

STARTERS

Old School Garlic Snails served with bread

62

Snails wrapped in blue cheese and garlic phyllo parcels

88

Mussels in a white wine sauce served with toasted herb
bread

72

Crispy Tempura Prawns with Sesame Seeds served with a
sweet chili sauce and a fresh tropical salsa

98

Fresh Local Oysters served on crushed ice in portions of
3, 6 or 9

59, 118, 177

Add an onion vinaigrette or apple & ginger salsa to your
oysters

24/20

Oysters d'jour prepared in a unique way by the chef
90

Calamari deep fried in a whiskey batter
74

Beef Carpaccio with green herb pesto, lemon juice and
shaved parmesan
86

Tropical Style Grilled Calamari served on a bed of
cucumber & carrot kimchi (soy pickled veg)
66

Crumbed Camembert and seasonal vegetables served on a
Cumberland sauce
88

Spinach filled Patagonian Squid served with a red wine
sauce
72

Peri Peri Chicken Livers served with crostini
68

SOUPS

Soup of the day

52

Beef Bone Marrow Broth

62

Fish and Prawn Bisque

78

SALADS

Chopped Salad

(Chopped mixed lettuce, bacon, cherry tomatoes and
cucumber)

54

Panzanella Salad

(Toasted croutons, cocktail tomatoes, onion, marinated
olives, cucumber, and parmesan shavings)

102

Salad Nicoise

(Classic salad with olives, potatoes, green beans, tuna and
drizzled with a mustard anchovy dressing)

98

MAINS

Castaway Fish Stew – kabeljou, prawns, calamari and local black mussels poached in our creamy seafood broth served on seasonal vegetables

168

Grilled Kingklip served with a choice of tomato or mushroom risotto

202

Beer Battered Line Fish served with polenta parmesan chips and tartare sauce

166

Captain's Sole served with lemon cream sauce, deep fried capers and your choice of starch (add extra mussels)

195/210

Fried Calamari served with savoury rice or french fries and a remoulade sauce

110

Succulent Sautéed Chicken Breast served drizzled with a lemon & caper sauce and served on a bed of egg fried rice

138

Soy and Honey Basted Pork Fillet served on braised
cabbage and crushed potato

148

Grilled Duck Breast served with a summer vegetable
medley, confit potato and kumquats jam

168

Steak Diane – game medallions with a mushroom and red
wine reduction served on fingerling potatoes and pickled
onions

144

Seared Tuna served with spicy fried egg noodles and
vegetables

220

Harrisa Rubbed Pork Fillet served with butter poached
prawns and a marrow mash

192

COMBINATIONS

Surf & Turf of Game Steak and Crumbed Calamari served with a rainbow pepper sauce (subject to availability)

198

Seafood Combo (Sole 200g & Calamari 120g) served with a citrus and caper mayonnaise on the side

208

Beef Fillet served with a smoked mussel & red pepper cream sauce and local black mussels

200

Grilled Royal Beef Rib-eye served with fried chicken livers

158

All of the above are served with your choice of one of the following;

Savoury Rice, French Fries, Potato Wedges or Mashed Potato

Please Note: A surcharge of N\$10.00 will be charged for replacing any starch with Baked Potato & Sour Cream, Parmesan Mashed Potato, Seasonal Veg, Lentil Stew, Cous Cous, Cauliflower Rice or Butternut Fries

CURRIES

Chicken and Prawn Curry

162

Chicken and Yoghurt Curry

134

Tender Lamb cooked in a red tomato curry

172

Fish Curry

168

All of the above are served with fragrant rice, fried banana and a traditional Indian raita

PASTA

Mixed Seafood with bacon, mushrooms, tomato and yellow pepper in a creamy tomato sauce served on tagliatelle

210

Calamari with Spaghetti, olives, tomatoes, garlic, chili and an herb sauce

110

Pasta al Funghi, wheat free fusilli with sautéed mushrooms, basil, chili, parmesan and chicken strips
130/108 (without chicken)

VEGETARIAN/BANTING

Crispy Vegetable Tempura with Sesame Seeds served with a sweet chili sauce and a fresh tropical salsa
68

Grilled or Poached Kingklip served on creamy lentil stew with slow roasted tomato
188

Wheat Free Fusilli tossed with asparagus (seasonal), mushrooms, roasted butternut, cherry tomato, feta, olive oil and a medley of fresh herbs
152

Mixed Vegetables cooked in a rich coconut curry
138

Sautéed White Mushroom Risotto
88

SEAFOOD FROM THE GRILL

Fresh Line Fish of the day
(Grilled or fried to your preference)

180

Prawns in servings of

3, 6 or 12

124, 188, 314

Atlantic Sole 300 gram

206

Grilled Kingklip

226

Fish Skewer (kabeljou & Kingklip) with a lemon caper
sauce

218

All of the above are served with your choice of two of the following;

A starch, a fresh side salad or a sauce

MEAT FROM THE GRILL

Beef Rib-Eye or Beef Rump (300 gram)
196/184

Beef Fillet or Beef Sirloin (250 gram)
202/178

Pepper Crusted Sirloin 250 gram
Served with a green pepper corn sauce
208

Game Steak 250 gram
186

All of the above are served with your choice of two of the following;
A starch, a fresh side salad or a sauce

Please Note: A surcharge of N\$10.00 will be charged for replacing any starch with Baked Potato & Sour Cream, Parmesan Mashed Potato, Seasonal Veg, Lentil Stew, Cous Cous, Cauliflower Rice or Butternut Fries

SIDE ORDERS

Green Pepper, Peri Peri, Sweet Chili, Cheese, Mushroom,
Garlic or Tartar Sauce

22

Garlic Butter or Lemon Butter Sauce

22

Savoury Rice, Fragrant Rice, French Fries, Potato Wedges or
Mashed Potato

38

Fresh Side Salad or Baked Potato & Sour Cream

38

Parmesan Mashed Potato, Seasonal Vegetables, Lentil Stew,
Cauliflower Rice, Butternut Fries or Cous Cous

40

Asparagus (seasonal)

56

DESSERTS

Rooibos Crème Brulèe

52

Lemon Cheese Cake served with fresh fruit

52

Dark Rum Chocolate Mousse served with a decadent
samoosa

52

White Chocolate Mousse served with a berry sauce

64

Sticky Date and brandy pudding with peanut butter ice
cream

52

Amarula & Vanilla Ice Cream Cup served with a toffee
sauce

48

Pecan Tart served with vanilla ice cream

48

Chocolate & Vanilla Ice Cream served with chocolate sauce

40

Coconut panna cotta with chili pineapple

40

Affogato

38

BEVERAGES

Coffee Americano
20

Cappuccino
24

Espresso Normal
18

Espresso Double
26

Irish Coffee
36

Don Pedro (Amarula, Peppermint or Brandy)
38

Don Pedro (Frangelico, Kahlua or Whiskey)
40

KIDDIES MENU

Wiener schnitzel with french fries

48

Crumbed Calamari Rings with french fries & remoulade sauce

48

Spaghetti Bolognese

42

Grilled Chicken with french fries

48

Cheese Burger with french fries

40

Fish & Chips

48

Ice Cream with chocolate sauce

22

Fresh Fruit Salad

22

The Kiddies Menu is for kiddies only and no orders from adults will be accepted!