

# » the fat fish »

# COCKTAILS

Open Monday to Sunday 11:30am to 10:00pm - Reservations Plett 044 533 4740 / George 044 874 7803

**EXTRA!**

## CLASSIC CHAMPAGNE COCKTAIL R95

Bartiney MCC with a dash of Hennessy bitters soaked sugar and a slice of orange

## MOJITO R55

Fresh mint leaves, limes and sugar muddled and topped with Bacardi rum and a dash of soda

**VIRGIN R35**

## SALLY'S STRAWBERRY DAIQUIRI R75

Best served on plenty of crushed ice

**VIRGIN R45**

## FAT JACK R55

A big fat dose of Jack Daniels, triple sec, sour mix with soda and lemonade

## GREY GOOSE MARTINI R85

A double goose shaken with a single martini dry vermouth and three green olives

## CLASSIC MARGARITA R50

Tequila, Triple Sec, lime, enough said! Chilled or frozen

## COSMOPOLITAN R50

Cranberry juice, vodka and Cointreau

## AMBERLISH R85

Inverocche Amber Gin and triple sec, over muddled oranges with ginger ale, bitters and crushed ice

## LONG ISLAND ICED TEA R59

The ultimate summer cocktail - perfected in the American South - served on ice with lemon

## AMERETTO SUNSET R60

Ameretto, orange juice and grenadine - simply the best

## BLACK RUSSIAN R50

Just right for after dinner Kahlua and vodka

## BLOODY MARY R60

With a dash of horseradish, more than a dash of vodka and a little extra spice

**VIRGIN R35**

## THE BIG FISH R85

Jameson's and Drambuie served with a dash of lime, fresh ginger and orange juice, shaken, not stirred!

## STEELE WORKS R40

Refreshing non-alcoholic cocktail with ginger ale, soda water, passion fruit and bitters

## PB'S SPLASH R60

Calitzdorp white port from Peter Bayly Wines, muddled with a little fresh mint, poured over crushed ice and topped with a dash of tonic and soda water

## ESPRESSO MARTINI R55

Single espresso shaken over ice with vodka and Kahlua, served with a sunken shot of Amarula. Truly decadent and delicious

## A SHOT OF NICE R45

Double shot glass of Frangelico, espresso and cream. Served warm!

## ROCK SHANDY R40

Simple lemonade and soda water with a good dash of bitters and lemon

## LADY OF THE MANOR R68

A wonderfully refreshing gin cocktail with soda grenadine and lime. Summer in a glass!



WE HAVE A  
*Splendid*  
CRAFT GIN SELECTION  
SEE OUR WINE LIST



» the fat fish »

# SUSHI MENU

Open Monday to Sunday 11:30am to 10:00pm - Reservations Plett 044 533 4740 / George 044 874 7803

## CALIFORNIA ROLLS *4 or 8 pieces*

Salmon cucumber and avo

R65/R95

Smoked salmon cucumber and avo

R65/R95

Prawn cucumber and avo

R65/R95

Cucumber avo carrot pickled radish

R60/R90

## RAINBOW ROLL *4 pieces*

Salmon and avocado

R70

Smoked salmon and avocado

R70

Prawn and avocado

R70

Olive, feta, sun dried tomato, cucumber

R70

## MAKI *8 pieces*

Salmon

R70

Smoked salmon

R70

Prawn

R70

Grilled asparagus roasted red pepper cream cheese

R70

## FASHION SANDWICH *8 pieces*

Smoked salmon

R85

Prawn

R85

Salmon

R85

Cucumber avocado carrot pickled radish

R65

## NIGIRI *2 pieces*

Salmon

R50

Prawn

R50

Vegetarian

R40

## HAND ROLL *each*

Prawn

R65

Salmon

R65

Humus grilled courgette roasted red pepper pickled radish

R65

## SASHIMI *3 pieces*

Salmon

R85

## SALMON ROSES *3 pieces*

R75

## FUTOMAKI *8 pieces*

Salmon and creamed cheese

R110

Prawn and avocado

R110

## PLATTERS

### NIGIRI *6 pieces*

R85

2 Salmon

2 Prawn

2 Vegetarian

### CALIFORNIA *16 pieces*

R230

4 Salmon, cucumber and avo

4 Smoked salmon cucumber and avo

4 Prawn cucumber and avo

4 Cucumber avocado carrot pickled radish

### MIXED PLATTER FOR ONE

R230

8 Smoked salmon maki

4 Salmon california rolls

4 Prawn and avocado rainbow rolls

2 Salmon roses

### MIXED PLATTER FOR TWO

R290

8 Cucumber and avocado maki

8 Prawn california

4 Smoked salmon rainbow rolls

2 Salmon nigiri

2 Salmon roses

### VEGETARIAN PLATTER FOR ONE

R220

4 Californian cucumber avocado carrot pickled radish

4 Rainbow olive, feta, sun dried tomato, cucumber

2 Cucumber roses

4 Maki grilled asparagus roasted red pepper cream cheese

1 Hand roll humus grilled courgette roasted red pepper pickled radish

## EXTRAS

Soya Sauce

R5

Wasabi

R5

Pickled Ginger

R5

Japanese Mayonnaise

R10