

SMALL BITES

Chorizo and olives	60
Green olives and chorizo sautéed in white wine, garlic and chili.	
Seafood Soup	160
Crayfish, prawns, calamari, fish and mussels in a Napolitana sauce	
Patagonian Calamari tubes	75
Grilled or fried with garlic, chili and lemon	
Fresh Mussels	120
Served with white wine and garlic or Napolitano sauce	
ADD: Fries - R25	
Tequila prawns	105
Prawns pan fried with butter, garlic and parsley flamed with tequila	
Chicken Strips	65
Fried and served with lemon and spicy mayo.	
Nacho's Grande	120
Corn tortilla chips topped with ground beef, Mexican salsa, melted cheese, guacamole and sour cream.	
Prawn & Avocado	105
Prawns in a Marie rose sauce with avo	
Salmon Carpaccio	95
Norwegian Smoked Salmon	
ADD: Avo - R20	
Parma Ham & Melon	95
Parma Ham served with Sweet Melon	
Flat Breads	
Buffalo mozzarella, plum tomatoes and basil pesto	85
Cream cheese, smoked Norwegian salmon and avo	105

SALADS

Chicken Ceasar	85
Cos lettuce tossed in a Caesar dressing topped with chicken breast and parmesan cheese. ADD: avo or bacon - R20	
Honey Glaised Beef fillet	105
150g beef fillet, rocket, sundried tomato and feta cheese tossed in a sour cream dressing	
Salmon Nicoise	115
Smoked Norwegian salmon, cos lettuce, tomato, green beans, potatoes, red onion and soft boiled free range egg	
Traditional Caprese Salad	95
Buffalo mozzarella, plum tomatoes, fresh basil and rocket. ADD: Avo - R20	
Beetroot	95
Cos lettuce, honey balsamic marinated beetroot, lentils and feta cheese	

SEAFOOD

Line fish of the day	SQ
Served with a citrus caper sauce	
Beer battered Line fish Goujons	SQ
Super crispy beer battered catch of the day served with fries	
Patagonian Calamari	150
Grilled or fried with garlic, chilli and lemon	
Tiger Prawns	240
8 tiger prawns grilled served with lemon and garlic butter or peri-peri	
Fresh Mussels	145
Served with white wine and garlic or Napolitano sauce with fries	
Sole and Prawn combo	240
Fresh east coast sole and tiger prawns served with a caper, parsley and olive butter sauce	

MEAT

Rack of Ribs 150
500g succulent pork ribs basted in a tangy bbq sauce

Chicken Espetada 105
Marinated chicken breasts served with garlic bread, corn on the cob and fries

Ostrich Fillet 180
300g succulent ostrich fillet grilled and served with a gin and cranberry sauce

Sirloin Steak 160
300g 28 day aged sirloin steak grilled to perfection

Aged Fillet 170
300g 28 day aged fillet grilled to perfection

Fillet Steak Sandwich 115
150g 28 day aged beef fillet served with mustard mayo and rocket

Sauces - R30

Red wine jus

Mushroom

Blue cheese

Peppercorn

Sides - R30

Grilled vegetables

Herbed baby Potatoes

Creamed Spinach

Corn on the cob

Fries

Onion rings

All main dishes served with seasonal vegetables and your choice of fries, herb baby potato, rice and salad.

PASTA

Your choice of penne or linguini

Zucchini Grilled baby marrow ribbons, cherry tomato, Napolitano sauce and basil pesto	80
Chicken Chilli, cherry tomatoes and basil pesto in a creamy lemon sauce	85
Prawn Arribiata Chili, cherry tomatoes, prawns in a Napolitano sauce	120
Seafood Crayfish tail, prawns, Patagonian calamari, mussels served in a Napolitano sauce	180
Salmon Smoked Norwegian salmon in a creamy white wine and garlic sauce	105
Al Pomodoro Fresh plum tomato, garlic, and basil served with Napolitano sauces topped with fresh buffalo mozzarella	85
Bolognese Traditional Italian meat sauce	85
Pesto Basil pesto, pine nuts, green beans and sundried tomatoes	95
Add garlic flat bread	30

ALL OUR PASTAS ARE SERVED WITH COMPLIMENTARY FRESH GARLIC, CHILLI AND PARMESAN CHEESE

DESERTS

Malva Pudding Served warm with vanilla ice cream or whipped cream	45
Apple Crumble Served warm with vanilla ice cream or whipped cream	45
Hot Mud Pudding Served warm with vanilla ice cream or whipped cream	45
Banana Split Fresh banana, ice cream and whipped cream drizzled with chocolate and strawberry sauce	45