



sushi

All options are available with either salmon, prawn or vegetarian

SALMON ROSES	R99	GRAND SUSHI PLATTER (28PCS)	R370
CUCUMBER BAMBOO ROLLS	R65	4 nigiri, 6 maki rolls, 6 salmon roses,	
CALIFORNIA ROLLS	R89	4 rainbow rolls, 4 sashimi and 4 california rolls	
RAINBOW ROLLS	R95		
4 X4 ROLLS	R195		
TEMPURA ROLL	R155		



STARTERS

TEMPURA PRAWNS	R75	OYSTERS	One / Half a Dozen
Served with lime and soy dressing		Natural	R26 / R150
		Chipotle, tomato and cab-sauv salsa	R27 / R156
CALAMARI	R85 / R185	AVOCADO RITZ	R125
(Grilled or fried) seasoned with garlic, ginger, chilli and lemon. Served with aioli		Poached prawns served with smoked chili aioli and spring onion	
GRILLED BABY VEGETABLE PLATTER	R125	KINGKLIP GOUJONS	R125
Cumin roasted chickpeas, tahini dressing and chimichurri		Tempura kingklip with hand cut chips and tartar sauce	

salads

CAESAR SALAD	R115	COBB SALAD	R90
Baby gem lettuce with classic Caesar dressing, egg, pancetta, shaved Parmesan, boquerones and garlic croutons		Cajun chicken breast, gem lettuce, light blue cheese and yoghurt dressing, avocado, pancetta lardons, cherry tomatoes and chives	
GRAND SALMON SALAD	R155		
Seared salmon, toasted pinenuts, tomato, avocado, rocket and shaved Parmesan. Served with a soy dressing			

SIDES

HAND CUT CHIPS	R22	ROAST CAULIFLOWER	R30
Served with roasted garlic aioli		Served with salsa verde and almonds	
GREEK SALAD	R37	ROAST VEGETABLES	R25
With tomatoes, peppers, feta and olives		Tossed in olive oil	

VONGOLE

Linguini served with clams, garlic, white wine, parsley and cherry tomatoes

PRAWN LINGUINE

Pan fried prawns, Parmesan cream, basil and chilli

PASTA

R145	LINGUINE MEZZANOTTE	R95
	Olives, capers, cherry tomatoes, Parmesan, parsley, chilli and garlic	
R175	ARRABBIATA	R85
	Linguini served with spicy tomato sauce	

mains

Served with a side of your choice

FILLET / RIBEYE BÉARNAISE

200g beef fillet with tarragon emulsion

GRAND BURGER

Mushroom, emmental and chimichurri (Vegetarian option available on request)

GRILLED PRAWNS / TIGER PRAWNS

Grilled in lemon butter basting served with cabernet sauvignon and tomato vinaigrette

LINEFISH TAGLIATA

Grilled linefish, sundried tomato, soy, rocket and Parmesan



MARGHERITA

Oreganum, mozzarella and basil

GRAND SEAFOOD

Prawns, mussels, calamari, salmon and mozzarella

PARMA HAM

Rocket, Parmesan, cherry tomatoes and mozzarella

R205 / R190	SUGAR SALMON	R205
	Seared Norwegian salmon with sugar and soy reduction	
R165	BEER BATTERED FISH AND CHIPS	R155
	Served with homemade tartar sauce and minted peas	
R285	STEAMED MUSSELS	R75 / R145
	In a fragrant coconut broth with lemongrass, ginger, chilli and coriander	
R195	SEAFOOD PLATTER	R755 / R1350
	Grilled prawns, langoustines, coconut broth mussels, line fish, grilled and fried calamari served with peri-peri and garlic sauce	

PIZZA

R95	PRAWN	R165
	Rocket, cherry tomatoes and mozzarella	
R195	VEGETARIAN	R99
	Grilled marinated vegetables, basil pesto and mozzarella	
R115		

dessert

CHOCOLATE POT

Served with hazelnut praline and caramel ice cream

CARAMEL AND VANILLA BAKED CHEESECAKE

Served with vanilla ice cream

AFFOGATO

Scoop of vanilla bean ice cream topped with a shot of hot espresso

R65	SUMMER BERRY & WHITE CHOCOLATE SUNDAE	R75
	Seasonal berry compote, shortbread crumb, vanilla ice cream, Belgian white chocolate ganache and toasted pecan nuts	
R85	CHEESE BOARD	R115
	Boerenkaas and goats cheese, with preserved ginger, honey and almonds	
R45		