



## oysters

	6's	12's
<b>fresh shucked oysters</b>		
cocktail	R132	R252
medium	R150	R288
large	R180	R336
extra large	R210	R396
giant	R240	R456
<b>mixed selection</b>		
4 cocktail / 4 medium / 4 large		R300
<b>oysters rockefeller</b>		
4 x medium oysters topped with a creamy spinach & blue cheese sauce, baked au gratin		R160
<b>the delightful dozen</b>		
4 x medium natural oysters - served with lemon wedges, black pepper and tabasco		
2 x medium oysters mignonette - shallots / cracked black pepper / vinegar		
2 x medium oysters asian - wasabi / soy / pickled ginger		
2 x medium oysters tempura - battered / spring onion		
2 x medium oysters citrus - seasonal citrus jelly		R335
<b>bloody shot</b>		
1 x medium oyster topped with freshly cracked black pepper, drizzled with lemon juice and a side shot of bloody mary		R60
<b>oester met 'n p shot</b>		
oester met 'n p shot - with a medium oyster		R60
<b>oyster toppings</b>		
mignonette - shallots / cracked black pepper / vinegar		R5ea
asian - wasabi / soy / pickled ginger		
tempura - battered / spring onions		
citrus - seasonal citrus jelly		

## sushi bar

<b>edamame beans (v)</b>		
steamed soya beans tossed with flaked sea salt		R60
<b>california rolls x 8 pieces</b>		
salmon & avocado		R125
tuna & avocado		R125
prawn & avocado		R125
cucumber & avocado (v)		R80
<b>maki x 6 pieces</b>		
salmon		R90
tuna		R90
prawn		R90
cucumber (v)		R50
avocado (v)		R60
<b>nigiri x 4 pieces</b>		
salmon		R130
tuna		R120
prawn		R120
avo (v)		R70
<b>nigiri aburi style (flame torched) x 4 pieces</b>		
salmon		R145
tuna		R135
prawn		R135
<b>sashimi x 5 pieces</b>		
salmon		R160
tuna		R140
prawn (blanched)		R140
<b>sashimi aburi style (flame torched) x 5 pieces</b>		
salmon		R175
tuna		R155
<b>hand rolls x 1 piece</b>		
salmon		R85
tuna		R85
prawn		R85
avocado, cucumber & carrots (v)		R50
<b>inari (bean curd) x 4 pieces</b>		
salmon		R110
tuna		R90
prawn		R100
avocado, cucumber & carrots (v)		R60
<b>salmon roses x 4 pieces</b>		
		R135
<b>fashion sandwiches x 8 pieces</b>		
salmon		R170
tuna		R160
prawn		R160
avocado (v)		R100
<b>tempura crunch x 8 pieces</b>		
salmon		R160
tuna		R160
prawn		R160
avocado & cucumber (v)		R110
<b>tempura prawn roll x 6 pieces</b>		
tempura prawn & avocado filled, sprinkled with sesame seeds		R120

## sushi platters

<b>sashimi platter x 16 pieces</b>		
4 x salmon sashimi, 4 x tuna sashimi, 4 x prawn sashimi and 4 x linefish sashimi		R275
<b>salmon, tuna nigiri &amp; sashimi platter x 14 pieces</b>		
tuna nigiri x 2, salmon nigiri x 2, salmon sashimi x 3, tuna sashimi x 3, salmon roll x 2 and tuna roll x 2		R320
<b>big in japan x 16 pieces</b>		
salmon sandwiches x 4, salmon california roll x 2, salmon roses x 2, tuna california roll x 2, salmon maki x 3, tuna maki x 3		R325
<b>salmon platter x 21 pieces</b>		
salmon sashimi x 4, salmon california roll x 4, salmon maki x 6, salmon roses x 3, salmon nigiri x 2 and salmon inari x 2		R440
<b>tuna platter x 21 pieces</b>		
tuna sashimi x 4, tuna roll x 4, tuna maki x 6, tuna roses x 3, tuna nigiri x 2 and tuna inari x 2		R320
<b>uburi style (flame torched) nigiri platter x 10 pieces</b>		
salmon nigiri x 5 and tuna nigiri x 5		R240

## sushi signature dishes

<b>oyster man roll x 8 pieces</b>		
salmon filled and topped with tempura oysters, drizzled with chilli bean sauce & sesame seeds		R250
<b>kamikaze roll x 8 pieces</b>		
prawn and avocado filled, topped with salmon, spicy sweet sauce and finished with chopped chives		R250
<b>prawn crunch roll x 8 pieces</b>		
prawn filled topped with spicy crumbs and soy ginger glaze		R160
<b>rainbow roll reloaded x 8 pieces</b>		
salmon and avocado filled, wrapped in salmon, tuna, prawn and avocado slices, topped with caviar, spring onions and drizzled in teriyaki sauce		R245
<b>roof rack x 8 pieces</b>		
salmon and avocado filled, sesame seeds and topped with tempura prawns		R250
<b>signature combo x 8 pieces</b>		
a combo of our two popular signature dishes, rainbow reloaded & roof rack		R260
<b>new style salmon sashimi</b>		
thinly sliced salmon served with ginger, chives julienne, sesame oil, truffle oil and a sprinkle of sesame seeds		R180
<b>new style tuna sashimi</b>		
thinly sliced tuna served with ginger, chives julienne, sesame oil, truffle oil and a sprinkle of sesame seeds		R145

## small plates

### salt & pepper calamari

salt & pepper calamari tentacles and tubes, served either plain grilled, or cajun grilled or deep fried until crispy R115

### tempura prawns

tempura prawns lightly dusted and deep fried until crispy, served with a side of sweet chilli sauce R115

### prawn arancini balls x 4

Crispy Italian rice balls stuffed with prawns served with creamy napolitana dip R85

### prawn toast

Fried sesame prawn toast with bonito flakes and spicy mayo R95

### white wine & garlic mussels

fresh west coast mussels steamed in a garlic, white wine & cream sauce served with lightly toasted baguette R105

### vegetable spring rolls (v)

filled with vegetables, halloumi cheese and served with sweet chilli sauce R80

### sesame crusted tuna

sesame crusted tuna on stir fry veg, glass noodles and soya dressing R145

## salads

### Caesar salad

Cos lettuce dressed in a homemade caesar dressing, garlic croutons, white anchovies and parmesan shavings. R120

### house salad (v)

seasonal lettuce, cherry tomatoes, sliced green beans, cucumber, kalamata olives, carrot julienne, avocado, free range egg, grana padano shavings, drizzled in our secret dressing R135

*add to any of the above salads*

*add chicken* + R55

*add prawns* + R85

*add seared tuna (when available)* + R90

*add grilled calamari* + R90

*add avocado* + R15

## non-seafood mains

### fillet steak

250g chalmar beef fillet with a garlic butter basting, crispy potato fries and a choice of either truffle mushroom or bearnaise sauce R285

### wagyu burger

180g wagyu beef burger patty, topped with mature cheddar cheese, fresh tomato, sliced pickles served on a lightly toasted brioche bun with a side of crispy potato fries R195  
*add avocado* + R15

### vegetarian burger

seasonal vegetable burger patty, topped with grilled halloumi served on a lightly toasted brioche bun with sliced brown mushroom, fresh tomato, pickled onion and fresh rocket - with a side of crispy potato fries R185  
*add avocado* + R15

## mains

*\*served with a choice of crispy potato fries, spring onion & parsley savoury rice or a mediterranean side salad with a choice of garlic aioli or tartar sauce*

### white wine & garlic mussels

fresh west coast mussels steamed in a garlic, white wine & cream sauce - served with a choice of crispy potato fries or a lightly toasted baguette R195

### fresh succulent hake

fresh hake fillet, grilled or deep fried in a light crispy beer batter - served with a choice of a side and sauce\* R165

### fresh kingklip

grilled kingklip served with coconut jasmine rice, sautéed broccoli and pineapple salsa R225

### fresh line fish of the day

ask your waitron about our fresh line fish of the day, as it changes daily - served with crispy potatoes, asian slaw with sesame soya dressing SQ

### salt & pepper calamari

salt & pepper calamari tentacles and tubes, served either plain grilled, or cajun grilled or deep fried until crispy - served with a choice of a side and sauce\* R245

### grilled prawns

grilled prawns served with a choice of lemon & garlic butter sauce or a spicy harissa butter sauce - accompanied with a handmade traditional cape malay roti and served with a side and sauce\* R275

### salmon teriyaki

salmon fillet basted with teriyaki sauce, grilled to your preference served with wasabi mashed potatoes and steamed pak choi R335

### seafood pasta

pomodoro based fettuccine with a generous mixture of mussels, squid and prawns R285

## combos

### fresh hake & calamari combo

prepared either beer battered & deep fried or lightly grilled - served with a choice of a side and sauce\* R275  
*top up with 3 grilled prawns* + R85

### sustainably caught fresh linefish & calamari combo

prepared either battered & deep fried or lightly grilled - served with a choice of a side and sauce\* SQ  
*top up with 3 grilled prawns* + R85

## fabulous seafood platter

crayfish tails, grilled prawns, calamari, rockefeller oysters, steamed mussels in a white wine & garlic sauce, sustainably caught line fish and grilled norwegian salmon teriyaki - served with crispy potato fries, spring onion & parsley savoury rice, mediterranean side salad and a crusty garlic loaf - accompanied by a lemon & garlic butter sauce, spicy harissa butter sauce, garlic aioli and tartar sauce R980

## sides

bowl of crispy fries (v) R40  
mediterranean side salad (v) R40  
seasonal vegetables (v) R45  
garlic baguette (v) R45

## junior meals (under 12's)

deep fried hake & chips R115  
cheese burger & chips R105  
chicken strips & chips R105

## desserts

dark chocolate tart topped with fresh seasonal berries and Italian meringue R105

individually baked cheese cake with a raspberry coulis R125

crème brûlée R85

ice cream selection (2 scoops)  
chocolate / salted caramel / vanilla R65

sorbet selection (2 scoops)  
mixed berry / lemon / granadilla R75

## ice cream don pedros

jameson irish whisky / kahlua / amarula R90

## coffees & teas

*only fairtrade & ecocert organic certified coffee beans are used*

tea (ceylon & rooibos) R25

americano R30

espresso R30

cappuccino R35

flat white / cafe latte R35

cafe mocha / red cappuccino R35

iced coffee R35

*substitute with almond or oat milk* + R10

*Please take note:*

- 10% gratuity will be added to any table of 6 persons or more
- in the spirit of appreciation for the entire team, a portion of your gratuity will be shared with our kitchen staff