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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

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