

Upstairs@
QUAY FOUR



BREAKFAST

Eggs on Toast **R29**

Two Eggs (fried, scrambled or poached), on golden brown toast.

Sailor's Breakfast **R39**

Two eggs (fried, scrambled or poached), with crispy bacon rashers & grilled tomato.

Captain's Breakfast **R59**

Two eggs (fried, scrambled or poached), with crispy bacon rashers, beef chipolatas, grilled tomato & sautéed mushrooms.

Admiral's Breakfast **R69**

Two eggs (fried, scrambled or poached), beef chipolatas, chips, crispy bacon rashers, grilled tomato & sautéed mushrooms.

Smoked Salmon & Scrambled Egg **R75**

Scrambled eggs served with smoked salmon.

3 Egg Omelette **R25**

A light & fluffy three egg omelette with freshly chopped herbs & a filling of choice:

- Spring Onion **R7**
- Peppers **R7**
- Tomato **R7**
- Mushrooms **R10**
- Cheddar Cheese **R10**
- Bacon **R14**
- Ham **R15**



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BREAKFAST

Eggs Benedict

Two poached eggs on toasted English muffin with hollandaise sauce, served with:

- Honey-glazed ham **R65**
- Salmon **R75**

Health Breakfast **R49**

Granola muesli served with Bulgarian yoghurt, fresh seasonal fruit & roasted nuts.

Blueberry Pancakes **R49**

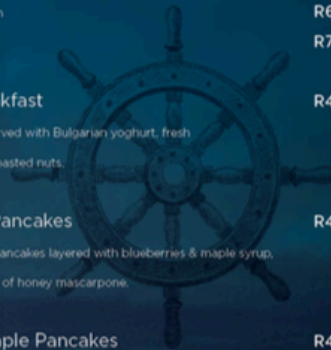
Thick buttermilk pancakes layered with blueberries & maple syrup, served with a side of honey mascarpone.

Bacon & Maple Pancakes **R49**

Thick buttermilk pancakes layered with bacon, maple syrup & cheese.

Extras

- Egg **R6**
- Basket of toast & preserves **R12**
- Crispy Bacon **R14**
- Grilled Beef Chipolatas **R14**
- Ham **R15**



STARTERS



Soup of the day

made fresh everyday

R45

Seafood Chowder

selected seafood with shaved corn, bell pepper, potato, fresh chives & cream

R55

West Coast Mussels

in a creamy, white wine & garlic sauce

R69

Grilled Baby Calamari

in a Pernod infused prawn bisque

or

Cajun style with a cucumber, pineapple & coriander salsa

R75

R75

Homemade Fishcakes (3)

fresh Norwegian salmon & Kingklip with a mild wasabi mayo

R75

Tempura Prawns (3)

with teriyaki Sauce

R75

Springbok Carpaccio

truffle oil, rocket & shaved parmesan

R79

Fresh Oysters

served the traditional way

R90 (6)

R168 (12)

SALADS

Greek

Side - R49 Full - R59

tomato, cucumber, onion, feta & calamata olives

Pear, Walnut & Blue Cheese

R69

with baby leaves & maple syrup vinaigrette

Caprese

R75

fior de latte, vine ripened tomatoes, rocket & basil pesto

Chicken Waldorf

R75

roasted walnuts, grapes & apples with citrus yoghurt dressing

Seared Tuna

R89

baby leaves with tomato, artichoke, red onion, calamata olives

& egg with a pesto dressing.

Salmon Caesar

R95

seared Norwegian salmon with cos lettuce, garlic croutons, shaved parmesan,

poached egg & Caesar dressing

Duck Breast

R95

with asparagus, oven roasted sweet potato, baby gem lettuce & a raspberry vinaigrette

SEAFOOD

our shellfish is delicately grilled with lemon & garlic butter or peri-peri basting.



Queen Prawns R235 (8)
 King Prawns R265 (6)
 Tiger Giants R525 (3)
 Langoustine R345 (3)
 R595 (6)

Bayside Platter R199

3 queen prawns, baby calamari, west coast mussels, catch of the day

Quayside Platter R295

2 king prawn, 2 langoustines & catch of the day

The North Wharf Shellfish Platter R345

2 king prawns, 3 queen prawns, 1 langoustine, west coast mussels

Captain's Platter R450

2 king prawns, 3 queen prawns, 1 langoustine, baby calamari, west coast mussels, catch of the day

Admiral's Platter R670

2 tiger giants & 2 king prawns, 2 langoustines, catch of the day

Quay 4 Spectacular Platter for One R595

2 tiger giants & 4 queen prawns, baby calamari, west coast mussels, catch of the day

Platter for Two R895

4 tiger giants & 8 queen prawns, baby calamari, west coast mussels, catch of the day

West Coast Mussels

in a creamy, white wine & garlic sauce R95

Catch of the Day

grilled with a lemon butter cream sauce & potato dauphinoise R145

or

baked with artichokes, tomato, olives, fresh basil & thyme & potato dauphinoise R149

Grilled Baby Calamari

Cajun style with a cucumber, pineapple & coriander salsa & infused basmati rice R145

or

in a Pernod infused prawn bisque & infused basmati rice R149

Grilled Sole

with a lemon butter cream sauce & pesto potato purée R149

Cape Malay Seafood Curry

fresh seafood selection with fragrant, curry spices & coconut cream & infused basmati rice R165

Pistachio Nut Crusted Seared Tuna

with buttered asparagus spears, balsamic infused vine ripened tomatoes & a wasabi mashed potato R185

Grilled Kingklip

with a lemon butter cream sauce & potato dauphinoise R185

Baby Kingklip

pan fried with a lemon & garlic butter sauce & served with a garden salad R185

Norwegian Salmon

teriyaki glaze, black & white sesame seeds, potato dauphinoise & fine beans R185

