

HOT STARTERS

BAKED SNAILS R 99

Oven baked snails smothered in a creamy garlic & herb butter

MEDITERRANEAN COURGETTE & PESTO TART R 103

Short crust pastry lined with basil pesto, topped with roasted capsicum, courgette & oven-dried tomato. Crowned with parmesan cheese and gratinéed, complemented with a balsamic reduction

BLACK MUSSELS IN RIESLING R 152

Steamed mussels flavoured with chervil, a hint of garlic & cream

MINI LANGOUSTINES R 214

Four grilled Langoustines dressed in olive oil, infused with fresh garlic, ginger and chilli

GRILLED CALAMARI R 108

Succulent tubes grilled in lemon & herb butter, perfected with a choice of a light garlic sauce or olive oil and lemon

TRINCHADO R 159

Strips of tender beef pan fried & deglazed in Port, chilli, garlic, fresh herbs and a dash of cream

GRILLED SARDINES R 172

Grilled on the open flame and served traditionally

CHICKEN LIVERS R 99

Grilled with coarse salt and served in a spicy garlic & lemon basting

BONE MARROW R 106

Oven baked beef shank, basted with an infusion of olive oil, lemon, chilli, rock salt, Rosemary, thyme and accompanied by a caper, onion, pepperdew and black olive salsa

SOUPS

CREAMY SEAFOOD BISQUE R 116

Served with prawn tail

BUTTERNUT PURÉE SOUP R 93

Topped with grated parmesan

VEGETABLE SOUP OF THE DAY R 93

OYSTERS

OYSTERS THERMIDOR SQ

Seared in the shell, topped with Thermidor sauce & gratinated to perfection

FRESH OYSTERS SQ

6, 9 or 12 oysters, served on a bed of ice

COLD STARTERS

PRAWN COCKTAIL

R 189

De-shelled prawns, steamed and chilled, served with avocado and a traditional Marie Rose dressing

NEW STYLE SASHIMI

R 133

Fresh sliced salmon topped with a julienne of ginger, chilli, spring onion and finished with a ponzu, soya and sesame oil dressing

PRAWN & LANGOUSTNE CEVICHE

R 204

Poached shrimp & langoustine, marinated in cucumber, green apple, coriander, shallot & lime, complemented with avocado, pickled jalapeno & drizzled with olive oil

GAME FISH CEVICHE

R 155

Selection of fresh game fish, served with black olives & cherry tomatoes, garnished with coriander and drizzled with lemon vinaigrette

CARPACCIO

VENISON CARPACCIO

R 129

Thinly sliced game, dressed with a caper and citrus vinaigrette, accompanied by a micro salad and parmesan

SALADS

GREEK SALAD

R 95

Served with a creamy Greek dressing

PEAR & BLUE CHEESE SALAD

R 103

A bouquet of rocket and leaves tossed with julienne peppers, walnuts and blue cheese, garnished with fresh pear slices and dressed with a red wine vinaigrette

QUINOA & KALE SALAD

R 104

Fresh kale tossed with quinoa, chickpeas, butternut, avocado, grapes and green peas, dressed with a honey, citrus and sesame oil dressing

HALLOUMI SALAD

R 104

Served with rocket & sliced avocado, dressed with thyme & olive oil and topped with honey roasted walnuts and cherry tomatoes

SEAFOOD SALAD

R 189

Fresh greens tossed in thyme infused olive oil with flash grilled calamari, prawn & squid bites and steamed mussels

SHELLFISH / LINEFISH

PRAWNS The traditional flavours from the former Portuguese colonies

Queen prawns

King prawns

Tiger medium prawns

Tiger giant prawns

Fresh aromas and flavours of the sea abound in our finest quality products and are perfected by our magically subtle flavours and spices

SQ

LANGOUSTINES

A sweeter crustacean, perfectly prepared to enhance their subtle flavours

SQ

ROCK LOBSTER

Fresh lobster grilled & served with lemon butter & garlic sauce

Baby lobster

Large West Coast Lobster: Grilled, Steamed, olive oil or Thermidor

Large East Coast Lobster: Grilled, Steamed, olive oil or Thermidor

SQ

PRAWNS NACIONAL

Sautéed in beer, a hint of garlic, mild chilli and a touch of cream

SQ

MOCAMBICAN PRAWN CURRY

8 half shelled queen prawns prepared in a mild coconut cream curry sauce

SQ

CALAMARI

Succulent tubes grilled with lemon & herb butter, perfected with a light garlic sauce

R 218

LINEFISH PAPILOTE

Fresh linefish baked in a parchment paper parcel, with thyme, marinated tomato, courgettes, fennel, and extra virgin olive oil

SQ

LINEFISH OF THE DAY

A selection of freshly caught fish, grilled in a lemon and light garlic butter sauce

OR

pan-fried with olive oil, lemon & thyme

Please enquire about our fresh daily catch

SQ

KINGKLIP FILLET

Fresh fillet of kingklip, pan fried in fresh ginger, garlic & coriander, served with a pickled ginger salsa

R 289

WHOLE BABY KINGKLIP

Fresh baby kingklip grilled with lemon butter and fresh herbs

R 289

TRE PESCA

A selection of 3 flavours of fish, grilled in olive oil and served with pan-fried mushrooms, red onions, capsicum & finished with steamed baby potatoes & a beurre blanc

R 289

FRESH EAST COAST SOLE

Sole grilled with fresh herbs and lemon butter

SQ

LINEFISH CONTINUED

PAN-FRIED LINEFISH & GRILLED LANGOUSTINE R 308

Served on potato purée, with a selection of vegetables and a cream bierre blanc sauce

GRILLED LINEFISH WITH SQUID & PRAWN TAILS R 306

Grilled linefish topped with prawns and squid tentacles, prepared in a mixed pepper and vegetable medley, perfected with a Pepperdew caper and chilli salsa

FLAME GRILLED NORWEGIAN SALMON & LOBSTER R 398

With sliced Jalapeno, Châteaux potatoes & peas, accompanied by a half crayfish tail & served with a lime marmalade

PUMPKIN SEED CRUSTED NORWEGIAN SALMON R 348

Set on long stemmed broccoli, potato purée, mixed capsicum and vegetable medley and drizzled with a tomato bierre blanc sauce

GRILLED KINGKLIP WITH CRAYFISH THERMIDOR R 369

Grilled Kingklip fillet with a traditional crayfish Thermidor tail

POULTRY

GRILLED FREE RANGE CHICKEN BREASTS R 255

Filled with mushrooms, leeks and feta, set on pomme purée and sautéed vegetables with a thyme scented jus

FREE RANGE WHOLE BABY CHICKEN R 279

Baby chicken, grilled Portuguese style with garlic & chilli

MEATS

GRILLED PRIME BEEF FILLET

Grilled to desired temperature, served with pomme frites served with one of the following:

- Pepper Sauce 250g R 265
- Portuguese Sauce 300g R 289
- Mushroom Sauce
- Red wine jus

CHATEAUBRIAND R 289

Sliced and set on sautéed mushrooms, served with sauce Béarnaise and pomme fritte

FLAME GRILLED SIRLOIN R 249

28 day aged sirloin, flame grilled, flavoured with herb butter, served with sautéed exotic mushrooms, greens & mashed potato

TRIO OF GAME R 312

Kudu, springbok and ostrich medallions flame grilled and served with a trio of sauces

FILLET MIGNON R 289

Flamed grilled prime beef fillet pepper dusted, served with oven roasted tomato, pan fried mushrooms and finished in a garlic, rosemary and port glaze

DESSERTS

INDIVIDUALLY BAKED LINDT CHOCOLATE PUDDING With chocolate & butterscotch sauce	R 108
VANILLA POD INFUSED CHEESECAKE Topped with a berry coulis and served with chantilly cream	R 99
BAKED PEAR AND PRESERVED GINGER TART Served with crème anglaise and honeycomb ice cream	R 99
HOMEMADE ICE CREAMS	R 99
TRIO OF SORBET	R 99
FRUIT PLATTER Fresh sliced seasonal fruits, served with sorbet	R 129
CRÈME BRULEE Served with biscotti	R 98

