

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](mailto:Oldcabin7@mbizi.co.za)  
[www.dining-out.co.za/goto/quaysidecabin](http://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*

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

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

## *Salads*

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

<b>SIDE SALAD FOR ONE</b>	<b>50</b>
<b>SALAD BOWL FOR TWO</b>	<b>70</b>
<b>TABLE SALAD (4 TO 6)</b>	<b>130</b>

## *Kiddies Menu*

<b>FISH AND CHIPS</b>	<b>85</b>
<b>FISH FINGERS AND CHIPS</b>	<b>85</b>
<b>PLATE OF CHIPS</b>	<b>55</b>

## *Desserts*

<b>ICE CREAM &amp; HOT TOFFEE CHOCOLATE SAUCE</b>	<b>65</b>
<b>CHOCNUT SUNDAE WITH CHOCOLATE, NUTS &amp; CREAM</b>	<b>80</b>
<b>CHEF'S CHOICE</b>	<b>80</b>

## *After Dinner Drinks*

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

## *Hot Beverages*

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

## *Cold Beverages*

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

# *Wines Recommended by the Glass*

## *White*

<b>THE BEACHHOUSE SAUVIGNON BLANC</b>	<b>50</b>
<b>BOSCHRIVIER SAUVIGNON BLANC</b>	<b>50</b>
<b>BRAMPTON UNOAKED CHARDONNAY</b>	<b>65</b>

## *Red*

<b>RAKA SPLICED</b>	<b>70</b>
<b>FRANSCHHOEK CELLAR CAB SAUVIGNON</b>	<b>55</b>
<b>RAILROAD RED</b>	<b>50</b>

## *Bubbly*

### *Cap Classique*

<b>FRANSCHHOEK CELLAR BRUT ROYALE</b>	<b>295</b>
<b>FRANSCHHOEK CELLAR BRUT ROSÉ</b>	<b>295</b>

## *White Wines*

### *Chardonnay*

<b>WATERSIDE</b> CITRUS AND LIME AROMAS	<b>140</b>
<b>BRAMPTON UNOAKED</b> PALE GOLD, BRIGHT AND LIVELY	<b>185</b>

### *Chenin Blanc*

<b>LE COURIER by ORWCo.</b> FRESH APRICOT, PEACH, HONEY WITH FLORAL AROMAS	<b>175</b>
<b>BARTON</b> UNWOODED - CRISP APPLE AND PEAR ON THE PALATE	<b>185</b>

## *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*

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

## *Red Wines*

<b>RAILROAD RED</b>	<b>140</b>
BLEND: SHIRAZ - CABERNET SAUVIGNON	
<b>FRANCHHOEK CELLAR</b>	<b>155</b>
CABERNET SAUVIGNON	
<b>DU TOITSKLOOF</b>	<b>155</b>
BLEND: PINOTAGE - MERLOT - RUBY CABERNET	
<b>RAKA SPLICED</b>	<b>199</b>
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