



Prices are subject to size and availability

Cultured Saldanha

x6 **R140** x12 **R270** for ovster culture. It's

Saldanha Bay has been recognized as a prime location for oyster culture. It's waters are rich in plankton brought in from the cold Benguela current, making it a prime growing ground for the renowned Pacific oyster

Tsitsikama wild

x6 **R170** x12 **R320**

Live oysters from our coast cracked open, served with lemon, black pepper & a dash of Tabasco pepper sauce

STARTERS

Salmon and Avocado Tian

R75

Tomato salsa, smoked salmon & avocado tower, complimented with a light mayo dressing

Jalapeno Pockets V

R79

Rich mixture of three cheese & Jalapeño chilli in a golden crust served with creamy avo mayo dressing

Escargot

R75

6 plump creamy garlic buttery snails served with bread

Prawn & Shrimp Cocktail

R85

Classic combination of peeled prawns & shrimp in a 1000 Island mayo sauce

Vegetarian Tower

R85

Grilled vegetables with a sprinkling of Blue Cheese

Kalk Bay Fish Cakes

R75

Homemade & spicy. Complimented by a salsa salad or chips

Chicken Livers Peri - Peri

R69

Grilled in a tomato & cream peri-peri sauce. Choice of rice, chips or a fresh roll



Garden Fresh ©

Greens, tomato, onion, carrots, red cabbage, cucumber, peppers & croutons

Prawn & Avocado

R135

Tangy combination of delicate shelled prawns & avocado

Pear & Blue Cheese Salad ©

Sweet pear with silky & tangy blue cheese

Muiskraal Olive & Feta ©

Classic Greek combo of feta, olives, tomato & croutons

Grilled Chicken & Pineapple

R105

Salmon Salad R115

Grilled and Cajun spiced breast, bacon with fresh pineapple, greens & croutons

Delicate salmon, capers, croutons, avocado with pecorino shavings

Extra avocado anyone? R30

BOARD ITEMS

As seafood and local produce are seasonal, please query our daily board selection

PASTA AL DENTE Gluten Free Pasta Available Tagliatelle pasta

Bolognaise R120

Chicken Alfredo R145

Grilled chicken breast strips, diced bacon & mushrooms in a creamy sauce Topped with pecorino shavings

Smoked Salmon R145

Served with capers and pecorino cheese in a crème fraiche & herb sauce

Neptune Pasta R165

Rich savoury tomato & herb infused line-fish, calamari, prawn meat & mussels

Vegetarian Pasta V
Pasta with seasonal vegetables



Sirloin Steak 200g R145 300g R149

Prime quality beef, aged & trimmed. Char-grilled to your specifications.

Steak Espetada R195

400g Sirloin flavoured with garlic, coarse salt & bay leaves

Chicken Schnitzel R125

2 chicken breasts crumbed & deep fried, topped with cheese or mushroom sauce

Prego Steak Roll R95

In a spicy chilli & garlic sauce, served with chips & onion and tomato slices on the side

Burgers Beef or Chicken Single R85 Double R105

Paired with greens, tomato, onion. Served with chips

Served with a choice rice, chips or salsa

All seafood is subject to availability

Catch Of The Day SQ

Hake, Butterfish, Gurnard, Yellowtail, Kingklip etc...

Hake Small R79 Large R135

Deep fried or grilled

Blackened Butterfish R155

Grilled Cajun style. Served with refreshing salsa

Calamari R135

Tender, deep-fried calamari served with tartare sauce

Prawns x6 R149 x12 R239

Sumptuous Grilled prawns served on rice with a sauce of your choice

Seafood Espetada R179

Prawns, calamari steak & line-fish grilled with garlic butter

Sole & Prawns R175

Grilled baby Sole topped with 3 prawns. Served on rice

Seafood Bisque R120

Classic seafood bisque cooked with crayfish, prawns, & line-fish

Black Mussels Pot R120

Local half shelled mussels in a blend of garlic, white wine & cream sauce served with fresh bread.

Grilled Sole R198



Sirloin Steak with C	Calamari	R195
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Topped with tender deep-fried calamari

Steak & Prawns R195

Sirloin, topped with 3 prawns & a peri-peri sauce on the side

SEAFOOD PLATTERS

It starts with a platter pan, served with savoury rice & a sauce selection

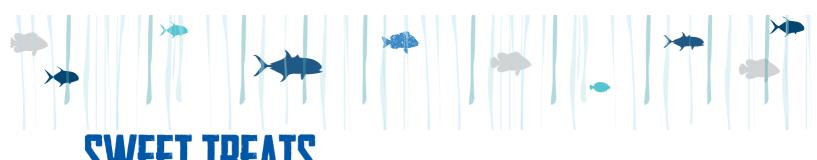
We invite you to experience the true Seafood extravaganza! Create any combination or quantity. Ask your Waiter to guide you

communication of quantity take your trainer to golde you	
Beachcomber Hake with Calamari strips	R189
Mini Platter Calamari, 3 plump Prawns with garlicky Mussels	R209
Plettenberg Hake, Calamari and creamy Mussels	R255
Robberg Hake, Calamari, 6 Prawns and Mussels topped with cream garlic	R339
Fish Trap 3 Prawns with Hake and garlicky drizzled Mussels	R239
Crew platter Grilled hake, Butterfish and Calamari	R305
Captains favourite	R180

SIDE ORDERS º

6 medium Prawns with calamari

Garlic Roll	R25	Chips	Small	R26	Large	R35
with parsley butter		Gluten	Free I	Pasta		?
Side Salad	R39	Thai Cu				R35
Vegetable stirfry	R45	Thermi	idor So	auce		R45
Tagliatelle Pasta	R36	Cheese	e, Mus	hroon	n,	R30
Bread basket	R15	Garlic,	Peppe	er, Chi	illi	
		Sauce	1.1			



Lemon Meringue Cheesecake	R75
Our flagship dessert! Rich and decadent Served with cream	
Ice cream Cake	R59
Home style flavours, served with Bar One Chocolate sauce	
Malva Pudding	R65
Classic homestyle South African Favourite, served with velvetty custard	
Home made Waffles	R65
Topped with Maple flavoured syrup & a choice of Creamy vanilla Ice cream or cl	ream
Chocolate Cup Cake	R55

With chocolate mousse and cream or ice cream

Liquored up Coffee

>	House whisky (VAT 69)	R60
>	House Coffee Liquor (Bols Espresso)	R60
	Irishman's Iced Coffee	R75

Dom Pedros

House whisky (VAT 69)	R65
House Coffee Liquor (Bols Espresso)	R65

Ochilla

FROM THE BEAN .

R20	Decaf Cappuccino	R25
R20	Espresso	R20
R30	Double Espresso	R30
R30	Milkshake Small	R20
R35	Milkshake Large	R30
R25	O chilla Iced Coffee Frappé	R35
R12		R35
R25	© Berrie Smoothie	R40
	R20 R30 R30 R35 R25 R12	R20 Espresso R30 Double Espresso R30 Milkshake Small R35 Milkshake Large R25 © chilla Iced Coffee Frappé R12 P25 Chilla Wild Berry Frappé

INELIST REFERENCE _____

	PRICE	Ref. Pg	
Cabernet Sauvignon			
Springfield Whole Berry	R259	1	
Alvis	R110	2	
Shiraz			
Protea	R110	3	
Syrah			
La Motte	R265	4	
Pinotage			
Beyerskloof	R135	5	
Frater Family Wines Reserve 2016	R155	6	
Merlot			
Posmeester Hermanus Pieterse Fontein	R155	7	
Kleinezalza	R130	8	
Red Blends			
Nederburg Baronne	R110	9	
Alto Rouge	R155	10	
Frater Family Wines "Conner" 2014	R155	11	
Blanc De Noir			
Boschendal	R99	12	
Pinot Noir			
Haute Cabriere	R155	13	
Docá			
Rosé Nederburg	R75	14	
_	R129	15	
Steenburg Ruby	K127	15	
Sauvignon Blanc	D110		100
Durbanville Hills	R110	17	95
De Grendel	R165	18	75
Kay &Monty (local)	R165	19	
Slanghoek		20	25
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WINELIST REFERENCE

	PRICE	Ref. Pg
Sauvignon Blanc		
Springfield Life from Stone	R199	21
KWV	R99	22
Kaalvoet Miesie HermanusPieterse Fontein	R170	23
Van Loveren	R110	24
Chardonnay		
Dewetshof Limestone	R155	25
Diemersdal unwooded	R125	26
Chenin Blanc		
Nuy	R99	27
Riesling		
Paul Cluver	R170	28
White Blend		
Miss Lucy	R210	29
Nuy	R85	30
Sparkling Wines		
Pongranc Brut	R230	31
JC Le Roux La Domain	R120	32
JC Le Roux La Domain Non Alcoholic	R120	33
Methode Cap Classic		
Kay & Monty (Local)	R320	34

HOUSE WINES - Robertson Winery Chapel Range

CHAPEL RED (Cab/Sav/Merlot)	(glass) R25	35
CHAPEL SEMI SWEET	(500ml) R49	

CHAPEL ROSÉ

CHAPEL WHITE CHENIN BLANC



TALL CRUSHED ICED COOLERS	 Strawberry Daiquiri Wild Berry Daquiri Pina Colada Mojito 	R70 R65 R65 R75
MOBYS FAVOURITES	 Blue Lagoon Frozen Surf Ice Tea Margarita 	R65 R65 R65
GIN FAVOURITES	 Blood Orange Gin and Tonic Alderflower Gin and Tonic Grapefruit Gin and Tonic Orange Gin and Tonic 	R40 R45 R45 R45
THE ORANGE JUICE CLASSICS	 Tequila Sunrise Sex on the Beach Screwdriver 	R75 R60 R60
BEER TAILS	 Jack Black Shandy Ginger Shandy Cherry Bomb 	R45 R45 R60
BURP HICUP BU	HIC HICUP BURP HIC	HICUP

Not for Sale to Persons Under the Age of 18.



BOTTLED BEERS

- Castle
- Castle Lite
- Carling Black Label
- Hansa
- Amstel
- Corona
- Becks

- Windhoek Lager
- Windhoek Lite
- Windhoek Draught
- Heineken
- Flying Fish

DRAUGHT ON TAP

- Carling Black Label
- Castle Lite
- Amstel

- Windhoek Lager
- Heineken

CRAFT DRAUGHT ON TAP

Jack Black

Newlands Passionate Blonde

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