

A WORD FROM THE CHEF

Good food takes time. It's why everything is made from scratch in my kitchen.

A happy kitchen means good food, so if it gets a bit rowdy sometimes, we apologise!

Mother Nature doesn't always play nice. We ask that you please forgive us if some items aren't seasonally available.

All of our bread is lovingly baked each day by Chefs.

If there's anything special you need, please ask for the Chef. I'll be with you as soon as I get a chance. I promise!

We hope and trust that you have an amazing experience dining with us and we hope to see you again soon.

David Kairuz,
Executive Head Chef



SIGNATURE STARTERS

WRK

R 80

Wings. Ribs. Kebabs. Carnivores, rejoice! Cajun-dusted chicken wings, home-smoked pork riblets and chargrilled beef fillet kebabs. All lovingly smothered with our secret sweet basting.

THE VEGGIE-MIGHT (V)

R 80

The ultimate way to enjoy your five-a-day. Panko-crumbed butter mushrooms, thick cut Durban-style onion rings, crispy skinny fries and deep fried halloumi. Served with homemade lemon mayo and sweet chilli dipping sauces.

DO THE SALSA (V)

R 60

Nachos our way... Homemade crunchy tortilla chips, topped with cheese and salsa rossa. Completed by a dollop of zesty guacamole and sliced pickled jalapenos for a hint of spice. Served with fresh sour cream.

DRUNKEN HERBED MUSSELS

R 80

An ode to our beach. Succulent, fresh Canelands mussels, served in a creamy white wine, garlic and parsley sauce. Finished off with a chargrilled wedge of homemade bread to soak up that sauce...

FRESH BOWL

R 55

A "soup of the day" with a difference. Ask your waitron about the flavour combination that our Chef has dreamed up today. Served with a wedge of chargrilled homemade bread.

THE SPANISH DUO

R 85

A fragrant flavour voyage! Tender Falkland calamari, sautéed with Spanish chorizo sausage and garlic butter, tossed with cherry tomatoes and fresh arugula.

CLASSIC CARPACCIO

R 80

No frills, just fresh flavours. Your choice of thinly sliced beef fillet or game loin. Served beneath a dressed green rocket salad, gently drizzled with balsamic reduction. Completed by perfectly toasted crostini, made with our homemade bread.

CONFIT LIVERS

R 65

Creamy. Spicy. Succulent. Chicken livers, refried and soaked in our luxurious Peri-Peri sauce. Served with a chargrilled wedge of homemade bread for good measure!

SLOW FOOD SLIDERS

R 65

The epitome of low and slow. Braised pulled pork neck, smothered in our famous sweet and tangy sauce. Served on fresh homemade buns with some crunchy greens.

ESCARGOT BLUE

R 70

French fare with some Canelands flair. Sautéed snails in a sumptuous blue cheese sauce. Completed with a wedge of our famous homemade bread.

BAKED CAMEMBERT (V)

R 75

Crunchy, gooey and perfectly balanced. Wedges of Camembert rolled in toasted almond flakes, wrapped in fresh phyllo pastry and baked until gorgeous and golden. Drizzled with fragrant orange blossom honey for just the right hint of sweetness.

SPICY LAMB

R 65

Juicy jewels with a little kick. Succulent lamb chipolatas cooked to perfection and served on a bed of fresh rocket. Completed by our homemade Peri-Peri mayo, that brings the heat.

LOVE TRIANGLE

R 70

The Canelands samosa: triple the flavour in one hit. Succulent grilled chicken, Danish feta and peppadews, mixed with basil pesto and encased in a pastry triangle. Fried until golden, crisp and oozing. Served with our sweet chilli dipping sauce.

**We know, our bread is pretty irresistible. Want another wedge? Just ask. But do expect an extra charge at the end. It's worth it!*



SENSATIONAL SALADS

THE MYKONOS

R 70

Few things beat a fresh Greek salad with all the right toppings. The usual salad suspects, brought to life with lashings of Greek feta and juicy Kalamata olives. Drizzled with our very own dressing to bring it all together.

BUTTERNUT & BLUE

R 70

Creamy, crunchy and cheesy. Freshly roasted butternut tossed with rocket and gorgonzola. Topped with a scattering of perfectly toasted nuts before being drizzled with our fragrant orange blossom honey.

FLYING GREEK

R 75

Our take on the humble chicken salad. Our Mykonos as above, with the added taste and texture of succulent chicken pieces. For those who love a fresh chicken salad with a difference.

FALKLAND FEAST

R 85

Tender calamari gently sautéed with garlic butter and tossed with fresh feta and Kalamata olives. Finished off with a hearty drizzle of our special house dressing.

BIG ON BEEF

FRENCH FILLET (200G/300G)

R 180

A classic cut needs classic flavours to match. Tender medallions and our signature basting, chargrilled to perfection. Nestled on a bed of whipped potato and fresh seasonal vegetables. Topped with creamy camembert and sticky onion marmalade.

R 200

SWEET SMOKEY SIRLOIN (200G/300G)

R 145

Perfectly aged for no less than 30 days. Our sirloin steak basted and chargrilled to your liking. Served with hearty rosemary potato wedges and fresh seasonal vegetables of the day. Topped with our perfectly balanced honey mustard sauce and crispy prime-cut bacon.

R 165



THE CANELANDS BURGER

R 110

Our sizeable beef burger with a side of Durbs. A juicy 300g homemade, hand-shaped ground beef patty. Adorned with mature cheddar cheese and all the traditional fixings on a soft, freshly baked roll. Accompanied by hearty hand-cut chips and with thick Durban style onion rings.

PERFECT PORK

HOUSE-SMOKED RIBS (650G)

R 165

You can't beat home-smoked ribs, it's why do just that. Pork loin ribs, braised in our kitchen doused with our sweet basting and chargrilled to perfection. Served with fragrant rosemary and garlic potato wedges, as well as fresh seasonal vegetables. Topped with a drizzle of our basil pesto and balsamic reduction.

SNAP CRACKLE PORK

R 140

For those who live for the crackling at Sunday lunch... Our Pork Belly cooked low and slow and finished off in the oven to guarantee that perfectly crispy crackling. Served on a bed of smoky bacon mash with a side of fresh seasonal vegetables. Completed by our creamy cider and charcuterie sauce.

LEGENDARY LAMB

DURBAN LAMB CURRY

R 145

Fragrant, fiery and fresh. Local-style curry served with basmati rice, homemade sambals, crispy poppadum and Dania.

LAMB MEETS BUNNY

R 85

Our local lamb curry in a laid-back setting. Our curry served in a freshly baked bunny bread roll. The true way it's known for in Durban.

LUXURIOUS LAMB SHANK

R 185

We serve it when it's just falling off the bone. Cooked low and slow for a tender finish, our lamb shank is paired with a fragrant tomato and red onion jus. Served on a bed of whipped potato, alongside fresh seasonal vegetables. (This one takes 20 minutes to prepare but some things are worth waiting for...)

POPULAR POULTRY

BCC

R 140

Our tribute to the delectable Butter Chicken Curry. Served with fragrant basmati rice and sambals, this creamy chicken curry with the perfect kick is just the way you know and love it. Served with fresh Dania beneath a golden poppadum.

BCC BUNNY

R 75

A Durban staple with a Canelands touch. Our creamy butter chicken curry served in a freshly baked bunny bread roll. It's coastal comfort food!

SPICED DUCK

R 170

Where fragrant spices and citrus notes join forces. Heart-warming honey and cinnamon seared duck breast, served on a bed of creamy mash. Completed with fresh seasonal vegetables and our zesty orange sauce and red wine reduction.

SEAFOOD SPECIALITIES

SQUID INK GNOCCHI

R 175

It's Chef's signature dish for a reason... Homemade Italian potato dumplings coloured with squid ink. Tossed with fresh succulent prawns, local mussels and line fish. Finished off with a creamy white wine and garlic sauce studded with parsley.

PAPRIKA PINEAPPLE PRAWNS

R 205

A coastal delight with a uniquely Asian influence. Fresh local prawns grilled in paprika butter. Nestled on a bed of pineapple and vegetable stir-fry, served with fragrant basmati rice and garlic butter.

LOCAL LINE FISH

R 160

Caught fresh daily in the place that we call home in support of sustainable fishing. Filleted and prepared with care. Served with our homemade hand-cut chips and zesty tartar sauce.

HOOK, LINE & SINKER

The seafood platter that pulls out all the stops. Freshly grilled baby crayfish tail, local langoustines, prawns and locally caught line fish. Accompanied by sautéed lemon and herb Falkland calamari and local mussels in a creamy white wine and garlic sauce. Served with homemade hand-cut chips, fragrant basmati rice and three sauces: garlic butter, lemon herb, and Peri-Peri. Go it alone or share it with that special someone. Either way, it's a platter you won't forget.

R 495

R 990

FRESH MUSSEL POT

Saucy, succulent and full of flavour. Steamed local mussels from our beach, cooked in a luxuriously creamy white wine and garlic sauce. Served with chargrilled bread wedges baked by our resident loaf whisperer, Chef Gift.

R 170

VEGETARIAN FARE

FRAGRANT STIR-FRY

A taste of the orient with a difference. An authentic Asian vegetable stir-fry served with your choice of egg noodles or basmati rice. Tossed with pineapple and toasted sesame seeds for a balance of sweet and savoury.

R 115

ARTICHOKE & OLIVE

A light gnocchi dish loaded with Mediterranean flavours. Our homemade potato dumplings, sautéed with artichoke hearts, sundried tomatoes, Kalamata olives and fresh basil pesto.

R 125

A LITTLE SOMETHING EXTRA

Chefs homemade bread wedge

R 10

Thick-cut Durban-style onion rings

R 25

Hand-cut homemade chips

R 30

Sautéed button mushrooms

R 30

Side green salad

R 30

Creamed spinach

R 30

TWO SHRIMPS



DINING



FOR LITTLE SHRIMPS

STEAK. CHIP. CHEESE

R 65

Three of our favourite things... A succulent beef fillet chargrilled to your liking, served with homemade hand-cut chips and a freshly made cheese sauce.

CHEESY BACON PENNE

R 50

A pasta that needs no introduction! Creamy cheese sauce and crispy prime-cut bacon are the perfect pair.

BEEF. CHEESE. BUN

R 50

No knife and fork necessary, just dig in! We serve our juicy beef burger on a freshly baked roll, topped with cheddar cheese. Served with our homemade hand-cut chips.

CLASSIC CATCH

R 50

Fish and chips with extra crunch. Fresh local line fish crumbed with Panko, served with our homemade hand-homemade chips. Served with zesty tartar sauce.

STRIPS & CHIPS

R 50

What can we say, we love 'em crispy! Panko-crumbed chicken tenders served with our famous homemade hand-cut chips.



DELIGHTFUL DESSERTS

CHEEKY CHOCOLATE CHEESECAKE

R 70

Chef Gift's signature dessert with a decadent twist. Creamy cheesecake, filled with a tangy berry coulis and smothered in Belgian chocolate.

THE SOUTH AFRICAN STAPLE

R 55

Classic Malva pudding done our way. Served hot with our crème anglaise sauce and homemade vanilla ice cream.

CRÈME BRÛLÉE FOR ALL SEASONS

R 65

We change the flavours to keep you guessing! Ask your waitron what we've made today.

BANANA SPLIT CRISP

R 60

Basically a giant banana spring roll! A deep fried, Belgian chocolate stuffed banana. Served golden with creamy homemade vanilla ice cream and our famous chocolate sauce.

THE SWEETEST BREW

R 65

Rich and creamy with a little perk. Our homemade creamy vanilla ice cream doused in freshly brewed coffee and served with golden homemade waffles, drenched in chocolate sauce.

BURNT SUGAR AND TOASTED PEANUT FUDGE ICE CREAM

R 60

A slice of heaven. Our signature coconut biscuit base ice cream loaf, filled with our caramelised sugar and peanut ice cream and finished off a decadent chocolate sauce.

RICH & CREAMY

R 45

Sometimes all you need to complete a meal is a creamy homemade vanilla ice cream and decadent Belgian chocolate sauce. Lucky for you, you've found it!