

The Dock On The Bay is delighted that you have chosen to spend your valuable time with us. We would like to draw your attention to the following:

We are not a fast-food restaurant – All our dishes are prepared from scratch so please bear with us whilst we prepare your meal. Dependent on pressure in our kitchen your meal should be with you within 40 minutes

However we will endeavour to make your time spent with us a memorable one by providing you with quality food and service.

We also wish to respectfully advise that a gratuity is not included in our menu prices and that the norm for good service is 10% of the bill.

Starters

Mini Mussel Pot **R55**

Fresh Mussels in a Creamy Garlic and White Wine Sauce.

Served with bread or toast for dipping

Calamari **R60**

Crumbed and deep fried strips served with a half portion of Chips and Tartar sauce

Deep Fried Houloumi **R65**

Served with a Sweet Chilli sauce

Beef Bone Marrow **R55**

Served on the bone

with White or Brown Toast

Starters...

Crumbed Mushrooms

R55

Button Mushrooms deep fried served with
Tartar sauce

Jalapeno Poppers

R60

Whole Jalapenos stuffed
with Mozzarella and Cream Cheese,
then deep fried. Served with homemade
Salsa and Guacamole

Snails

R60

Served with Creamy Garlic
and White Wine sauce or Garlic Butter

Chicken Livers Peri Peri

R55

Served with Bread for dipping

Seafood

Calamari Strips

R85

Crumbed and deep fried Calamari Strips
Served with your choice
of Chips or Rice and Tartar sauce

Fish and Chips

R90

Fresh Hake prepared either grilled or
Battered and deep fried. Please advise if
You would prefer French or English style
Batter. Served with your choice of Rice, Chips,
Salad or Seasonal Vegetables

Mussel Pot

R95

Fresh Half Shell Mussels in Creamy Garlic
And White Wine sauce. Served with bread

Pans for Two

Docks Platter

R360

A Seafood Platter enough for two – comprising:
2 pieces Grilled Hake, Calamari, Mussels and
Prawns. Your choice of Rice or Chips and served
with two dipping sauces – choose between Lemon
Butter, Garlic Butter, Peri Peri, BBQ, Tartar or Sweet
Chilli sauce

Basket Case

R200

Enough for two. Comprising
Chicken Wings and Strips, One piece Hake,
Calamari and Chips. BBQ and
Tartar sauce on the side

Alternative Case

R170

Crumbed Mushrooms. Jalapeno
Poppers, Houloumi and Salad

SQ Dishes

Grilled Sole

+ - 200gr uncooked weight
+ - 400gr uncooked weight
+ - 700gr uncooked weight

Served with Chips or Seasonal Vegetables
or Salad or Rice

Prawns

5 or 6 x large Prawns dependent on size Served with Chips
or Rice or Salad or Seasonal Vegetables
Your choice of Peri Peri or Garlic Butter
or Lemon Butter

Steaks

Rump

250gr **R110**

Prepared as you like it! Served with your choice of Rice, Chips, Salad or Seasonal Vegetables

Portuguese **R125**

250gr prepared 'as you like it' basted in Our in-house Peri Peri sauce topped with an Egg fried to your specification. Served with your choice of Chips, Rice, Salad or Seasonal Vegetables.

Smokey Guacamole **R120**

250gr prepared 'as you like it' topped with Bacon and Guacamole. Served with your choice of Chips, Rice, Salad or Seasonal Vegetables

Kindly note:

Like all restaurants, our Kitchen buys in products from our suppliers that have allergens:

For example:

Seeds

Fish

Shellfish

Nuts

If you are allergic or intolerant to any ingredient/s please advise your waiter

Salads

Chicken Caesar

R80

Grilled Chicken breast, crisp Lettuce, Cucumber, Onion, Green Pepper and Parmesan Cheese. Served with homemade Caesar dressing and Croutons

Greek

R60

Fresh crisp Lettuce, Tomato, Onions, Cucumber, Olives and Feta cheese. Served with our in house salad dressing

Caprese

R85

An old favourite: Buffalo Mozzarella Slices, fresh Cherry tomatoes, fresh Basil And Balsamic dressing

Pasta

Seafood Putanesca

R120

Our homemade spicy Tomato based Putanesca sauce tossed with shelled Prawns, Calamari and Mussels. Served with a choice of Penne, Spaghetti or Fettuccini

Calamari and Chourico

R120

Calamari strips with sliced Chourico Sausage with a dash of Orange Juice and fresh Cream served with Penne and Grated Parmesan

Mediterranean Chicken

R100

Onion based tossed with Sautéed Chicken breast strips, Capers, Tomato, Olives and Garlic. Served with Penne tossed in

Basil Pesto. Add Bacon

R20

Signature Dishes

Chicken and prawn Curry **R120**

Tender breast fillets and shelled Prawns

In our own Malay style medium

Curry sauce, topped with Coconut cream.

Served with Rice and Pappadums

Mediterranean Chicken **R100**

Our in-house cream based sauce tossed with

Sautéed Chicken breast strips, Capers, Tomato,

Olives and Garlic. Served with Penne tossed in

Basil Pesto. Add Bacon at R20 extra

Bobotie **R85**

Chef Gary's own recipe – no fruit

Served with Rice and Chutney

Desserts

Chocolate brownies **R50**

Made in house served with

Ice cream or Cream

Waffles **R40**

Served with Maple Syrup and either

Cream or Ice Cream

Ice Cream **R30**

3 scoops Vanilla ice cream – with or without

In house Chocolate sauce

Healthier options

Un-rolled Burger

R75

In house Patty grilled with or without basting

Served with Steamed Seasonal Vegetables

Al dente' or a salad

Grilled Chicken Breast

R75

Free range Chicken Breast

Pan grilled. Served with Steamed Vegetables

Al dente' or a salad

Grilled Hake

R90

Fresh Hake pan grilled with Spices

Served with Steamed Seasonal vegetables

Al Dente' or a salad

Healthier options ...

Stir Fry

R85

Vegetables Julienne and a side Salad

Served with either 125gr Rump

Or Chicken Breast

Stuffed Tomatoes

R55

2 Whole ripe Tomatoes stuffed with

Brown Lentils, Rice, Garlic

Onion and Seasoning.

Add Jalapeno's

R 5

Meat Dishes

Lamb Chops

R125

3 Loin Lamb chops prepared
'as you like it' served with your
choice of Rice ,Chips, Salad or
Seasonal Vegetables

Chicken Schnitzel

Cheddar Melt

R110

Crumbed deep fried Breast topped with
Cheddar Cheese and our homemade
Mushroom sauce. Served with your
Choice of Rice, Chips, Salad
or Seasonal Vegetables