

starters

SALAD (Vegetarian) made with the freshest ingredients	65
SOUP OF THE DAY (Vegetarian) made with the freshest ingredients	80
DEEP-FRIED CAMEMBERT (Vegetarian) strawberry & sweet chili sauce	95
CALAMARI STRIPS grilled in butter & herbs, served with tartare sauce	95
CALAMARI TENTACLES flour dusted & deep fried, served with sauce tartar	105
BLACK MUSSELS IN WINE & GALIC local whole black mussels cooked in white wine & garlic	130
CREAMY GARLIC MUSSELS local half shell black mussels in a creamy garlic sauce	105
ROCK PRAWNS tempura battered, deep fried, tossed in fynbos honey & sesame seeds	130
AFRICAN CARPACCIO served with gremolata, parmesan shavings & baby greens	130

table salads

CHEF'S GARDEN SALAD	90
TRADITIONAL GREEK SALAD	120

chef's specialty

POTRUGUESE BEEF TRINCHADO beef fillet cubes cooked in spicy red wine, beef stock & garlic sauce	195
PINOTAGE LAMB SHANK braised in a pinotage and beef stock broth, served on mashed potatoes	295
BOBOTIE spiced minced meat baked with an egg-custard topping	185
BO-KAAP MALAY LAMB CURRY (SPICY)	225
GOAN SEAFOOD CURRY - (SPICY)	225
BUTTER CHICKEN - CREAM & YOGHURT BASED CURRY (SPICY)	190
EAST AFRICAN FISH CURRY (SPICY)	190

All curries are served with basmati rice & condiments

Our food may contain nuts or seeds. Fish & poultry may contain fine bones.

from the ocean

CALAMARI * calamari strips, pan-grilled in lemon butter & herbs	155
FISH & CALAMARI * grilled sustainable fish & deep-fried calamari strips	185
CALAMARI 3-WAYS * pan-fried baby tubes – cajun style, deep fried strips & tentacles	285
BABY KINGKLIP WITH PARSLEY CREAM 300g – 400g * pan-fried	280
WEST COAST SOLE WITH LEMONBUTTER-CAPER SAUCE 300g * pan-fried	265
SEAFOOD POTJIE fish, prawns, calamari & black mussels in a creamy white wine sauce	225
PRAWNS NACIONAL 6 or 12 (old Mozambique recipe) kind prawns cooked in garlic, chili, wine & cream, saved on savory rice	350 / 650
SEAFOOD ESPETADA prawns, line fish & calamari on a skewer, Portuguese style, served with savory rice	345
WALKERBAY PLATTER (for two) fish, 6 x king prawns, calamari strips, calamari tentacles, garlic mussels	645

from the grill

FLAME-GRILLE PORK SPARERIBS * fall-off-the bone, basted in own bbg sauce	185
BEEF FILLET – RED WINE & CRANBERRY JUS 200g * well-aged A-grade beef, flame-grilled, served with red wine & cranberry jus	295
BEEF FILLET – MADAGASCAR 200g * well-aged A-grade beef, flame-grilled, served with a green peppercorn sauce	295
FLAMBÉED RUMP ESPETADA 300g or 600g * flame-grille & basted in our special BBQ and garlic sauce	245 / 395

* Served with a choice of crispy baby potatoes, mashed potatoes, savoury or basmati rice or salad

SAUCES CHEESE, MUSHROOM, PEPPER, BLUE CHEESE	45
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vegetarian & vegan

VEGAN COTTAGE PIE	185
VEGAN BOBOTIE (VEGETARIAN WITH EGG CUSTARD)	185
VEGAN GOAN VEG CURRY	185
VEGAN SPAGHETTI BOLOGNAISE	165

We reserve the right to charge a 12% service fee for larger groups.