



From 12pm every day

## Beginnings

### Cape Clam Chowder

clams, mussels, potato, celery, beef bacon and fresh corn kernels in a thyme infused creamy broth, served with garlic crostini 145

### Lobster Bisque

served with rosemary garlic warm croissant 95

### Prawn Avo Cocktail

guacamole on breaded aubergine topped with grilled queen prawns 139

### Calamari

poppyseed tempura fried Patagonia calamari served with wasabi mayo 110

### Oysters

fleshy cultivated Knysna oysters (6) 210

### Wholesome Salad

spinach, fennel, cucumber, avocado, pickled beets, dry roasted chickpeas, sourdough croutons, salsa verde dressing 95

### Chèvre Chaud Pear Salad

warm goat cheese croutons, with pear and candied walnuts on a bed of mixed greens 129

## SANDWICHES

Available until 5pm

### Smoked Salmon Med Bagel

Turkish-style homemade bagel, lemon-herb cream cheese, capers, red onion, dill & house-made gherkin 145

### Club Sandwich

chargrilled chicken, tomato, crispy beef bacon, cos lettuce, garlic mayo, with triple cooked fries 135

### Grilled Cheese & Tomato Soup

gooey grilled cheese & tomato served with roasted tomato petite soup 118


replace with gluten-free bread +24

## Waterfront Croissant

lobster roll inspired croissant with poached West Coast crayfish, tangy aioli, avocado & rocket on Coco Safar butter croissant 198

## AMUSE-BOUCHES

served with bread & crostini from our bakery 129

GRECO: homemade roasted carrot hummus, tzatziki, Kalamata olives 

FRANCO: brie & goat cheese babybel, slow cooked tomato jam, chicken liver pâté

## FLEXITARIAN

### Smoked Salmon & Zucchini Noodles

roasted red pepper & tender green peas on sautéed zucchini noodles, shaved parmesan, extra virgin olive 185

### A La Niçoise Salad

medium seared sesame crusted fresh tuna, poached egg, plum tomato, caper berries, green bean purée on mixed greens & fennel, with a lime vinaigrette 198

### Bliss Bowl

green taboulé (kale, broccoli, quinoa, roasted red pepper, butternut, golden beets, avocado, toasted sunflower seeds, with a vegan mustard dressing 139

add an egg +10, chargrilled chicken + 55  
smoked salmon +69

### Pondicherry Curry

chickpeas, roasted pumpkin, baby spinach in a harissa coconut cream, served with red & white quinoa and toasted pumpkin seeds 159

### Steak Aubergine

layers of herb crumbed eggplant, pomodoro sauce, vegan mozzarella, fresh basil, served with salade verte 179



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**NEXT**

**Catch of the Day** 

grilled line fish, roasted garden vegetables,  
lemon & extra virgin olive oil 229

**Steak Frites** 

Chalmar steak served with herbed fries

250g sirloin 259  
400g ribeye on the bone 485

*add a béarnaise, mushroom or green  
peppercorn sauce + 35  
add roasted vegetable + 45*

**Crispy Lamb Belly** 

slowed roasted Karoo lamb belly, onion potato  
dauphinoise & house pickles 249

**Seafood Pasta**

linguine, prawns, mussels, clams, hints of chilli  
and garlic in a pomodoro sauce, topped with a  
chilli crumble 279

**Moules Frites** 

West Coast mussels in a garlic cream sauce,  
served with triple cooked herbed fries 159

**Lemon Chicken Pasta**

linguine, chargrilled chicken, creamy lemon  
sauce, fresh basil & chives 179

**Chicken Teriyaki** 

gluten-free buckwheat noodles, bok choy,  
carrot, spring onion, sesame seeds and  
homemade gluten-free teriyaki sauce 198

**Pasta Margherita** 

linguine, slow roasted cherry tomato, fior di  
latte, pesto & fresh basil 169

**BBW**

8-hour wood fired smoked brisket burger,  
smoked mozzarella, coleslaw & pickles, with  
herbed fries 198

**Fruits de mer**

**ATLANTIC SEAFOOD  
PLATTER FOR 2**

1600

Grilled crayfish (whole)  
Catch of the Day Line Fish  
Grilled Calamari  
Grilled Queen Prawns (6)  
Mussels in a garlic cream sauce  
Seafood Couscous with roasted red  
peppers, calamari and scallops  
served with triple cooked fries, roasted  
vegetable, lemon butter sauce,  
garlic butter sauce and a chilli  
tomato relish

*Fromages*

100% local platter 345

selection of 5 fine cheeses from South  
Africa  
slow cooked tomato jam  
grilled fruit of the season  
fynbos honey sumac toasted nuts  
Kalamata olives  
crostini from our bakery

*add house-made chicken liver pâté + 65*

**SWEET ENDINGS**

Ask your server for our selection  
of desserts du jour



If you suffer from a food allergy or intolerance, let your server know upon placing your order. No substitutions allowed please. Service is not included. A 12% gratuity will be added to any party of 6 or more. VAT is included