



Easter

SEAFOOD FRIDAY 2024

Snacks

Oysters	6 R250 12 R480
Bread basket, flavoured butter	R85
Smoked salmon, home made lemon ricotta, basil and blush tomato flat bread	R155
Two prawns, mushroom, squid, herb and honey cured ham skewers, smoked white bean dipping sauce	R220

Starters

“Caesar salad” Cos lettuce, caesar dressing, parmesan, sunny egg, crispy white bait	R150
Home made curried fish, mango, cumin pickled carrot salad, buttermilk emulsion and fennel	R155
Mussels, chorizo and apple in a classic white wine sauce, served with ciabatta	R160
Buttermilk fried squid, turmeric emulsion, celery, spicy bacon jam, celery and feta crumble	R165

Mains

Beer battered hake, tartar sauce and lemon served with chips or side salad	R245
Curry spiced tempura soft shell crab burger, creamy coleslaw, fresh herb salad served with chips or side salad	R290
Peppered mackerel risotto, fresh local fish, charred sweetcorn and turmeric purée, baby corn, broccoli and a fresh fennel salad	R310
Mixed seafood Thai red curry, basmati rice, toasted coconut and Thai salad	R350
“Surf and Turf” Head-on prawns, braised pork belly, toasted sesame seed espuma, crispy pap, textures on onion	R340

Desserts

Cheese board, home made preserves and ciabatta	R195
Whipped lemon grass infused cheesecake, mango and chilli sorbet, ginger caramel and sesame micro sponge	R160
Chocolate tart, marshmallow fluff, white chocolate and hot cross bun ice cream with raisen gel	R165