

starters

CALAMARI TENTACLES flour dusted and deep fried served with sauce tartar	85
CREAMY GARLIC MUSSELS local black mussels in creamy garlic sauce	80
MOULES MARINIÈRE local black mussels in white wine, garlic and herbs	120
AFRICAN CARPACCIO served with balsamic reduction, wild rocket and parmesan shavings	90
KAROO OYSTERS (SKILPADJIES) flame grilled, lamb' s liver wrapped in caul fat served with peppadews & makataan	80
DEEP FRIED CAMEMBERT served with strawberry chilli sauce	75
ROCK PRAWNS deep fried, tossed in fynbos honey and sesame seeds	90
SOUP OF THE DAY made with the freshest ingredients	60

salads

CHEF'S GARDEN SALAD	65
TRADITIONAL GREEK SALAD	85
SIDE SALAD	45

from the chef

PORTUGUESE BEEF TRINCHADO cooked in a spicy red wine and garlic sauce	158
PINOTAGE LAMB SHANK braised in a pinotage and vegetable stock, served on potato mash with vegetables in season	225
BUTTER CHICKEN	155
SEAFOOD CURRY	185
BO KAAP LAMB CURRY	185
VEGETARIAN COTTAGE PIE (Vegan on request)	155

from the ocean

HAKE & CALAMARI * pan fried hake & deep-fried calamari strips	150
CALAMARI 3-WAYS * deep fried strips & tentacles and pan-fried baby tubes, cajun style	165
KINGKLIP * pan fried served with a parsley cream	195
SEAFOOD POTJIE * fish, prawns, calamari & mussels in a white wine & cream sauce	185
PRAWNS NACIONAL 6 or 12 (old Mozambique recipe) 12 king prawns cooked in garlic, chilli, wine and cream, served with savoury rice	210 / 400
MINI SEAFOOD PLATTER pan-fried hake · 3 king prawns · fried calamari strips, served with savoury rice	250
WALKERBAY PLATTER (for two) pan-fried hake · calamari strips · calamari tentacles · garlic mussels · 6 king prawns, served with savoury rice	445

from the grill

RUMP 300g * well aged a-grade beef, flame grilled	145
FILLET 250g * well aged a-grade beef, flame grilled, served with red wine and cranberry jus	195
FILLET MADAGASCAR 250g * well aged a-grade beef, flame grilled, served with a Madagascan green peppercorn sauce	225
FLAMBÉED RUMP ESPETADA 300g / 600g * flame grilled and basted with our special bbq and garlic sauce	168 / 298
* served with crispy baby potatoes, mashed potato, or savoury rice	

SAUCES

cheese · mushroom · black pepper · garlic	30
blue cheese	35

All dishes are subject to availability.
All our food is freshly prepared and will take a little longer.
Our food may contain nuts and or seeds. Fish and poultry may contain fine bones.

Service charge NOT included. In South Africa it is customary to tip between 10% and 20%
We reserve the right to charge a 10% service fee for larger groups.