

## STARTERS

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<b>PANKO PRAWNS</b> Thai green chilli sauce	85	<b>CARNI-BOARD</b> Cured meats, mozzarella, preserves	155
<b>BLACK BEARD MUSSELS</b> Garlic fennel cream, green apple	75 /135	<b>TROUT TARTAR</b> Horseradish cream, wasabi mayo	75
<b>CAPE OYSTERS</b> Locally cultivated from Saldanah Bay	30 ea.	<b>LANGOUSTINE BISQUE</b> Avocado mousse	115
<b>CAPRESE (v)</b> A modern twist	105	<b>YELLOWFIN TUNA</b> Caper, anchovy, olive, miso	80

## SALADS

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<b>PRAWN &amp; AVOCADO</b> Julienne vegetables, Japanese dressing	145	<b>SEARED TUNA</b> Ginger, chilli pesto, radish	145
<b>CHICKEN &amp; LANGOUSTINE</b> Bacon, white anchovies, avocado	155	<b>OSTRICH</b> Shimeji, horseradish sour cream	135

## VEGETARIAN

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<b>CARROT &amp; PARSNIP</b> Halloumi cheese	110	<b>HERBI-BOARD</b> Seasonal vegetables, preserves	110
<b>GNOCCI</b> Summer greens, parmesan	115	<b>SOUP DU JOUR</b> Please enquire with your waitron	90

## KIDS

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<b>SUSTAINABLE FISH BALLS</b> Pea purée, tartar sauce	65	<b>CRUMBED CHICKEN</b> Japanese mayo	65
<b>CRISPY CALAMARI</b> Lemon, tartar sauce	65	<b>MEATBALLS</b> Gnocchi, Napolitano, parmesan	65

# SEAFOOD

All shellfish served with your choice of citrus rice, fries, seasonal veg or salad

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<b>PRAWN PLATTER</b> 8 queen butterflied prawns	235	<b>PRAWNS &amp; CALAMARI</b> 4 queen butterflied prawns, calamari	195
<b>LINEFISH</b> Coriander & cumin velouté, nectarine, baby spinach, compressed cucumber	SQ	<b>FRANSCHHOEK TROUT</b> Basil potato risotto, sautéed fennel, basil mousse, potato rosti, lemon butter	165
<b>LANGOUSTINES</b> 6 medium butterflied langoustines	245	<b>LANGOUSTINES &amp; CALAMARI</b> 4 medium langoustines, calamari	260
<b>WEST COAST CRAYFISH</b> Sourced fresh from Hout Bay	85 per 100g	<b>CRISPY CALAMARI</b> Lemon, tartar sauce	145
<b>DIAZ PLATTER</b> 4 queen prawns, line fish, mussels, calamari & seafood curry	275	<b>TWO OCEANS PLATTER</b> 1 crayfish, 2 langoustines, 3 queen prawns, calamari, line fish & mussels	495

# MEAT

Served with fries & celeriac remoulade

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<b>STICKY BARBEQUE RIBS</b> Pork loin ribs	165	<b>OVEN ROASTED BABY CHICKEN</b> Lemon & herb	180
<b>LAMB RIB CHOPS</b> African yoghurt dressing	185		

# DESSERT

Homemade by our pastry chef Tasneem

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<b>CHOCOLATE &amp; RASPBERRY</b> Chocolate mousse, raspberry sorbet	65	<b>LEMON POSSET</b> Almond shortbread, summer berries	45
<b>PASSION FRUIT &amp; PISTACHIO</b> Pistachio cake, coconut sorbet	65	<b>CHEESE BOARD</b> Selection of top SA cheeses	115