STARTERS

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CNAUC	D40.00
SNAILS	R40.00
Lightly sautéed in garlic butter & herbs, served with rustic bread.	
SNAILS Cheesy Garlic	R45.00
[Our classic snails with cheesy sauce]	1143.00
SNAILS Roquefort	R48.00
[Our classic snails with Roquefort]	
CALAMARI	R48.00
Delicate crispy fried or flash grilled, with garlic & lemon sauce.	
CALAMARI HEADS	R42.00
Tender heads crispy fried or flash grilled, with garlic & lemon sauce.	
SHRIMP COCKTAIL	R38.00
Poached shrimp with crispy cucumber, roasted Pepperdews	
& delicate dressing.	
OYSTERS	SQ
West Coast oysters on ice with fresh lemon, pepper sauce	
& fresh cracked black pepper.	
PRAWN CURRY	R55.00
Spiced prawns drenched in Cape Malay curry sauce,	
served with rustic bread.	
FRENCH MUSSELS	R40.00
Freshly steamed mussels in a creamy garlic & wine sauce,	
served with rustic bread.	
TUSCAN MUSSELS	R40.00
Freshly steamed mussels in a tomato & herb sauce,	
served with rustic bread.	D. 4.2. 0.0
ROQUEFORT MUSSELS	R43.00
Freshly steamed French mussels smothered in Roquefort cheese, with rustic bread.	
CRISPY CHICKEN STRIPS	R40.00
Delicately fried crumbed chicken, served with either BBQ,	K40.00
Perinaise or Sweet chilli sauce.	
TRINCHADO	R45.00
Tender cubes of marinated rump, sautéed in a spicy garlic cream sauce.	1.43.00
PERI-PERI CHICKEN LIVERS	R36.00
Lightly spiced livers finished in a creamy hot or mild peri-peri sauce,	A COLO
with a crispy roll.	
SPANISH SKEWERS	R42.00
Spicy Chourico & smokey pork smothered in spicy BBQ	
& served with sautéed Spanish potatoes	
CRUMBED MUSHROOMS	R38.00
Lightly seasoned fried button mushrooms,	
served with creamy garlic & lemon sauce.	
BILTONG MUSHROOMS	R50.00
Sautéed garlic & herb mushrooms smothered in	
melted cheddar & biltong slices.	
BACON WEDGES	R42.00
Crispy spiced potato wedges served with melted	
cheddar & crispy bacon bits.	
CHEESY NACHOS	R45.00
Crispy chips layered & smothered in cheddar, with Mexican salsa,	
guacamole & sour cream.	222.22
HALLOUMI	R39.00
Hallourn strips lightly coated 2 trips drigglod with sweet shill saves	



Halloumi strips lightly coated & fried, drizzled with sweet chilli sauce.

PASTA

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BOLOGNAISE Our signature home made & slow cooked to perfection	R80	
Bolognaise sauce. TUSCAN SEAFOOD	R90	
Tender calamari, mussels, clams & prawns sautéed in our authentic Italian tomato & herb sauce.		NOTES
ALFREDO	R80	
Gypsy ham & rosemary mushrooms sautéed in a creamy Parmesan sauce.		
SPINACH & MUSHROOM	R75	
Delicately grilled rosemary mushroom & creamy spinach sauce. TUSCAN MEATBALLS	R85	
Our authentic Italian meatballs drenched in a delightful tomato & herb sauce.		
CREAMY CHICKEN LIVERS Creamy peri-peri chicken livers sauteed to perfection in our	R75	
delicate mild or hot sauce, topped with roasted tomatoes. CHICKEN ARRABBIATA	R75	
Delicate chicken & a symphony of tomato, garlic, basil & chilli combined to make our fragrant Arrabbiata sauce.		
FRENCH SEAFOOD	R90	
Calamari, clams, mussels & succulent prawns sautéed		
in a delicate creamy prawn bisque.		。

GOURMET GREENS

GREEK	R60
Our signature greens topped with creamy Danish feta, calamata olives, rosa tomatoes.	
ROQUEFORT	R65
Medley of greens lightly tossed in herbed olive oil topped	
with creamy blue cheese, succulent seasonal berries	
accompanied by a light balsamic reduction.	
CORNERSTONE	R65
Symphony of mixed greens topped with crispy bacon bits,	
succulent grilled lemon & herb chicken breast & cheddar cheese.	
NORWEGIAN	R75
Delicately smoked salmon layered upon our medley mixed greens.	
SHRIMP	R70
Our signature greens topped with our delicately seasoned tender	
shrimp accompanied by slithers of cucumber & Pepperdews.	
Tangy 1000 island dressing served on the side.	
REEF	R80
Grilled prawns & tender calamari upon a medley of mixed greens	
lightly tossed in a delicate Asian dressing.	
ASIAN CHICKEN	R65
Delicately marinated chicken strips sauteed to perfection, tossed in	
a symphony of greens & topped with Asian noodles.	
CYPRIOT	R65
Grilled haloumi & roasted Pepperdews accompanied by a medley of mixed greens.	



OCEAN CATCHES

Choice of rice, chips, baked potato, mash, potato wedges. Substitute our roasted veg & creamed spinach or salad for your starch @ R8 extra

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		SML Hake	LRG Hake	Sole	Kingklip
	CLASSIC FISH Delicately grilled or crispy fried fish fillet	62	85	95	145
	CHEESY PEPPER	82	105	115	165
	Delectable fish fillet grilled & topped with cheesy lemon peppe	r & melty	cheese		
	THERMIDOR	82	105	115	165
	T. J. 20 J.C. CO. A	0 1	NATIONAL DESCRIPTION OF THE PARTY OF THE PAR		



CALAMARI R12

Succulently grilled with lemon & garlic or crispy fried to perfection, accompanied by either lemon butter, garlic butter or peri-peri sauce.

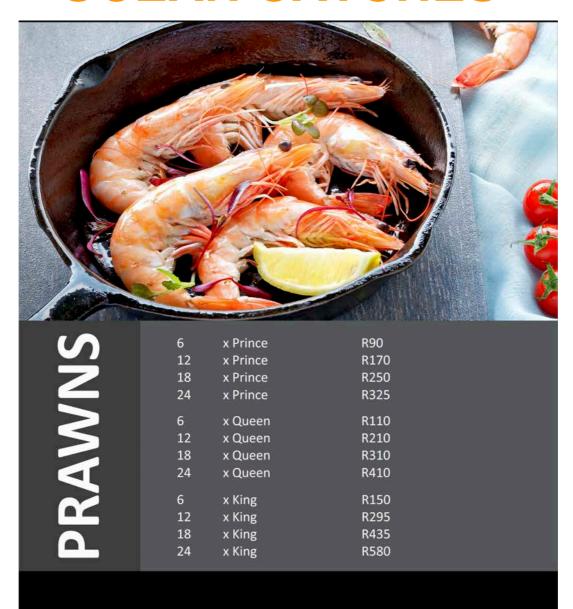
CALAMARI STEAKS R90

Tender calamari steaks grilled with lemon & garlic or crispy fried to perfection, accompanied by either lemon butter, garlic butter or peri-peri sauce.

SCAMPI R125

Lightly seasoned crumbed or battered prawns fried till golden & crispy

OCEAN CATCHES



OCEAN PLATTERS

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Choice of rice, chips, baked potato, mash, potato wedges. Substitute our symphony of roasted veg & creamed spinach or salad for your starch @ R8 extra

MINI SEAFOOD

R125

Grilled linefish, tender calamari, succulent prawns [3] & mussels.

ATLANTIC

R135

Succulent Prawns [6] & tender calamari, grilled to perfection served with either lemon butter, garlic butter or peri-peri.

TREASURE CHEST

R150

Succulent prawns [4], tender calamari, mussels & flaky hake.

MERMAIDS

R195

Tender calamari, succulent prawns [4], grilled sole & Kingklip with scrumptious mussels.

DEEP SEA [serves 2]

R300

R720

Succulent Prawns [8], served with our calamari trio [calamari steaks, rings & heads.

BARRIER REEF [serves 4]

4 succulent king prawns, 16 medium prawns, grilled linefish, tender grilled calamari, 4 east coast soles & garlic mussels.

MOZAMBICAN PLATTER FOR 2 R220

Succulent chicken in lemon & herb or peri-peri. Chorizo and prawn skewers, Mussels, tender calamari with seafood rice and a small salad.

HAKE & CALAMARI PLATTER R120

Tender hake, grilled or fried, with succulent grilled or fried calamari.

SOLE & PRAWNS

R140

2 grilled East Coast soles and 4 succulent prawns.



OCEAN PLATTERS



Add a little extra ...

3 succulent Prince prawns	R40	3 Delicious mussels	R14
3 succulent Queen prawns	R50	Calamari side	SQ
3 succulent King prawns	R70	Golden chips	R15
Sole [small]	R40	Potato wedges	R13
Hake [small]	R48	Savoury rice	R10
Vegetables	R25	Crunchy garlic roll	R10
Onion Rings	R12	Cheesy garlic roll	R18
Linefish	SQ	Baked potato	R13
Lobster	SQ	Buttered roll	R6

MEAT LOVERS

				194
Choice of rice, chips, baked potato, mash, potato wedg roasted veg & creamed spinach or salad for your sta				
	RUMP FILLE		LET	
			200g	
CLASSIC STEAK	80		100	
Matured rump or fillet, flame grilled & basted with our famous BBQ sauce.				
GARLIC & MUSHROOM Flame grilled steak topped with rosemary mushrooms & creamy garlic sauce.	100	135	120	165
MUSHROOM CHEESE Flame grilled steak topped with rosemary mushrooms & smothered in melty cheddar.	105	140	125	170
CHEESY SWEET CHILLI Tender grilled steak smothered in melty cheddar & drizzled with tangy sweet chilli.	100	135	120	165
BILTONG & CHEESE Flame grilled steak smothered in melty cheddar, topped with freshly sliced biltong.	110	145	130	175
PEPPERDEW ROQUEFORT Flame grilled steak covered in fragrant roquefort cheese sauce, topped with roasted Pepperdew.	100	135	120	165
GOURMET STEAK Tender grilled steak smothered in caramelized onion, crumbly blue cheese & delicately drizzled with Port wine sauce.	100	135	120	165
STEAK & CALAMARI Matured steak grilled to perfection, served with tender calamari, fried or flash grilled.	130	160	150	195
STEAK & PRAWN Tender grilled steak accompanied by succulent prawns.	130	165	150	195
JUICY RIBS & STEAK Flame grilled steak & smokey BBQ ribs cooked to perfection.	145	175	165	210
BEEF & REEF Delectable steak with succulent prawns & tender calamari fried or flash grilled.	180	210	200	245
ESPETADA Spiced & marinated steak cubes flame grilled to perfection & drizzled with garlic butter.	85	120	105	150
BEEF SCHNITZEL Tender steak crumbed & crispy fried, accompanied by one of our delicious sauces.	90	125	110	155
RIB EYE STEAK			R140	
400g Flame grilled rib eye steak basted in our famous BBQ sauce. T-BONE STEAK			R120	
400g T-Bone steak basted & grilled to perfection. TRINCHADO MAIN Marinated steak cubes, finished in spicy garlic cream sauce. [HOT	or MILE		R85	



SAUCES R15

Three Cheese Creamy Garlic Black Pepper Spicy Peri-Peri Creamy Mushroom Monkey Gland Cape Malay Curry Sweet Chilli

OFF THE GRILL



Choice of rice, chips, baked potato, mash, potato wedges. Substitute our symphony of roasted veg & creamed spinach or salad for your starch @ R8 extra

CHICKEN SCHNITZEL Tender chicken breast delicately crumbed & crispy fried.	R75
CHICKEN CORDON BLEU	R90
Succulent chicken fillet overflowing with ham, rosemary mushrooms & 3 cheeses, crumbed & fried. Accompanied by our symphony of vegetables. CHICKEN KIEV Delectable chicken fillet stuffed with creamy spinach & Danish feta. Crumbed & golden fried.	R85
Accompanied by our symphony of vegetables. CHICKEN & CALAMARI	R115
1/2 Flame grilled spring chicken basted in lemon & herb or peri-peri. Accompanied by tender calamari grilled to perfection or golden fried.	KTT2
CHICKEN & PRAWNS	R125
1/2 spring chicken & grilled prawns basted in lemon & herbs or peri-peri with our succulent Mozambican prawns grilled to perfection.	
WHOLE SPRING CHICKEN	R100
An entire spring chicken basted in lemon & HERB or peri-peri, grilled till perfectly done on open flame.	
CHICKEN & PORK RIBS	R125
1/2 Flame grilled spring chicken basted in lemon & herb or peri-peri, accompanied by our mouth watering BBQ spare ribs.	
1/2kg PORK RIBS	R125
Basted in your choice of BBQ or monkey gland sauce	
1kg PORK RIBS	R250
Flame grilled & basted in BBQ or monkey gland sauce	
PORK RIBS & CALAMARI	R140
BBQ ribs & tender calamari grilled or fried till golden	

Our famous BBQ ribs served with delectably grilled prawns

Smoked pork hock cooked to perfection, flame grilled & basted in our signature sauce. Served with roasted

R130

PORK RIBS & PRAWN

vegetables & your choice of starch.

SMOKED EISBEIN



DESSERTS



LEMON PAVLOVA	R35
Crispy meringue base smothered with tart lemon curd & whipped	
cream sprinkled with crispy biscuit & lemon zest.	
PEPPERMINT CARAMEL CRISP	R42
Decadent layers of crunchy peppermint, biscuit	
& caramel cream, topped with crisp honeycomb.	
CAFE CHOCOLATE MOUSSE	R48
Decadent coffee liqueur chocolate mousse &	
divine chocolate shards.	
TRADITIONAL APPLE CRUMBLE	R40
Scrumptious baked apples topped with our rich buttery crumble.	
TRIPLE CHOCOLATE BROWNIE	R45
Rich, velvety baked chocolate brownie.	
MALVA PUDDING	R38
Delicate warm sponge infused with aromatic flavours.	
BERRY PAVLOVA	R42
Crisp meringue topped with fresh cream & seasonal berry bliss.	
ITALIAN KISSES & ICE CREAM	R38
Elegant hazelnut ice cream covered in silky smooth chocolate.	
PANCAKE SUPREME	R40
Fluffy pancake served with homemade strawberry compote & cream or ice of	ream.
SAUCY FRENCH VANILLA	R35
Creamy French vanilla ice cream finished off with our decadent chocolate sa	uce [hot/cold]

