t h e n o i s y o y s t e r

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**f o r e p l a y**

**Shared Plate of 3 Dips** – Pea and parmesan; roasted pumpkin hummus and sardine dip; served with grilled mini pita. **65**

**Local Black Mussels** steamed in Pinot Grigio, finished with spring onions, coriander, chilli flakes, fresh tomato, and preserved lemon. Bread to mop up the juices. **75**

**Saldanha Bay Oysters** served with lemon and homemade smoked Worchester sauce – **24** each **Add Mignonette – 10**

**3 Grilled Oysters** with baby spinach, horseradish crème fraîche and a crisp parmesan crust. **85**

**Bloody Mary Oyster Shot. 35**

**Shaved Seasonal Vegetable Salad** with frozen vinaigrette and grilled goat’s cheese**. 65**

**Duck and Chicken Liver Peri Peri Paté** with Peppadews and crisp flat bread. **65**

**Beef Tartare** with capers, onions, chilli, egg yolk and crispy toast. **85**

**Baby Calamari**, wok tossed tubes and tentacles with olives, smoked sausage, and crisp potato. **70**

**Butterflied Sardines** with beetroot pickle, potatoes and sweet potato crisps. **55**



**i n t e r c o u r s e**

**Pan Roasted Angel Fillet** spiced with Zatar, on a tomato, eggplant, chickpea, and Orzo ragu. **140**

**Pan Roasted Whole Jacopewer** with olives, capers, tomato, orange, spring onions, baby potatoes and fresh herbs. **145**

**Mediterranean Fish Stew** –prawns, fish, mussels, calamari in a tomato broth, spiced with saffron, chorizo and smoked paprika, served with skinny fries. **185**

**Pan Roasted Fillet of Hake** on a bed of chunky root vegetable mash with a cider, lemon, and herb butter. **135**

**Clam Linguini Vongole**, baked in a paper bag, topped with lemon pepper and parsley oil. **135**

**A grade Flame Grilled Chalmar Sirloin** with skinny fries, Béarnaise sauce, and horseradish mustard. **185**

**Slow Roasted Belly** **of Pork** with fennel, baked apple, and wild sage, served with roasted carrots, zucchini, and mustard. **165**

**Penne Pasta** tossed in tomato fresca and olive oil, topped with charred leeks, pesto, and shaved Pecorino. **115**

**Grilled Brown Mushrooms** filled with pumpkin hummus, on aubergine, tomato, and chickpea ragu, with roasted carrots and Zucchini served with crisp potato, lemon pepper and parsley oil**. 140**

**a f t e r g l o w**

**Grilled Pecorino Cheese,** with caramelised baby onions and homemade oat crackers. **70**

**Crème Brûlée** with sticky citrus and toasted almonds**. 60**

**Baked Lemon Cheesecake** with fresh naartjie**.** **65**

**Chocolate and Halva Torte** with white chocolate and sesame seed topping**. 70**

**Affogato,** espresso,black Sambuca and salted caramel ice cream. **50**

**S p o o n i n g**

**CAPPUCCINO - 20**

**COFFEE, ESPRESSO - 15**

**IRISH COFFEE / DOM PEDRO– 65**

**CARAMEL VODKA WITH HOME MADE BISCOTTI - 30**