

## STARTERS

<b>SEARED TUNA TATAKI</b>	<b>98</b>
Fresh sliced tuna, crusted in sesame seeds and ground coriander, flash seared and drizzled with an Asian honey soy dressing	
<b>TEMPURA PRAWNS</b>	<b>89</b>
4 Queen prawns, fried in a crispy batter served with sweet chilli dipping sauce	
<b>HANDMADE FISH CAKES</b>	<b>69</b>
2 Minced hake fish cakes with our mixture of fresh herbs & spices, deep fried until golden brown – served with lemon mayo.	
<b>SALT &amp; PEPPER CALAMARI</b>	<b>69</b>
Deep fried tender rings -served with spring onion & fresh mint.	
<b>CRISPY CALAMARI TENTACLES</b>	<b>79</b>
Served with our own signature tartare sauce & a fresh side salad.	
<b>SWG MUSSELS IN SAUVIGNON BLANC</b>	<b>89</b>
Fresh Saldanha black mussels steamed in a creamy sauvignon blanc sauce, served with crusty bread - Dipping your bread is a must!	

## SALADS

<b>SPICY JAPANESE SEARED TUNA SALAD</b>	<b>159</b>
With Ponzu dressing & Togarashi Mayo	
<b>SMOKED SALMON &amp; AVOCADO SALAD</b>	<b>139</b>
With fresh baby leaves, cucumbers, cherry tomatoes, shaved beetroot, toasted seeds, house dressing	
<b>HEALTHY GARDEN SALAD</b>	<b>95</b>
Lettuce, cucumber ribbons, shaved carrot, peas, zucchini, shaved beetroot, spring onion, parmesan, fresh herbs & toasted seeds.	
<b>HORIATIKI SALATA</b>	<b>79</b>
A Greek salad of creamy feta, peppers, cucumber, calamata olives, red onion, cherry tomatoes, oregano, Greek dressing.	

## PASTA

<b>ROYAL CREAMY PRAWN TAGLIATELLE</b>	<b>169</b>
Imported tagliatelle, tossed with a creamy parmesan and white wine sauce, with prawns and fresh parsley topped with 2 grilled queen prawns	
<b>SMOKED SALMON TAGLIATELLE</b>	<b>169</b>
Smoked salmon trout with tagliatelle in a creamy parmesan and vodka sauce with a touch of chilli	
<b>SIGNATURE TAGLIATELLE MARINARA</b>	<b>179</b>
Tagliatelle with prawns, mussels and calamari in a tomato and fresh parsley sauce	
<b>TAGLIATELLE WITH MUSSELS</b>	<b>139</b>
Tagliatelle with fresh plump Saldanha black mussels, cooked in white wine, garlic, fresh tomatoes & sweet basil. A taste of the ocean!	
<b>TAGLIATELLE ALLA PUTTANESCA (Vegetarian)</b>	<b>95</b>
A beautiful punchy, authentic, Italian classic of Tagliatelle with black olives, garlic, tomato, parsley and basil with a touch of chilli	

## GRILLED BUTTERFLIED PRAWNS

Succulent prawns basted in a choice of:  
Our Peri-Peri Sauce | Lemon Butter (a Classic) | Fragrant Garlic Butter

Served with a choice of fresh cut chips, savoury rice, salad or sautéed vegetables.

<b>LARGE QUEEN 8</b>	<b>189</b>
<b>LARGE QUEEN 12</b>	<b>259</b>
<b>LARGE QUEEN 15</b>	<b>298</b>

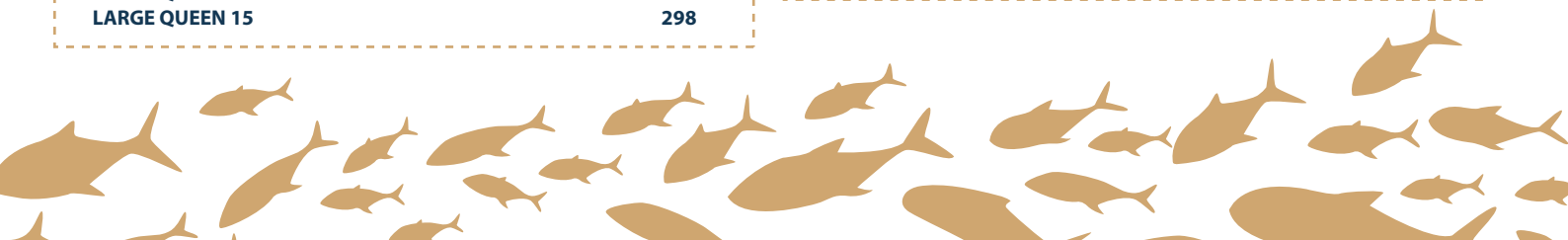
## PLATTERS & COMBOS

Served with your choice of fresh cut chips, lemon savoury rice, fresh salad or sautéed vegetables

<b>FRIED/GRILLED HAKE &amp; CALAMARI RINGS</b>	<b>169</b>
<b>FRIED/GRILLED HAKE &amp; 4 QUEEN PRAWNS</b>	<b>179</b>
<b>FRIED CALAMARI RINGS &amp; 4 QUEEN PRAWNS</b>	<b>189</b>
<b>FRIED/GRILLED HAKE, CALAMARI &amp; 3 QUEEN PRAWNS</b>	<b>199</b>
<b>THE SALTWATER TRIO: MUSSELS, 8 MEDIUM PRAWNS &amp; SALT &amp; PEPPER CALAMARI</b>	<b>198</b>
<b>LUXURY SEAFOOD PLATTER FOR 1</b>	<b>269</b>
4 queen prawns, calamari rings, calamari tentacles, Saldanha Bay mussels, grilled fish, chips and rice.	
<b>LUXURY SEAFOOD PLATTER FOR 2 - A FEAST!</b>	<b>429</b>
12 queen prawns, calamari rings, calamari tentacles, Saldanha Bay mussels, grilled fish, chips and rice	

## MAINS

<b>FRESH CAPE HAKE &amp; CHIPS</b>	<b>119</b>
Traditionally fried in crispy batter or grilled with real lemon butter - served with our signature tartare sauce and your choice of fresh cut chips, savoury rice, salad or sautéed vegetables	
<b>BEER BATTERED HAKE &amp; CHIPS</b>	<b>135</b>
Fresh Cape Hake, fried in a crispy beer batter, - served with our signature tartare sauce and your choice of fresh cut chips, savoury rice, salad or sautéed vegetables	
<b>DEEP FRIED TENDER CALAMARI RINGS</b>	<b>129</b>
Seasoned and deep fried – Tossed in butter & herbs served with our own signature tartar sauce and a choice of fresh cut chips, savoury rice, salad or sautéed vegetables	
<b>PATAGONIAN BABY CALAMARI TUBES &amp; TENTACLES</b>	<b>189</b>
Flash grilled or deep fried served with tartare sauce and a choice of fresh cut chips, savoury rice, salad or sautéed vegetables	
<b>FRESH LOCAL LINE FISH</b>	<b>S/Q</b>
We are dependent on the sea! Please ask your waiter for the fresh catch of the day and how its prepared	
<b>SOLE</b>	<b>S/Q</b>
Grilled in lemon/caper butter sauce, served with a choice of chips, rice or vegetables	
<b>SIGNATURE SPANISH SEAFOOD STEW</b>	<b>169</b>
A tomato- based stew, cooked with fresh black mussels, calamari, prawns, and hake served with crusty ciabatta to soak up the sauce	
<b>SWG MUSSELS IN SAUVIGNON BLANC</b>	<b>179</b>
Fresh Saldanha black mussels, steamed in a creamy sauvignon blanc sauce – served with crusty bread. Dipping your bread is a must!	
<b>CRUNCHY VEGETABLE THAI CURRY (Vegan)</b>	<b>149</b>
Spicy Thai curry with broccoli, carrot, cut corn, peas and cauliflower made with a rich coconut cream on basmati rice topped with roasted almonds	
<b>THAI SEAFOOD &amp; COCONUT CURRY</b>	<b>179</b>
A mixture of prawns, mussels, calamari, fish in a creamy spicy coconut sauce served with basmati rice	
<b>SEARED YELLOWFIN TUNA STEAKS</b>	<b>219</b>
Flash-grilled Tuna steaks, crusted in coriander & sesame seeds, sliced & drizzled with our tataki sauce & a choice of fresh cut chips, savoury rice, salad or sautéed vegetables	
<b>HANDMADE FISH CAKES</b>	<b>98</b>
2 Minced hake fish cakes with our mixture of fresh herbs & spices, deep fried until golden brown – served with lemon mayo and a choice of fresh cut chips, savoury rice, salad or sautéed vegetables	



## DESSERTS

### WARM APPLE STRUDEL 79

A mixture of apples, raisins & cinnamon encased in a crispy phyllo pastry, served with ice cream & butterscotch sauce

### NEW YORK BAKED CHEESECAKE 69

Thick cream cheese & double cream, baked to perfection, on a traditional golden oat biscuit base – delicious!

### PASSIONATE LEMON CHEESECAKE 59

A heavenly match of passion fruit and lemon cheesecake, made with whirls of lemon curd laid over a base of ginger-bread crumble, topped with granadilla and lemon fruit coulis.

### MISSISSIPPI MUD PIE 69

Rich brown chocolate brownie base, blended with nuts, buried under a thick layer of hazelnut and chocolate mousse, covered with ganache and roasted seasonal nuts.

### NUTELLA & JACK DANIELS SHAKE 79

Nutella, Jack Daniels & Ice cream

### ESKIMO SHAKE 59

Ice cream & Kahlua

### ELEPHANT SHAKE 59

Ice cream & Amarula

## HOT BEVERAGES

### AMERICANO 25

### CAPPUCCINO 28

### CAFÉ LATTE 30

### ESPRESSO 19

### DOUBLE ESPRESSO 24

### HOT CHOCOLATE 30

### TEA CEYLON 18

### TEA ROOIBOS 18

## COLD BEVERAGES

### DRY LEMON, LEMONADE, SODA WATER ( 200ML) 19.50

### COKE, COKE LIGHT, FANTA ORANGE, SPRITE 23

### VALPRE STILL, VALPRE SPARKLING 19

### FRESH JUICE 21

### ICED TEA : LIPTON PEACH, LIPTON LEMON 26

### APPLETIZER, RED GRAPETIZER, WHITE GRAPETIZER 28

### ROCK SHANDY 26

### STEEL WORKS 30

## CRAFT BEER

### JACK BLACK LAGER 39

### CBC AMBER WEISS 59

### CBC LAGER 59

### CBC KRYSTAL WEISS 59

## BEERS & CIDERS

### BLACK LABEL, CASTLE LAGER, CASTLE LIGHT, CASTLE FREE 32

### HEINEKEN 0.0, WINDHOEK LIGHT, SAVANNA LIGHT 35

### HEINEKEN, AMSTEL, WINDHOEK, PERONI 35

### SAVANNA DRY, HUNTERS DRY, SMIRNOFF SPIN 35

### WINDHOEK DRAUGHT 45

## COOLERS

### ULTIMATE G&T 79

Bombay Sapphire Gin, Rosemary, Mixed berries, Lime and Tonic Water

### BOTANICAL CITRUS ROCKS 79

Flowstone Wild Cucumber Gin, pink tonic, a squeeze of lemon & lime, garnished with slices of cucumber & orange

### KALAHARI SUNSET 79

Award winning Cruxland London Dry Gin, infused with Kalahari truffles, tonic, shaved beetroot, thyme.

## WINE

### SPARKLING WINE

#### ROBERTSON WINERY BRUT 65 | 189

#### VILLIERA TRADITIONAL BRUT NV 319

#### SIMONSIG KAAPSE VONKEL BRUT 379

### SAUVIGNON BLANC

#### PORCUPINE RIDGE 45 | 129

#### PROTEA 49 | 159

#### SPIER SIGNATURE 54 | 169

#### DIEMERSDAL 59 | 179

#### DE GRENDEL 69 | 229

#### BUITENVERWACHTING 229

### CHARDONNAY

#### DIEMERSDAL UNWOODED CHARDONNAY 59 | 179

#### KLEINE ZALZE CELLAR SELECTION 59 | 182

#### SPIER SEAWARD 239

### WHITE BLENDS

#### LEOPARDS LEAP LOOKOUT WHITE 45 | 129

#### BUITENVERWACHTING BUITEN BLANC 49 | 152

#### SARONSBERG EARTH IN MOTION 54 | 169

#### SPIER SIGNATURE CHARDONNAY/PINOT NOIR 54 | 169

### CHENIN BLANC

#### MARRAS SWARTLAND LOS TROS 49 | 159

#### SIMONSIG 54 | 169

#### BOSMAN GENERATION 8 65 | 189

### ROSÉ

#### DARLING CELLARS MERLOT 49 | 139

#### BUITENVERWACHTING BLANC DE NOIR 49 | 152

#### DE GRENDEL 59 | 179

### CABERNET SAUVIGNON

#### KEN FORRESTER 49 | 139

#### LEOPARDS LEAP 59 | 179

### MERLOT

#### PORCUPINE RIDGE 54 | 159

#### EDGEBASTON BERRY BOX 195

### REDBLENDS

#### THE WOLFTRAP RED 49 | 159

#### ALTO ROUGE 220

## GINBAR

#### GORDONS GIN 25

#### BOMBAY SAPPHIRE 28

#### FLOWSTONE WILD CUCUMBER 28

#### CRUXLAND LONDON DRY 388

## WHISKEY

#### BELLS 23

#### J&B 21

#### JAMESON 28

#### JOHNNIE RED 26

#### JOHNNIE BLACK 37

#### JACK DANIELS 32

#### CHIVAS REGAL 12 YEAR 39

## BRANDY

#### RICHELIEU 19

#### KWV 5 YEAR 19

## SPIRITS

#### SMIRNOFF VODKA 22

#### TEQUILA 29

## LIQUEUR/APERITIFS

#### GRAPPA 30

#### AMARULA 15

#### JAGERMEISTER 22

#### KAHLUA 15

# SUSHI MENU

## ROLLS

### RAINBOW ROLL - FRESH ROLL (4 PIECES) 62

Salmon and avo inside, salmon, avo, mayo and caviar outside

### TEMPURA PRAWN BAMBOO ROLLS - FRESH ROLL (4 PIECES) 53

Cucumber roll with crunchy prawn and avocado inside, topped with mayo and caviar

### ROCK N' ROLLS (4 PIECES) 62

Tempura prawn, avo & cream cheese in the middle, avo, mayo and sweet chilli on the outside

### CRACKLING CALIFORNIA ROLLS (4 PIECES) 65

Spicy salmon & avo in the inside, tempura prawns with sweet chilli mayo on the outside

### CAPE TOWN ROLL (4 PIECES) 62

Prawn, avo and salmon inside - mayo and caviar outside

### CALIFORNIA ROLL (4 PIECES)

Avo, cucumber and your choice of filling rolled in rice and seaweed layers, topped with sesame seeds

SALMON	54
TUNA OR SPICY TUNA	54
PRAWN	56
VEGETABLE	39

### MAKI ROLLS (6 PIECES)

A seaweed roll filled with rice and various fillings

SALMON AND AVO	59
TUNA	52
SPICY TUNA - TUNA, MAYO, 7 SPICES AND SPRING ONION	55
PRAWN	62
AVO	39
CUCUMBER	35

### FASHION SANDWICH (4 PIECES)

Miniature rice sandwiches filled with layers of fresh seafood, seaweed and veg, topped with mayo and caviar

SALMON	56
TUNA	56
PRAWN	56
VEGETABLE	39

## HANDROLLS (1 PIECE)

Assorted veg and avo with your choice of filling wrapped into a seaweed cone and filled with rice

SALMON	52
TUNA	52
PRAWN	52
VEGETABLE	47

## NIGIRI SUSHI (2 PIECES)

Fingers of Japanese sushi rice topped with seafood

SALMON	38
PRAWN	35

## ROSES

Sushi rice rounded with seafood, topped with mayo and caviar

SALMON 4 PIECES	64
SALMON 6 PIECES	89

## SASHIMI

Succulent pieces of raw fish, delicately sliced

SALMON 3 PIECES	59
SALMON 5 PIECES	89

## PLATTER

### 22 PIECE 229

4 Salmon Roses; 4 Salmon Fashion Sandwich; 4 Salmon California Rolls; 4 Rock & Roll; 6 Avo Maki

