



FOLD LINE



APPETIZERS

- MINISTRONE SOUP** 55  
Italian-style soup made with winter vegetables. Served with toasted ciabatta slices
- SEAFOOD SOUP** 120  
Prawn bisque and tomato base with fresh steamed mussels, line fish and prawns
- FISH CAKES** 70  
Grilled fish cakes made with line fish & smoked salmon. Served with green pea puree, tomato salsa and sour cream
- FETA & PARMESAN STUFFED CALAMARI** 85  
Baby calamari tubes stuffed with feta, parmesan cheese and fresh oregano. Served with basil pesto on a lightly spiced tomato cream sauce
- BEEF TATAKI** 90  
Fillet of beef slices, marinated in soy, ginger, garlic and fresh thyme. Served with rocket, roasted baby tomatoes, red onion and a mustard vinaigrette
- PRAWN SPRING ROLLS (4 PER PORTION)** 90  
Deep-fried prawn, baby spinach and ginger spring roll. Served with homemade sweet chilli sauce
- CAPRESE PARCELS** 70  
Plum tomato and mozzarella wrapped in spring roll pastry. Deep-fried, served with tomato vinaigrette and basil pesto
- WEST COAST MUSSELS** 90  
Fresh Saldanha Bay mussels steamed in white wine, garlic, celery and onion. Cream optional
- BLACKENED OCTOPUS** 90  
Marinated and grilled in our charcoal oven. Served with a yoghurt dressing, fresh rocket and roasted tomatoes
- LOBSTER TAIL RITZ** 190  
Steamed lobster tail in a Dijon and paprika mayonnaise. Served on a mixed pepper and red onion salad
- PRAWN BAKE** 120  
Six small prawns pan-fried in garlic and olive oil, then baked with melted mozzarella & cheddar cheese sauce
- MUSHROOM TORTELLINI** 75  
Homemade pasta pockets filled with mushrooms, leeks and onion. Served on a parmesan & basil pesto cream sauce
- PRAWN RISOTTO** 100  
Arborio rice slow-cooked with prawns, spinach, and parmesan cheese. Served with a tomato & cucumber salsa
- WEST COAST OYSTERS** 150  
Six cultivated fresh medium oysters. Served with Tabasco, lemon and cracked black pepper
- WILD OYSTERS** 210  
Six wild oysters from Mossel Bay. Served with lemon, Tabasco and cracked black pepper
- STEAMED CRAB** 95  
Crab claws steamed in celery, onion, leek, garlic, white wine and soy sauce
- GRILLED ARTICHOKE** 85  
Roman artichokes char-grilled in our Josper oven. Served with tofu and shimeji mushrooms, roasted aubergine and bell pepper pickle with fresh basil and coriander leaves



SALADS

- CODFATHER** 85  
Feta, olives, avocado, boiled egg, fresh lettuce, tomato and cucumber. Served with a lemon & thyme dressing
- GREEN** 70  
Baby spinach, baby salad leaves, yellow and red cocktail tomatoes, cucumber, radish and red onion, with a lemon & parsley vinaigrette
- SMOKED SALMON** 90  
Capers, avocado, cucumber, red onion, baby spinach, watercress and salad leaves, with a dill & lemon dressing
- GRILLED CHICKEN** 90  
Josper grilled chicken breast slices with roasted red peppers, feta, avocado, red onion, cucumber, tomato and lettuce with a lemon & thyme dressing
- CALAMARI** 90  
Flash-fried baby calamari, baby tomatoes, rocket leaves, parmesan shavings and roasted red peppers. Served with a chilli & lime dressing
- QUINOA** 95  
Quinoa served with cashew nuts, fresh coriander, baby spinach, grilled tofu, corn kernels, fresh parsley and lime zest with a fresh grapefruit dressing

VEGETARIAN

- TOMATO & BASIL FETTUCCINE** 90  
Homemade egg pasta with baby spinach, tomato, basil, olive oil, roasted red pepper and lemon zest
- VEGAN THREE BEAN CURRY** 110  
Black beans, white beans and red kidney beans in a fresh coriander, tomato, citrus and coconut milk curry sauce. Served with basmati rice
- FLAXSEED WRAP** 80  
Grilled tofu, hummus, avocado, baby spinach, toasted cashew nuts and rocket pesto with a black olive, tomato & chilli salsa
- MUSHROOM RISOTTO** 110  
Arborio rice slow-cooked in mushroom stock, parmesan cheese and butter. Served with pan-fried shiitake and shimeji mushrooms and a rocket salad
- BUTTERNUT & FETA RAVIOLI** 90  
Homemade roasted butternut & feta cheese ravioli. Served on a basil, oregano and sage cream sauce, with parmesan shavings

SIDE ORDERS

- MEDIUM BOWL - 30**  
**LARGE BOWL - 60**
- Green salad
  - Butternut purée
  - Cauliflower mash
  - Hand cut fries
  - Savoury rice
  - Steamed vegetables
  - Stir-fried vegetables
  - Roasted baby potatoes
  - Sautéed mushrooms
  - Creamed spinach
  - Steamed spinach
  - Steamed broccoli



CARNIVORES

- All steaks are coated with natural homemade beef jus and served with a rocket and parmesan salad
- ADD YOUR CHOICE OF A SIDE ORDER NOT INCLUDED WITH OUR CARNIVORE DISHES**
- RIBEYE STEAK (250g)** 180  
Matured in-house for 21 days and grilled in our Josper oven
  - RUMP STEAK (250g)** 160  
Rosemary, garlic & lemon zest infused char-grilled beef
  - BEEF TRINCHADO** 140  
Beef cubes cooked in a red wine, garlic and chilli beef stock
  - T-BONE (600g)** 190  
Matured beef on the bone, grilled in our charcoal oven
  - BEEF FILLET (250g)** 210  
Grass-fed fillet of beef, grilled to perfection in our Josper charcoal oven
  - OSTRICH FILLET (200g)** 160  
Medallions of char-grilled fillet of Eastern Cape ostrich
  - LEMON & HERB CHICKEN BREAST** 140  
Sous-vide Chicken breast finished in the Josper, served with a lemon & fresh herb sauce
  - STICKY PORK RIBS** 190  
Succulent marinated BBQ ribs, grilled in our Josper oven
  - HALF CHICKEN** 150  
Chicken char-grilled in our charcoal oven. Order it with peri-peri or lemon & herb sauce
  - LAMB SHANK** 220  
Slow-braised in red wine, leeks, carrots, onion, celery and fresh herbs

SAUCES

- Order any of the sauces below to compliment your steak
- STEAK SAUCES - 30**
- Green peppercorn
  - Cheese
  - Mushroom
  - Gorgonzola
  - Mustard
  - Beef jus

SEAFOOD

- FISH & CHIPS** 130  
Fresh line fish served with hand cut fries and homemade tartar sauce. Order it grilled or deep-fried
- PRAWN LINGUINI** 175  
Homemade linguini egg pasta with prawns, garlic, chilli, baby tomato, basil and olive oil
- SMOKED SALMON** 110  
Homemade fettuccini and smoked salmon in a cream sauce with white wine, garlic, leek, dill, parsley and capers
- SEAFOOD CURRY** 210  
Prawns, kingklip and mussels cooked in a coconut, masala and coriander sauce. Served with rice, mint yogurt, tomato salsa, homemade fruit chutney and a papadum
- PAELLA (FOR 2)** 550  
Saffron scented imported Spanish Bomba rice with prawns, calamari, mussels, chicken, pork chorizo (optional), roasted red peppers and green peas



SEAFOOD

- All dishes below are freshly prepared and served with our signature sauces
- ADD YOUR CHOICE OF A SIDE ORDER NOT INCLUDED WITH OUR SEAFOOD DISHES**
- BABY CALAMARI (250g)** 160  
Falklands baby calamari grilled or deep-fried, served with tartar sauce
  - NORWEGIAN SALMON** 240  
Fillet of fresh Norwegian salmon, served with homemade teriyaki sauce
  - FILLET OF KINGKLIP** 180  
Grilled fillet of Cape kingklip, served with fresh herb butter
  - PANGASIU** 140  
Fresh water fish fillet from Southern Asia, served with an orange and ginger ponzu sauce
  - EAST COAST SOLE** 160  
Grilled sole served on the bone with dill butter
  - TUNA STEAK** 190  
Sesame seared Cape tuna, served with tomato salsa and a soy, ginger and honey sauce
  - PRAWNS MOZAMBIQUE** 230  
10 Queen prawns grilled to perfection in a chilli, garlic, lemon and olive oil sauce
  - SEAFOOD PLATTER (FOR 2)** 500  
Grilled baby calamari, line fish, crab in garlic cream sauce, queen prawns (4), langoustines (2) and steamed mussels. Served on a bed of savoury rice
  - CODFATHER PLATTER (FOR 2)** 790  
Calamari, line fish, crayfish tails (grilled and thermidor), king prawns (6), langoustines (2), octopus, mussels and crab in garlic cream sauce. Served on a bed of savoury rice
  - SALMON WRAPPED FISH** 230  
Fillet of fish baked with mussels, prawns, parmesan, mustard & cream sauce. Wrapped with smoked salmon
  - Kingklip** 190
  - Pangasius**
  - CRÈME BRÛLÉE** 55  
Lemon and thyme infused custard dessert served with a poppy seed short bread
  - PANNA COTTA** 55  
Vanilla and roasted coconut panna cotta with mixed berry sorbet and pineapple & chilli salsa
  - WAFFLE** 60  
Belgian-style waffle baked fresh with maple syrup, served with cream or ice cream
  - MALVA PUDDING** 55  
Baked dessert with homemade custard, tangerine white chocolate truffle and candied orange peel
  - AFFOGATO** 55  
Vanilla ice cream served with a shot of espresso and chocolate chip shortbread
  - CAPPUCCINO CHEESECAKE** 60  
Baked cheesecake with toffee syrup, strawberries & cream
  - CHOCOLATE FONDANT** 65  
Orange scented chocolate fondant with homemade chocolate ice cream and berry syrup

DESSERTS

**SUSHI**



**CHEF SPECIALITIES**

4 Pieces of California rolls

<b>Strawberry &amp; salmon rainbow</b>	70
Cream cheese, strawberry, salmon	
<b>Chilli seared tuna</b>	80
Spicy seared tuna with avo, topped with seared tuna, spicy sauce and fresh chilli	
<b>Crunchy prawn</b>	60
Tempura prawn & avo, topped with tempura flakes and sweet mayo	
<b>Philadelphia roll</b>	60
Cream cheese and avo, topped with smoked salmon	
<b>Salmon &amp; prawn deluxe</b>	75
Spicy salmon, topped with tempura prawn, spicy sauce and tobiko	
<b>Caterpillar</b>	80
Cream cheese, tempura prawn, topped with avo, deluxe sauce and sweet soy	
<b>Rolex (deep-fried in tempura batter)</b>	80
Crab, cream cheese, avo	

**California Rolls (4 pieces)**

Cucumber and Avo	35
Salmon and Avo	45
Tuna and Avo	45
Prawn and Avo	45
Rainbow Roll - Salmon or Tuna, avo	70
Crab	65

**Tamago Rolls (Sweet Omelette) 6 Pieces**

Salmon and avo	65
Tempura prawn and avo	75
Strawberry Nutella	75

**Inari (Bean Curd) 2 Pieces**

Salmon and avo	55
Tuna and avo	55
Prawn and avo	55
Cucumber, avo and mayo	40

**Nigiri (2 Pieces)**

Tuna	60
Salmon	60
Prawn	60
Salmon and prawn deluxe	70

**Makimono (6 pieces)**

Salmon and avo	60
Salmon	55
Tuna	55
Cucumber, avo and mayo	50
Tiger's eye - Salmon, prawn, avo, tobiko and deluxe mayo	85

**SUSHI**



**Gunkan (Oval shaped seaweed with rice and filling)**

Salmon roe	80
Tuna and avo	75
Prawn and avo	75
Cucumber, avo and mayo	40

**Hand Rolls (1 Piece)**

Salmon and avo	60
Tuna and avo	60
Prawn and avo	60
Tempura prawn and avo	90

**Marinated Sashimi (9 Pieces)**

Cajun tuna	75
Salmon ceviche	75
Salmon teriyaki	80
Rainbow novue charm	80
Tuna tataki (seared tuna, red onion, scallions, ponzu sauce)	100

**Salads**

Crab (Alaskan)	70
Spicy seared salmon	65
Spicy seared tuna	65
Prawn and avo	65

**DIM SUM**

Our dim sum is freshly prepared daily and is served with homemade sweet chilli, nuoc cham and soy-ginger-honey sauces

**FISH**

Crab , green pea, garlic, mint	70
Prawn, green curry paste, ginger, garlic, yogurt, coconut	65
Prawn, spinach, chilli, feta cheese	65
Prawn, edamame, bamboo, chives, cream cheese	65

**VEGETARIAN**

Spinach, feta, spring onion, thyme	50
Butternut, sage, cinnamon, cream cheese	50

**MEAT**

Chicken, cashew nuts, fresh coriander	55
Chicken, ginger, coriander, spring onion	55
Lamb mince, mango, fresh coriander	60
Pork rib, spring onion	55
Potato, bacon, cream cheese, chives	50

**TAPAS**



Create your own tapas board

**CHOICE OF 4 TAPAS - 220**

**CHOICE OF 8 TAPAS - 440**

Choose from the selection below

**VEGETARIAN**

Herb & olive oil marinated green and black olives	50
Spinach & feta spanakopita with sweet chilli sauce	40
Tempura vegetables with soy, honey & ginger sauce	35
Grilled halloumi cheese with salsa verde	40
Deep-fried breaded risotto balls with mozzarella filling served with tomato & onion salsa	40
Deep-fried Jalapeno peppers stuffed with herbed feta	40
Mushroom & potato croquettes deep-fried with batter, served with gorgonzola cheese sauce	35

**FISH**

Deep-fried baby calamari rings with tartar sauce	50
White bait dusted in flour and fried till crispy	50
Baby calamari tubes flash-fried in peri-peri sauce	50
Prawn kebab grilled in chilli, coriander & lime	60
Sesame tuna medallions marinated in tataki sauce with pickled red onion	45
Gravlax - thin slices of home cured Norwegian salmon with horseradish dressing	60
Fish bites fried in beer batter, served with tartar sauce	45

**MEAT**

Cumin & coriander lamb meatballs in tomato chilli sauce	50
Josper grilled chicken wings coated in BBQ sauce	50
Chorizo slices pan-fried till crispy	50
Pork riblets Josper grilled in BBQ sauce	50
Beef sosatie char-grilled with green pepper & onion, served with homemade chutney	55
Chicken satay with peanut sauce	45

**EXPERIENCE MORE SUSHI**

Ask your waitron for a more comprehensive list of our available sushi