

STARTERS



MEDIUM CULTIVATED OYSTERS – R22

Each. Fresh daily from the estuary to your table.

MEDIUM COASTAL OYSTERS – R28

Each (when available). Wild tidal oysters freshly harvested.

LARGE COASTAL OYSTERS – R35

Each (when available). The mother of all oysters. A unique delicacy.

SOUP OF THE DAY – R48

Deliciously prepared from the market's freshest ingredients. Ask your waitron for the chef's choice of the day.

SPINACH, FETA AND TOMATO PARCELS - R65

Baked phyllo parcels garnished with herb salad and balsamic reduction.

SEAFOOD SOUP – R98

Prawns, linefish, whole mussels, shrimps, white wine, sherry and tomatoes make up this Drydock favourite.

CALAMARI RINGS DEEP FRIED - R86

Crumbed calamari rings served with savoury rice and Tartare sauce.

PATAGONIAN SQUID TUBES GRILLED – R98

Drizzled with Salsa Verde – with savoury rice

WEST COAST MUSSELS - R78

Fresh mussels from Saldhana Bay in a cream, garlic, onion and white wine sauce. (Available as a main course.)

CHICKEN LIVERS PERI PERI - R69

Tasty and spicy flavours of Mozambique. Served with a Portuguese roll.

VENISON CARPACCIO – R92

Thinly sliced fillet of venison, drizzled with olive oil and balsamic vinegar, parmesan, marinated mushrooms and rocket.

THAI FISH CAKES – R78

Flavours of Thailand served with cucumber relish, sweet chilli sauce and fresh coriander.

SALADS



FRENCH SALAD – R68 | SIDE SALAD – R38

Only the freshest greens, topped with peppers, onions, carrots and cherry tomatoes.

GREEK SALAD – R78 | SIDE SALAD - R44

Plump calamata olives and creamy feta on fresh garden greens with our homemade salad dressing.

ORIENTAL CHICKEN SALAD - R108

Spicy flavours of the Orient emanate from delicately sautéed juliennes of chicken breast on fresh salad greens. Garnished with coriander and sesame seeds. (Nuts included in recipe)

SEAFOOD SALAD – R118

A medley of seafood including calamari, mussels, crabsticks, linefish and shrimps, with a tangy mustard vinaigrette on a bed of lettuce with cherry tomatoes, red pepper and a herb sprig.

SEAFOOD SPECIALITIES



CALAMARI & HAKE (COMBO) – R148

Grilled hake & deep fried calamari with homestyle chips or savoury rice.

FUSION SEAFOOD CURRY - R152

A subtle but aromatic fusion of near and far east cuisine with hints of coriander, cumin and coconut milk. Accompanied by fresh sambals, homemade sultana

chutney and minted yoghurt.

WEST COAST MUSSELS - R148

Fresh mussels from Saldanha Bay in a cream, garlic, onion and white wine sauce.

GRILLED HAKE – R122

Line-caught off our coastline, grilled and served with lemon butter.

CALAMARI & SIRLOIN (COMBO) – R175

Flame grilled 160g sirloin & deep fried calamari with homestyle chips or savoury rice.

CATCH OF THE DAY - R168

Brought in through the Knysna Heads daily and delivered to the Drydock. Served with a salsa of cucumber, coriander, fennel, mango, peppers and citrus. Accompanied with a mixed herb salad.

PRAWNS & SIRLOIN (COMBO) - R192

Flame grilled 160g sirloin & 9 grilled prawns with homestyle chips or savoury rice.

CALAMARI RINGS DEEP FRIED – R145

Crumbed calamari rings served with savoury rice or chips and Tartare sauce.

PATAGONIAN SQUID TUBES GRILLED – R165

Drizzled with Salsa Verde – with savoury rice or chips.

CALAMARI & PRAWNS - R175

Deep fried calamari & 9 grilled prawns, salad and chips or savoury rice.

CALAMARI & MUSSELS - R145

Deep fried calamari & fresh mussels in a cream, garlic, onion and white wine sauce. Served with savoury rice.

LINEFISH FONTANA - R178

A dish to tempt your palate. Grilled linefish layered with aubergine, avocado pear, rocket, orange segments and smoked salmon trout. Drizzled with balsamic vinegar.

Our fish is bought daily and filleted on site. We take care to ensure that all the bones are removed, however it is possible that you may occasionally find a bone.

PRAWNS AND SEAFOOD



DRYDOCK SEAFOOD PLATTER (Serves 1) - R275

Fresh linefish, prawns, mussels and calamari grilled with olive oil served with savoury rice and your choice of side sauce.

DRYDOCK PRAWNS - R195

18 Delicious prawns fried and drizzled with olive oil and fresh lemon juice, served with savoury rice and your choice

of side sauce.

QUEEN PRAWNS - R240

8 Prawns grilled and served with your choice of side sauce.

KING PRAWNS - R340

5 Prawns grilled and served with your choice of side sauce.

Our fish is bought daily and filleted on site. We take care to ensure that all the bones are removed, however it is possible that you may occasionally find a bone.

PASTA AND VEGETARIAN



SPINACH, BRIE, LEEK AND BUTTERNUT ROULADE - R88

Layers of butternut, aubergine, spinach, leeks and brie make up this delightful roulade. Topped with a Napolitana sauce and a sprinkling of melted parmesan cheese. Served with a touch of Greek Salad. (Contains Nuts)

SEAFOOD PASTA - R135

Fresh seafood tossed in a light tomato based sauce with olive oil and herbs served on a bed of linguine.

CHICKEN AND BASIL PESTO PASTA - R108

Succulent chicken strips prepared in a creamy basil pesto sauce served on a bed of tagliatelle.

ALFREDO PASTA - R104

A traditional favourite with creamy brown mushroom and garlic sauce topped with gypsy ham. Served on a bed of the finest linguine.

POULTRY



QUAYS CHICKEN STIR-FRY - R98

Slivers of chicken breast, stir-fried with a medley of vegetables, pasta and a Cajun sweet chilli sauce.

LEMON AND HERB CHICKEN - R125

Lemon and Herb chicken with homestyle chips or savoury rice.

CHICKEN & RIBS (COMBO) - R155

Peri-peri chicken & pork ribs with homestyle chips or savoury rice.

PERI PERI CHICKEN - R125

Peri Peri chicken with homestyle chips or savoury rice.

CHICKEN & PRAWNS (COMBO) - R172

Peri-peri chicken & 9 grilled prawns with homestyle chips or savoury rice.

MEAT



GOURMET BURGER – R108

Juicy 100% beef patty topped with the usual accompaniments, cheese, avocado and streaky bacon. Served with chips.

SIRLOIN & RIB (COMBO) - R178

Flame grilled 160g sirloin, 200g pork ribs, with your choice of rosemary potatoes, homestyle chips or savoury rice.

SMOKED PORK RIBS - R190

400g Smoked pork ribs, served with chips and a peasant style Greek salad.

SIRLOIN & CALAMARI (COMBO) – R175

Flame grilled 160g sirloin & deep fried calamari with homestyle chips or savoury rice.

HONEY GLAZED KASSLER CHOPS – R155

Flame grilled smoked pork chops served with garlic mashed potatoes and garden fresh vegetables. A hint of ginger and soy.

SIRLOIN & PRAWNS - R192

Flame grilled 160g sirloin & 9 grilled prawns with homestyle chips or savoury rice.

BEEF FILLET

Aged Karan fillet of beef, grilled to your liking. Served with chips, savoury rice or rosemary potatoes.

200g – R 188 | Larger cuts on request

BEEF SIRLOIN

Prime aged Karan sirloin served with chips, savoury rice or rosemary potatoes.

200g – R128 | 300g - R170

FILLET OF VENISON - R194

Fillet of Venison served with deep fried sweet potato and a chocolate and red wine sauce.
(Recommended medium rare)

LAMB CURRY - R142

Hearty lamb knuckle curry served with fresh sambals, minted yoghurt, homemade sultana chutney and savoury rice.

VEGETABLES OPTIONAL @ R25 PER PORTION

SIDE CHIPS SML - R25 | LG - R35

MADAGASCAN GREEN PEPPERCORN SAUCE OPTIONAL @ R20

CREAMY MUSHROOM AND DIJON MUSTARD SAUCE OPTIONAL @ R20

*Every plate of food is prepared to order. Enjoy the quay-side ambience and perhaps the next glass of wine.
It is likely that your main course will take at least 20 minutes to prepare.*

DESSERTS



KAHLUA CHOCOLATE MOUSSE IN BRANDY SNAP BASKET - R54

Rich chocolate mousse in a homemade, crisp brandy snap basket accompanied by berry coulis.

MALVA PUDDING – R48

Sweet and sticky warmed sponge cake drenched in a toffee fudge sauce.

CHEESE BOARD - R148

Accompanied by a tot of Allesverloren Port, preserved figs, seasonal fruit and preserved Kumquats.

APPLE STRUDEL – R49

Warm golden delicious apples, poached with raisins for a remarkable apple infusion.

TRIO OF ICE CREAM - R46

Rich and creamy ice cream served with chocolate sauce.

DEEP FRIED CHOCOLATE SPRING ROLLS - R58

If you love chocolate...this is made for you!

WHITE CHOCOLATE CRÈME BRÛLÉE - R56

Served with a berry coulis.

CHOCOLATE BROWNIE IN A CUP - R48

Sensational toffee sauce and cinnamon ice cream.

KIDS MENU



2 MINI BURGERS SERVED WITH CHIPS, TOMATO AND PINK SAUCE - R48

SPAGHETTI BOLOGNAISE – R48

RIBLETS SERVED WITH CHIPS – R78

CHICKEN STRIPS SERVED WITH CHIPS - R48

KIDDIES HAKE SERVED WITH CHIPS - R50