

the noisy oyster

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foreplay

Award winning Saldanha Bay Oysters with lemon and Tabasco. **15 each**, add salsa 10, mignonette 8, horseradish 15

Beef Tartare, with capers, onions, chilli, egg yolk and crisp croutons. **65**

Terrine of Rabbit and Pigs Cheeks [60/40] with a crumbed and fried soft egg and country blonde sourdough toast. **65**

Tossed Watermelon, Onion & Feta Salad with balsamic vinaigrette. **65**

Crisp Veal Sweet Breads with caper beurre noisette and gribiche. **65**

Friture of Fresh Haarder fillet with saffron mayonnaise and cucumber, tomato and onion salsa. **55**

4 oysters poached in **cream of white asparagus** and cauliflower **with roe** **70**

Baby Calamari – wok tossed tubes and tentacles with bruised olives & chorizo with mango and bell pepper salsa. **60**

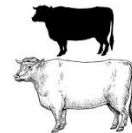
Duck Liver Parfait – with smoked orange butter, country blonde sourdough toast and port & pinotage jam. **60**

Black Pudding and Roasted Apple with cider and honey Vinaigrette **60**

Salad of Brandy, Orange and Juniper rare roasted Duck Breast with rocket, fresh orange and Port soaked prunes. **65**



intercourse



Pan Roasted Fresh Cape Salmon Fillet (aka Geelbek) with potato, bacon, leek, mussel and carrot smoor. **145**

Whole Roasted Panga with olives, capers, tomato, spring onion and new potatoes. **145**

Seafood Laksa – ½ crayfish, prawns, fish, calamari and calamari tentacles in a thick, spicy coconut broth, with egg noodles. **210 (contains nuts)**

Hake – pan roasted fillet, season's vegetables and citrus, fennel beurre blanc. **95**

Farfalle Pasta with smoked salmon, smoked tomato, fennel, a dash of cream, a squeeze of lemon & pecorino. **85**

Duck leg & breast- sloooow braised in coconut, chilli ginger, **lemon grass**, **cardamom** and almond with potatoes, vegetables and pickles. **145**

Pan Fried fresh Calf's Liver with creamy mash, bacon, sage and onion gravy. **135**

Veal Loin Ribs, braised and finished on the fire with rustic wedges, haloumi and pickled beetroot. **145**

Flame Grilled Chalmer Sirloin, skinny fries, Madagascan green pepper corn sauce, mustard and tossed salad. **155**

Corn and Pea Arancini in spicy tomato and almond sauce with fresh basil pesto and a poppadum. **110(V)**

afterglow

Cheese Platter for 2: blue, camembert and Boerenkaas with biscuits, preserved Makataan (wild Melon), port soaked prunes, preserved green fig fresh melon and grapes. **85**

Lemon Cheesecake **55**

Crème Brule **45**

Chocolate and Almond Torte with strawberry ice cream and berry coulis **55**

Sticky Toffee Brownie with vanilla ice cream and dulce de leche. **55**

Homemade double cream Mango Ice Cream with Berry coulis. **45**