

WHERE THE MOUNTAINS TOWER
MAJESTICALLY OVER WALKER BAY
WHERE THE GENTLE SURGE OF THE SEA
LAPS AGAINST THE QUAYSIDE
WHERE THE GULLS CRY AND SWOOP OVER
THE COLOURFUL FISHING BOATS
IN THE HUSTLE AND BUSTLE OF
HERMANUS NEW HARBOUR
THE QUAYSIDE SEAFOOD RESTAURANT
AWAITS YOU

ONS PRAAT JOU TAAL



QUAYSIDE CABIN

Hermanus New Harbour
028 313 0752 / Oldcabin7@mbizi.co.za
www.dining-out.co.za/goto/quaysidecabin
Established 2003

Our Mission Statement

WE, AT QUAYSIDE CABIN, ENDEAVOUR TO PROMOTE AND OFFER OUR CUSTOMERS SUSTAINABLE SEAFOOD CHOICES FROM LEGAL SOURCES IN AN EFFORT TO HELP IMPROVE THE CONSERVATION STATUS OF OVER EXPLOITED SEAFOOD SPECIES.

Starters

OYSTERS			28
FRESH FROM THE WEST COAST			
WHITE BAIT			75
DEEP FRIED, CRISPY BALTIC SWEET WATER FISH, WITH CAJUN DHANIA MAYONNAISE			
SMOKED SNOEK SAMOOSAS			75
4 TRADITIONAL CAPE SPECIALITIES, SERVED WITH CAJUN DHANIA MAYO			
GARLIC SNAILS & MUSSELS			75
PAN GRILLED ESCARGOTS & MUSSEL MEAT SERVED WITH BASMATI RICE			
SCAMPI PRAWNS			80
4 CRUMBED PRAWN TAILS, SERVED WITH GARLIC MAYO			
CRISPY CALAMARI TENTICLES			80
DEEP FRIED TO PERFECTION, SERVED WITH CAJUN DHANIA MAYO			
MUSSEL SOUP			80
MUSSEL MEAT WITH A DASH OF SHERRY, SERVED WITH MELBA TOAST & CROUTONS			
HARBOUR CHOWDER	SML	LRG	
KINGKLIP, PRAWNS, MUSSELS, CALAMARI IN A CREAMY CAPE MALAY STYLE BROTH, SERVED WITH MELBA TOAST & CROUTONS	80	125	
DEEP FRIED CALAMARI			85
OUR SPECIALITY, MARINATED STRIPS, DEEP FRIED			
LINEFISH CAKES			85
4 HOME MADE CAKES SERVED WITH A THAI SWEET CHILLI SAUCE			
THAI BLACK MUSSELS			85
LOCAL BLACK MUSSELS IN A THAI GREEN CHILLI AND COCONUT CREAM SAUCE, WITH LEMON GRASS, CAPERS AND PARSLEY, SERVED WITH BASMATI RICE			

Linefish

FRESH DAILY FROM OUR LOCAL FISHERMEN.
REGULAR CATCHES ON OUR COAST BETWEEN KLEINMOND
AND STRUISBAAI ARE USUALLY YELLOWTAIL (GEELSTERT),
COB (KABELJOU) OR CAPE SALMON (GEELBEK)

PLEASE SEE THE BLACK BOARD FOR THE DAILY CATCH.
WHERE NOT SPECIFIED, SERVED WITH CHIPS OR RICE OR MINI SALAD

GRILLED LINEFISH 400gm - 550gm **220**
LIGHTLY SEASONED AND GRILLED WITH OLIVE OIL

GRILLED LINEFISH HERMANUS 400gm - 550gm **245**
TOPPED WITH A CREAMY MUSSEL, PRAWN AND
CAPER SAUCE

Cape Hake or Stockfish

SOURCED FROM THE COLD ATLANTIC OCEAN,
OFF CAPE TOWN, AND AS FAR AS NAMIBIA

TRADITIONAL FISH & CHIPS **165**
BATTERED AND DEEP FRIED

GRILLED CAPE HAKE **165**
LIGHTLY SEASONED AND GRILLED WITH OLIVE OIL

CAPE HAKE HERMANUS **185**
GRILLED FISH TOPPED WITH A CREAMY MUSSEL,
PRAWN AND CAPER SAUCE

Prawns

SOURCED FROM THE DEEP SOUTH ATLANTIC,
ARGENTINIAN - PINK PRAWN

WHERE NOT SPECIFIED, SERVED WITH CHIPS OR RICE OR MINI SALAD

PRAWNS - GRILLED 400gm **295**
GRILLED WITH OLIVE OIL

PRAWNS - CRISPY 400gm **295**
LIGHTLY DUSTED IN SEASONED FLOUR AND
DEEP FRIED

PERI-PERI PRAWN TOWER 400gm **345**
CRISPY PRAWNS, IN A TOWER, DRIZZLED WITH A
CREAMY MILD PERI-PERI SAUCE, WITH CARAMELISED
ONIONS. SERVED ON A MOUND OF RICE

Traditional Hot Pots

SERVED IN TRADITIONAL 3 LEGGED CAST IRON POTS AND
SERVED WITH BASMATI RICE & PAPPADUMS

SEAFOOD HOT POT 218

LINEFISH, WHOLE PRAWNS, PRAWN TAILS, MUSSELS,
CALAMARI TENTACLES AND CALAMARI STRIPS IN A
TRADITIONAL CAPE MALAY MASALA CURRY

PRAWN CURRY POT 218

SUCCULENT DE-SHELLED PRAWN TAILS IN A
TRADITIONAL CAPE CURRY SAUCE

Calamari

CALAMARI - DEEP FRIED 168

OUR SPECIALITY - DEEP FRIED TO PERFECTION

CALAMARI - GRILLED 168

GRILLED WITH OLIVE OIL AND A DASH OF LEMON

Kingklip

SOURCED FROM THE DEEP SOUTH SEAS OFF
CAPE POINT AND THE AGHULAS BANK.

GRILLED KINGKLIP 238

TRADITIONAL SOUTH AFRICAN SPECIALITY,
GRILLED WITH OLIVE OIL

GRILLED KINGKLIP HERMANUS 258

TOPPED WITH A CREAMY MUSSEL, PRAWN AND
CAPER SAUCE

Mussels

THAI BLACK MUSSELS 148

LOCAL HALF SHELL MUSSELS IN A THAI GREEN
CURRY SAUCE, WITH BASMATI RICE

MUSSELS HERMANUS 148

IN A SPICY TOMATO, CREAM, WINE AND PARSLEY
SAUCE



Seafood Platters

PLATTER FOR TWO - 495

**SERVED ON A PLATTER WITH RICE, CHIPS,
3 SAUCES AND A SALAD**

GRILLED LINEFISH
HAKE GOUJONS
THAI MUSSELS
CRISPY PRAWNS
SMOKED SNOEK SAMOOSAS
FISH CAKES
SCAMPI PRAWNS
DEEP FRIED CALAMARI

PLATTER FOR FOUR - 895

**SERVED ON A PLATTER WITH RICE, CHIPS,
3 SAUCES AND A SALAD**

GRILLED LINEFISH
HAKE GOUJONS
THAI MUSSELS
CRISPY PRAWNS
SMOKED SNOEK SAMOOSAS
FISH CAKES
SCAMPI PRAWNS
DEEP FRIED CALAMARI

PLATTER FOR SIX - 1545

**SERVED ON A PLATTER WITH RICE, CHIPS,
3 SAUCES AND A SALAD**

GRILLED LINEFISH
HAKE GOUJONS
THAI MUSSELS
CRISPY PRAWNS
GRILLED KINGKLIP
GRILLED PRAWNS
FISH CAKES
SMOKED SNOEK SAMOOSAS
SCAMPY PRAWNS
CRISPY CALAMARI TENTACLES
DEEP FRIED CALAMARI
PRAWN CURRY POT WITH BASMATI RICE
CRISPY WHITE BAIT

Platter for One

HAKE & CALAMARI FULL HAKE AND HALF CALAMARI	185
GRILLED LINEFISH AND CALAMARI HALF PORTION 250gm FISH AND HALF CALAMARI	185
HAKE & PRAWNS FULL HAKE AND 3 PRAWNS	228
HAKE, CALAMARI & PRAWNS FULL HAKE, HALF CALAMARI AND 3 PRAWNS	260
GRILLED LINEFISH & PRAWNS HALF PORTION 250gm FISH WITH 3 CRISPY ARGENTINIAN PINK PRAWNS	235
GRILLED LINEFISH, CALAMARI & PRAWNS HALF PORTION 250gm FISH WITH 3 CRISPY PRAWNS AND HALF CALAMARI	265

Salads

LETTUCE, CHUNKY TOMATO, CUCUMBER, CARROT,
GHERKIN, ONION, FETA, OLIVES CROUTONS

SIDE SALAD FOR ONE	50
SALAD BOWL FOR TWO	70
TABLE SALAD (4 TO 6)	130

Kiddies Menu

FISH AND CHIPS	85
FISH FINGERS AND CHIPS	85
PLATE OF CHIPS	55

Desserts

ICE CREAM & HOT TOFFEE CHOCOLATE SAUCE	65
CHOCNUT SUNDAE WITH CHOCOLATE, NUTS & CREAM	80
CHEF'S CHOICE	80

After Dinner Drinks

DOM PEDRO	90
DOUBLE TOT ADULT SUPER THICK MILKSHAKE WHISKEY, KAHLUA, PEPPERMINT, FRANGELICO	
IRISH COFFEE	90
JAMESONS IRISH WHISKEY WITH COFFEE AND CREAM	
KAHLUA COFFEE	90
COFFEE WITH GENUINE KAHLUA AND CREAM	

Hot Beverages

FILTER COFFEE - PLUNGER	30
DECAFFEINATED COFFEE	30
CEYLON TEA	25
NESCAFE	25
HOT CHOCOLATE	35
CAPPUCCINO - WITH CREAM	35

Cold Beverages

MILKSHAKE	60
DOUBLE THICK - CHOCOLATE, STRAWBERRY OR BANANA	
FLOATS	50
COKE OR CREAM SODA	
ICE TEA	35
PEACH OR LEMON	
JUICE	25
APPLETISER OR RED GRAPETISER	30
MINERALS - 300ml	25

Wines Recommended by the Glass

White

THE BEACHHOUSE SAUVIGNON BLANC	50
BOSCHRIVIER SAUVIGNON BLANC	50
BRAMPTON UNOAKED CHARDONNAY	65

Red

RAKA SPLICED	70
FRANSCHHOEK CELLAR CAB SAUVIGNON	55
RAILROAD RED	50

Bubbly

Cap Classique

FRANSCHHOEK CELLAR BRUT ROYALE	295
FRANSCHHOEK CELLAR BRUT ROSÉ	295

White Wines

Chardonnay

WATERSIDE	140
CITRUS AND LIME AROMAS	

BRAMPTON UNOAKED	185
PALE GOLD, BRIGHT AND LIVELY	

Chenin Blanc

LE COURIER by ORWCo.	175
FRESH APRICOT, PEACH, HONEY WITH FLORAL AROMAS	

BARTON	185
UNWOODED - CRISP APPLE AND PEAR ON THE PALATE	

White Wines

Sauvignon Blanc

TWO OCEANS	139
ZESTY, AROMATIC AND FRUITY	
BOSCHRIVIER	140
NOTES OF HONEYSUCKLE AND GRAPEFRUIT	
THE BEACHHOUSE	155
FULL OF GOOSEBERRIES AND LEMONGRASS WITH ZESTY TWANG OF TANGERINE	
RAKA	159
CRISP AND ELEGANT WITH A BERRY AND LEMON CHARACTER	
FRANSCHHOEK CELLAR	159
EXPRESSIVE TROPICAL FRUIT AROMAS	

Dry White Blends

PREMIER GRAND CRU	125
BURSTS OF TROPICAL FRUITS WITH A CHEEKY CITRUS FRUIT FINISH	

Semi - Sweet

LEGACY JOHANNISBERGER	110
BLEND OF CHENIN BLANC, WEISSER RIESLING, COLOMBAR AND MUSCAT DE ALEXANDRIE	

Blush Wines

BARTON - PINOT NOIR ROSÉ	158
SOFT, ELEGANT WITH CHERRIES & RASPBERRIES	
BOSCHRIVIER	158
AROMAS OF CHERRY-DROPS & CANDYFLOSS	
RAKA	158
MELON PINK WITH AN ORANGE TINGE	
BOSCHENDAL CHARDONNAY PINOT NOIR	230
SOPHISTICATED CRISP, PALE BLUSH WINE	

Red Wines

RAILROAD RED	140
BLEND: SHIRAZ - CABERNET SAUVIGNON	
FRANCHHOEK CELLAR	155
CABERNET SAUVIGNON	
DU TOITSKLOOF	155
BLEND: PINOTAGE - MERLOT - RUBY CABERNET	
RAKA SPLICED	199
BLEND: CABERNET SAUVIGNON - SHIRAZ - MERLOT - PETIT VEROT - MOURVEDRE	

VIEW MENU



CORKAGE POLICY

R80 PER BOTTLE WILL BE LEVIED.

NO SPIRITS OR OTHER BEVERAGES ALLOWED.

NO SPLIT BILLS

LIQUOR LICENCE

QUAYSIDE CABIN IS FULLY LICENCED TO SELL ALL
TYPES OF LIQUOR

FROM 10h00 TO 00h00 BY THE LIQUOR BOARD OF THE
WESTERN CAPE. LICENCE NO. WCP / 032773