



SALTWATER GRILL

Seafood Bistro

Seafood Tantalizers

Delicious Hand Made Fish Cakes R 47
With Fresh Salad and Lemon Mayonnaise

Crispy Tempura Prawns R 65
With Sweet Chilli Sauce

Drunken Local Mussels R 47
Mussels in Beer & Fresh Parsley Sauce served with Crusty Bread.
Dipping Bread is a Must!

Seafood Arancini R 45
Deep Fried Seafood Risotto Balls with melted Mozzarella Centres,
served with Marinara Dipping Sauce.

Salt & Pepper Calamari R 49
Deep Fried - Served With Spring Onion and Fresh Mint.
A New Taste Sensation!

Crispy Calamari Tentacles R 59
Served with our own Signature Tartar Sauce

Grilled Baby Calamari R 69
Drizzled with Creamy Lemon Butter Sauce

Prawn Kebabs R 65
10 Spicy Prawn Tails on Skewers, basted with our Portuguese sauce.

Fresh & Crispy Salads

Smoked Salmon & Avocado Salad R 79
With Fresh Baby Leaves, Cucumbers, Cherry Tomatoes,
Shaved Beetroot, Toasted Seeds, House Dressing.

Scrumptious Caesar Salad R 75
With Anchovies, Shaved Parmesan, Fresh Lettuce, Croutons and
Caesar Dressing.

Health Garden Salad R 70
Lettuce, Cucumber Ribbons, Shaved Carrot, Peas, Grilled Zucchini,
Broccoli, Shaved Beetroot, Spring Onion, Parmesan, Boiled Egg,
Fresh Herbs & Toasted Seeds.

Greek Salad R 55
Tomato, Cucumber, Fresh Mint, Dill, Oregano, Feta, Black Olives
and Bell Peppers

Simple Crunchy Side Salad R 29
Fresh Leaves, Cherry Tomato, Cucumber and House Dressing

Seafood Satisfiers

Replace Chips with Lemon Savoury Rice, Fresh Side Salad or Vegetables.

Fresh Cape Hake & Chips: R 79

- Your choice
- Fried in Crispy Batter
 - or
 - Grilled with Creamy Lemon Butter
 - or
 - Grilled with Fresh Herb Dressing

Calamari Selection:
Seasoned and Deep Fried R 89

Served with Our Own Signature Tartar Sauce

Stunning Baby Calamari R 145

- The choice is yours
- Seasoned & Deep Fried
 - or
 - Grilled in Creamy Lemon Butter
 - or
 - Fried with Spring Onion, fresh Mint and a Touch of Chilli.

Thick Cut Kingklip Grilled to Perfection R 125

Drizzled with Creamy Lemon Butter

Crispy Fried Pangasius & Chips (Something New!!) R 85

A Succulent Fillet Served with Pea & Mint Puree.

Spicy Seafood Paella R 109

Fresh Mussels, Calamari, Prawns & Fish combined with full flavoured
Spicy Rice.

Drunken Local Mussels R 85

A Bowl of Fresh, West Coast Mussels done in Beer & Fresh Parsley
Sauce Served with Crusty Bread - Dipping Bread is a must.

Gourmet Hake Burger R 69

With Lemon Mayo, Fresh Salsa, and Baby Leaves served
between a Toasted Bun.

Fresh Line Fish : SQ

Grilled & Drizzled with Lemon Butter.

Grilled Prawns & Chips :

Succulent Prawns Butterflied in Our Portuguese Sauce or Creamy Lemon
Butter.

- Giant king 6..... R 189
(Order single extras at R 20 per prawn)
- Large Queen 12 R 175
8..... R 130
- Medium Prawns 14..... R 153
10..... R 129

Mix it up combos

Fried/Grilled Hake, Calamari & Chips R 125

Fried/Grilled Hake, Prawns & Chips R 119

Fried/Grilled Hake, Mussels & Chips R 95

Fried/Grilled Calamari, Prawns & Chips R 179

Luxury Mixed Seafood Platter – A Feast R 199

6 Prawns, Grilled Calamari Tubes, Mussels, Fried Calamari Tentacles,
Grilled Fish, Chips and Rice.

We only use FRESH FISH! However, when certain species are not freshly available, we use top quality, sea frozen product.

Something Sweet :

Mud Pie R 42

Rich Chocolate Brownie Base buried under a thick layer of decadent Hazelnut and Chocolate Mousse, covered with Chocolate Ganache.

Strawberry Cheese Cake R 35

Cheese cake filled with Strawberry pieces on a Shortbread crumb base, glazed with Strawberry coulis

Cookies and Cream Cake R 37

Chocolate Cookies chopped into a creamy White Chocolate Mousse, topped on a moist Chocolate Base.

New York Cheese Cake R 45

Thick cream cheese blended with smooth Crème Fraiche, baked to perfection on a shortbread Crumb base

Eskimo Shake R 45

Icecream & Kahlua

Elephant Shake R 45

Icecream & Amarula

Hot Beverages :

Americano R 18

Cappuccino R 18

Café Latte R 25

Espresso R 14

Double Espresso R 18

Hot Chocolate R 25

Tea Ceylon R 15

Tea Rooibos R 15

Tea Earl Grey R 18

Irish Coffee R 40

Cold Beverages :

Coke, Dry Lemon, Lemonade, Soda Water (200ml) R 14

Coke, Coke Light, Fanta Orange, Sprite (340ml) R 16

Valpre Still, Valpre Sparkling R 15

Fresh juice R 20

Iced Tea : Lipton Peach, Lipton Lemon R 20

Appletizer R 22

Red Grapetizer, White Grapetizer R 22

Rock Shandy R 22

Iced Coffee R 28

Steel Works R 28

Beers

Black Label, Castle Lager, Castle Light R 20

Amstel, Heineken, Peroni, Windhoek, Windhoek Light R 24

Windhoek Draft R 28

Jack Black R 45

Ciders

Savanna Dry, Savanna Light, Smirnoff Spin, Hunters Dry R 24

Wine list

Dry White :

Two Oceans Sauvignon Blanc R 79/25

Nederburg Sauvignon Blanc R 95/30

Durbanville Hills Sauvignon Blanc R 119/33

Diemersdal Sauvignon Blanc R 145/45

Le Bonheur Sauvignon Blanc R 150

Chenin Blanc :

Nederburg Chenin Blanc R 105/30

Neethlingshof Chenin Blanc R 119/33

Chardonnay :

Hill & Dale Chardonnay R 89/25

Zonnebloem Chardonnay R 119/30

Reds :

Two Oceans Cabernet Merlot R 79/25

Nederburg Merlot R 119/30

Durbanville Hills Shiraz R 140/35

Fleur Du Cap Pinotage R 165

Alto Rouge R 165

Pink :

Two Oceans Rose R 79/25

Nederburg Rose R 98/25

Bubbles :

Grunberger Spritziger R 80

JC Le Roux Sauvignon Blanc R 135

Pongracz R 250

Whisky:

Bells R 18

J & B R 17

Jameson R 22

Johnnie Red R 20

Johnnie Black R 35

Jack Daniels R 25

Brandy:

Klipdrift R 13

KWV R 14

Spirits:

Gin R 18

Tequila R 18

Vodka R 14

Liqueur:

Amarula R 30

Kahlua R 15