

SET MENU 1

STARTER

FRENCH SALAD

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

or

SOUP OF THE DAY

Deliciously prepared every day from the freshest market ingredients.

MAIN COURSE

DEEP FRIED HAKE

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

or

QUAYS CHICKEN STIRFRY

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

DESSERTS

TRIO OF ICE CREAM

Rich and creamy ice cream served with chocolate sauce.

or

MALVA PUDDING

Traditional South African sweet and sticky warmed sponge cake drenched in a toffee fudge sauce.

SET MENU 2

STARTERS

FRENCH SALAD

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

or

SOUP OF THE DAY

Deliciously prepared every day from the freshest market ingredients.

MAIN COURSE

SPINACH, LEEK, BRIE AND BUTTERNUT ROULADE

Layers of butternut, aubergine, spinach, leeks and brie make up this delightful roulade. Topped with a napoletana sauce and a sprinkling of melted parmesan cheese. Served with a touch of

Greek salad. (Nuts included in recipe)

or

DEEP FRIED CALAMARI

Crumbed calamari rings served with savoury rice and home-made tartare sauce.

or

CHICKEN AND BASIL PESTO PASTA

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

DESSERTS

TRIO OF ICE CREAM

Rich and creamy ice cream served with chocolate sauce.

or

MALVA PUDDING

Traditional South African sweet and sticky warmed sponge cake drenched in a toffee fudge sauce.

SET MENU 3

STARTER

FRENCH SALAD

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

or

SOUP OF THE DAY

Deliciously prepared every day from the freshest market ingredients.

or

DEEP FRIED CALAMARI

Crumbed calamari rings served with savoury rice and home-made tartare sauce.

MAIN COURSE

SPINACH, LEEK, BRIE AND BUTTERNUT ROULADE

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

or

QUAYS CHICKEN STIRFRY

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

or

GRILLED HAKE

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

DESSERT

TRIO OF ICE CREAM

Rich and creamy ice cream served with chocolate sauce.

or

APPLE STRUDEL

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

SET MENU 4

STARTER

VENISON CARPACCIO

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

or

SOUP OF THE DAY

Deliciously prepared every day from the freshest market ingredients.

or

DEEP FRIED CALAMARI

Crumbed calamari rings served with savoury rice and home-made tartare sauce.

MAIN COURSE

WEST COAST MUSSELS

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

or

PORK CHOPS

Honey, soy and ginger glazed pork served with garlic mashed potatoes and garden vegetables.

or

GRILLED HAKE

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

DESSERT

TRIO OF ICE CREAM

Rich and creamy ice cream served with chocolate sauce.

or

KALUHA CHOCOLATE MOUSSE

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

SET MENU 5

STARTER

3 KNYSNA OYSTERS

Fresh daily to your table.

or

SOUP OF THE DAY

Deliciously prepared every day from the freshest market ingredients.

or

DEEP FRIED CALAMARI

Crumbed calamari rings served with savoury rice and home-made tartare sauce.

MAIN COURSE

CHICKEN AND BASIL PESTO PASTA

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

or

CATCH OF THE DAY

Brought in through the Knysna Heads daily. Grilled in olive oil and fresh lemon. Served with savoury rice and lemon butter.

or

WEST COAST MUSSELS

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

or

BEEF SIRLOIN

Prime aged Karan sirloin served with chips and vegetables of the day.

DESSERT

TRIO OF ICE CREAM

Rich and creamy ice cream served with chocolate sauce.

or

MALVA PUDDING

Traditional South African sweet and sticky warmed sponge cake drenched in a toffee fudge sauce.

or

KALUHA CHOCOLATE MOUSSE

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

SET MENU 6

STARTER

4 KNYSNA OYSTERS

Fresh daily from the estuary to your table.

or

AFRICAN BLUE CHEESE SALAD

A mouth-watering combination of roasted butternut and red peppers. Topped with creamy blue cheese and sunflower seeds.

or

SEAFOOD SOUP

A hearty soup of prawns, linefish, whole mussels, shrimps, white wine, sherry and tomatoes make up this Drydock favourite.

or

WEST COAST MUSSELS

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

MAIN COURSE

CATCH OF THE DAY

Brought in through the Knysna Heads daily. Grilled in olive oil and fresh lemon. Served with savoury rice and lemon butter.

or

DEEP FRIED CALAMARI

Crumbed calamari rings served with savoury rice and home-made tartare sauce.

or

BEEF FILLET

Aged Karan fillet of beef served with chips and vegetables of the day

or

CHICKEN AND BASIL PESTO PASTA

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

DESSERT

TRIO OF ICE CREAM

Rich and creamy ice cream served with chocolate sauce.

or

DEEP FRIED CHOCOLATE SPRING ROLLS

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

or

APPLE STRUDEL

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

SET MENU 7

STARTER

6 KNYSNA OYSTERS

Fresh daily from the estuary to your table.

or

VENISON CARPACCIO

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

or

DEEP FRIED CALAMARI

Crumbed calamari rings served with savoury rice and home-made tartare sauce.

or

THAI CHICKEN SALAD

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)

MAIN COURSE

CATCH OF THE DAY

Brought in through the Knysna Heads daily. Grilled in olive oil and fresh lemon. Served with savoury rice and lemon butter.

or

SPINACH, LEEK, BRIE AND BUTTERNUT ROULADE

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

or

BEEF FILLET

Aged Karan fillet of beef served with chips and vegetables of the day.

or

QUEEN PRAWNS

Succulent prawns grilled in olive oil and fresh lemon juice served with savoury rice and lemon butter.

or

PORK CHOPS

Honey, soy and ginger glazed pork served with garlic mashed potatoes and market vegetables.

DESSERT

FRUIT COMPOTE

Fresh seasonal fruit served with cream or ice cream.

or

WHITE CHOCOLATE CRÈME BRULÉE

Served with a berry coulis.

or

MALVA PUDDING

Traditional South African sweet and sticky warmed sponge cake drenched in a toffee fudge sauce.