

SET MENU 1 2 COURSE R164 3 COURSE R232

STARTERS

Calamari

Deep-fried calamari strips in a savoury salt-and-pepper crust and served with tartar sauce

Chilli Poppers

4 tempura-fried chilli poppers filled with cheese and served with sweet chilli sauce

Fish Cakes

A combination of salmon, kingklip, hake and potato, deep-fried and served with tartar sauce

MAINS

Served with your choice of side, except dishes marked with an (*)

Fish Cakes

A combination of salmon, kingklip, hake and potato, deep-fried and served with tartar sauce

CTFM Burger

Beef or Chicken burger, grilled and basted in CTFM's BBQ sauce served with chips and onion rings

Chicken Curry *

Chicken and fresh vegetables in a traditional Cape Malay curry sauce, served with savoury rice

Calamari

Deep-fried calamari strips in a savoury salt-and-pepper crust, served with tartar sauce

Fish & Chips (200g)

A South African classic in CTFM style. Grilled or deep-fried, served with tartar sauce

DESSERTS

Sticky Toffee

A moist sponge cake made with finely chopped dates, drizzled with sticky toffee sauce

Strawberry Cheesecake

Served with a medley of seasonal fruit

SET MENU 2 2 COURSE R198 3 COURSE R276

STARTERS

Robata Baby Squid

Baby squid tubes and tentacles, grilled in our Robata sauce

Tempura Prawns

3 light & crispy prawns, deep-fried in our batter and served with sweet chilli sauce

Mussels

Steamed West Coast mussels in a creamy garlic sauce

MAINS

Served with your choice of side, except dishes marked with an (*)

Kingklip (200g)

Fresh kingklip expertly grilled in a lemon butter sauce

Chicken Schnitzel

Crumbed in Japanese bread crumbs, deep-fried until golden brown, served with onion rings and a sauce of your choice

Seafood Noodles *

Mixed seafood, noodles, carrots, onions, and mushrooms cooked in our sweet Teppanyaki sauce

Prawn Curry *

Prawn meat and fresh vegetables in a coconut curry sauce, served with savoury rice

Sirloin Steak (250g)

A sirloin steak, basted in CTFM's BBQ sauce, served with onion rings

DESSERTS

Sticky Toffee

A moist sponge cake made with finely chopped dates, drizzled with sticky toffee sauce

Mississippi Mud Pie

A rich chocolate brownie base with thick layers of hazelnut and chocolate mousse, topped with ganache