRUMBED CHICKEN & CHIPS
2 BABY SOLE & CHIPS
GRILLED HAKE & CHIPS
S&P CALAMARI & CHIPS
4 PC CALIFORNIA ROLL
4 PC SALMON ROLL
4 PC TUNA ROLL

R 55
R 59
R 65
R 69 **NEW**
R 69 **NEW**
R 45
R 45
R 45

Desserts

VANILLA CRÈME BRULEE
CHOCOLATE MOUSSE
FLAKE BAKED CHEESE CAKE
LEMON MERINGUE ICE CREAM
CHOCOLATE BROWNIES
WHITE CHOCOLATE CRÈME BRULEE
HALVA ICE CREAM
CHOCOLATE FONDANT
MILLIE FEULLIE

R 35
R 35
R 39
R 39 **NEW**
R 39
R 39
R 39
R 45
R 49 **NEW**

After Dinner

DOM PEDRO'S & SPECIALITY COFFEE'S

GRAPPA Nardini, Della Cia Cabernet/Merlot, Antonella

COGNAC & BRANDY Remy Martin, Courvossier, Bisquit VS, Klipdrift Gold, Richeliu 10yr

WHISKEY & BOURBON Johnnie Walker Black, Johnnie Walker Blue, Johnnie Walker Gold, Johnnie Walker Platinum, Jamesons, Jack Daniels, Bells, J&B rare

SINGLE MALT WHISKEY Glenfiddich 12yr, Balvenie 12yr, Glen Murrangie 10yr

LIQUEURS Cointreau, Drambuie, Patron, Jagemaster, Caramel Vodka, Frangelico, Tequila Gold, Amarula, Cape Velvet, Sherry, Port & more



Starters

CRABSTICK SALAD

R 55

OCTOPUS SALAD When available

R 59

TUNA ROSES 3 PC

R 55

TUNA BOMB 3 PC

R 65

NEW SALMON ROSES 4 PC

R 65

TRADITIONAL SALMON ROSES 3 PC

R 89

ROCK SHRIMP TEMPURA Queen prawns out of the shell prepared fresh tempura style and served with salad garnish & a spicy Japanese mayo sauce

R 79

DOUBLE ROCK SHRIMP

R139

LINEFISH MISO YAKI Linefish grilled on an open fire topped with our miso sauce

R 79 **NEW**

TUNA MISO YAKI Tuna grilled on an open fire topped with our miso sauce.

R 79

CRISPY RICE BOWL Steamed sushi rice topped with Jap mayo, seven spice, sesame seed, spring onion, fresh fish of choice & tempura crumbs.
WITH YOUR CHOICE OF THE FOLLOWING TOPPINGS:

NEW

LOCAL FISH RAW

R 69

TUNA SEARED

R 75

PRAWN STEAMED

R 85

Maki Rolls

6 PC

VEGETABLE MAKI ROLL

R 39

LINEFISH MAKI ROLL

R 45

TUNA MAKI ROLL

R 45

PRAWN MAKI ROLL

R 55

SALMON MAKI ROLL

R 59



Modern Sashimi

THINLY SLICED FISH TOPPED WITH FINELY SLICED SWEET RED ONION, SPRING ONION & CAVIAR. TOPPED WITH A LIGHT PONZU DRESSING.

LOCAL FISH	R 85
FRESH TUNA	R 95
SEARED TUNA	R 95
SALMON & TUNA	R119
FRESH SALMON	R129
SEARED SALMON	R129

Seared Tataki

SEASONED WITH ROCK SALT & BLACK PEPPER, A TOUCH OF CHILLI, SEARED ON THE FIRE WITH GARLIC BUTTER. SLICED THIN AND SERVED WITH AN ASIAN MISO DRESSING, SPRING ONION, SESAME SEED & 7 SPICE

TUNA	R 95
BEEF FILLET	R105
SALMON	R129

Nigiri

2 PC

LOCAL FISH	R 35
OCTOPUS	R 35
FRESH TUNA	R 39
SEARED TUNA	R 39
PRAWN STEAMED	R 45
FRESH SALMON	R 49
SEARED SALMON	R 49
PRAWN INARI (CURD)	R 65
GRILLED EEL	R 75

Sashimi

LOCAL FISH 3 PC	R 39
LOCAL FISH 6 PC	R 59
FRESH TUNA 3 PC	R 35
FRESH TUNA 6 PC	R 69
SEARED TUNA 3 PC	R 35
SEARED TUNA 6 PC	R 69
FRESH SALMON 3 PC	R 49
3 X 3 (3 SALMON/3 TUNA)	R 79
FRESH SALMON 6 PC	R 95
SEARED SALMON 6 PC	R 95

Nigiri Platters

- LINEFISH NIGIRI (10 PC)** 3pc traditional linefish maki, 1pc crab, 2pc prawn, 1pc tuna, 1pc salmon, 2pc linefish **R139 NEW**
- ASSORTED NIGIRI (12 PC)** 3pc traditional tuna maki, 1pc crab, 2pc prawn, 2pc tuna, 2pc salmon, 2pc linefish **R195 NEW**
- HALF PORTION (8 PC)** 3pc traditional tuna maki, 1pc crab, 1pc prawn, 1pc tuna, 1pc salmon, 1pc linefish **R129 NEW**
- TUNA NIGIRI (14 PC)** 6pc traditional tuna maki, 2pc tuna, 2pc seared tuna & 4pc spicy tuna California roll **R139 NEW**
- HALF PORTION (9 PC)** 3pc traditional tuna maki, 1pc tuna, 1pc seared tuna & 4pc spicy tuna California roll **R 99 NEW**
- SALMON & TUNA (14 PC)** 6pc tuna traditional maki, 2pc tuna, 2pc salmon & 4pc spicy salmon california **R185 NEW**
- SALMON MIX (13 PC)** 3pc salmon traditional maki, 2pc salmon, & 4pc spicy salmon California, 4pc salmon shogun **R195 NEW**

Mixed Platters

- TUNA MIX (10 PC)** Tuna sashimi 2pc, Tuna nigiri 2pc, Tuna rose 2pc, Spicy tuna roll 4pc **R129 NEW**
- LINEFISH MIX (12 PC)** Tuna sashimi 2pc, Tuna nigiri 2pc, Linefish nigiri 2pc, Linefish sashimi 2pc, Spicy tuna roll 4pc **R149 NEW**
- SALMON HALF (11 PC)** Salmon sashimi 2pc, Salmon nigiri 2pc, Seared salmon sashimi 1pc, Seared salmon nigiri 1pc, Salmon roses 1pc, Alaska roll 4pc **R165 NEW**
- MAKI FULL HOUSE (16 PC)** Alaska spicy roll 4 pc, Samurai 4pc, Rock shrimp roll 4 pc, Rainbow roll 4 pc **R219 NEW**
- SALMON DELUX (18 PC)** Salmon sashimi 2pc, Salmon nigiri 2pc, Seared salmon sashimi 2pc, Seared salmon nigiri 2pc, Salmon roses 2pc, Alaska roll 4 pc, New salmon rose 4pc **R275**
- ROCK UR WORLD (18 PC)** Skyscraper 4pc, Samurai 4pc, Salmon shogun 4pc, New style rainbow roll 4pc, Salmon bomb 2pc **R319**



Signature Sushi (8 PC)

- SKYSCRAPER 4 PC** Avo & crab centre, topped with tuna tartar & covered with tempura prawn & spicy jap mayo **R 69**
- VEG TEMPURA ROLL** Vegetable inside topped with freshly made assorted veg tempura outside with a spicy mayo dressing and sesame seeds. **R 85 NEW**
- CHICKEN TEMPURA** Fresh veg and crispy lettuce inside, topped with panko crumbed chicken grojons, spicy japanese mayo, yakitori & spring onion. **R 85 NEW**
- CRUNCH ROLL** Avo & tuna inside, fried in panko, topped with mayo, yakitori, tempura crumb & spring onion. **R 89 NEW**
- DYNAMITE ROLL** Spicy salmon tartar centre topped with mayo, spring onion & sesame seeds **R 95**
- CUCUMBER ROLL** Avo & tuna wrapped inside cucumber, topped with Jap mayo & caviar **R 95 NEW**
- FILLET YAKITORI** Yak tori seared fillet & avo inside, topped with fillet & avo outside, yakitori & sesame **R109 NEW**
- TEN DON TARTARE** Tempura prawn centre, topped with tuna tartar, avo, spicy mayo and sesame seed **R119**
- NEW SALMON ROSE** Avo & rice centre, wrapped with fresh salmon, topped with Japanese mayo and caviar **R125 NEW**
- SAMURAI ROLL** Prawn, avo, sesame, spicy Jap mayo **R125**
- ROCK SHRIMP ROLL** Spicy prawn & mayo centre topped with tempura prawn in a tangy jap mayo sauce **R129**
- SALMON SHOGUN** Tempura prawn centre, topped with salmon tartar, Jap mayo & spring onion **R135 NEW**
- RAINBOW NATION** Tuna on the inside, with Salmon, tuna, prawn & avo on the outside with topped with mayo, caviar and sesame seed **R135**
- NEW STYLE RAINBOW** Tuna on the inside, salmon, tuna, prawn & avo on the outside, topped with yakitori sauce, spring onion & crispy tempura crumbs **R135**
- FOUR BY FOUR** Four pc rainbow roll & 4 pc rock shrimp roll **R139**



California Rolls

8 PC

VEGETABLE CALIFORNIA ROLL
CALIFORNIA ROLL
TUNA CALIFORNIA ROLL
SPICY TUNA CALIFORNIA
PRAWN CALIFORNIA ROLL
SALMON CALIFORNIA ROLL
SPICY SALMON CALIFORNIA

R65
R85
R85
R89
R95
R95
R95

Fashion Sandwich

4 PC

OUR FASHION SANDWICH PIECES ARE LARGE SO IF YOU WOULD PREFER YOUR PIECES A LITTLE SMALLER THE CHEF WILL BE HAPPY TO CUT YOUR FASHION SANDWICH INTO 6 PC.

CRAB
VEGETABLE
TEMPURA VEGETABLE
TUNA
SPICY TUNA
SEARED TUNA
PRAWN
SALMON
SPICY SALMON
EEL TERIYAKI

R39
R39
R45
R59
R59
R59
R75
R75
R75
R85

Hand Roll

1 PC

CRAB
VEGETABLE
TEMPURA VEGETABLE
TUNA
SPICY TUNA
SEARED TUNA
PRAWN STEAMED
SALMON
SPICY SALMON
SEARED SALMON
EEL TERIYAKI

R39
R39
R39 **NEW**
R55
R55
R55
R65
R69
R69
R69
R79

