



THE TABLE BAY DINING ETHOS

The Table Bay kitchen prepares a menu which showcases select ingredients at their best, sourced locally with sustainability in mind. We make every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes.

SOUP

Smoked cauliflower soup (D) (V) (LC) R110

Deep fried baby cauliflower salad

Corn and coconut soup (D) (SF) (LC) R135

Prawn dim sum

SALAD

Lebanese Fattoush salad (GF) (LC) (V) (VG) R180

Roasted red pepper falafel served with savory hummus

Classic Caesar salad R135

Croutons, parmesan, poached egg, and anchovy dressing **(D) (S)**

Add crispy bacon (P) R160

Add grilled chicken and honey and mustard dressing **(SE) R180**

Tempura crayfish salad (SE) (SF) (SO) R550

Fresh cucumber and nori salad, toasted sesame, pickled ginger,
soya aioli and nuoc chum dressing

SANDWICHES

Your choice of white, brown, ciabatta, rye, seed or gluten-free bread, served with hand cut fries or side salad

Caprese (D) R170

Smoked semi dried tomato, mozzarella, balsamic reduction and basil salsa Verde

Roast chicken mayonnaise (D) R195

Served with onion marmalade

Alcohol(A) Dairy(D) Gluten Free(GF) Low carb(LC) Nuts(N) Pork(P) Soya(SO) Seafood(S) Shellfish (SF)
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Cape club sandwich (D)

R250

Smoked chicken mayonnaise, grilled beef pastrami, cheddar cheese, fried egg, iceberg lettuce and tomato served with onion marmalade

PASTA

Spaghetti carbonara (D)(P)

R195

Smoked bacon, exotic mushrooms, jus and parmesan cheese

Seafood linguine (D) (S) (SF)

R250

Salmon, mussels, dill and capers

ENTRÉE

Oysters (LC) (SF) (SO)

Fresh medium oysters served with lemon, Tabasco and Mentsuyu (A) dressing

6 oysters

R185

12 oysters

R360

Spinach Bhaji (V) (SO)

R170

Fried spinach bhaji served with tamarind and coriander dressing

Cape Malay squid (SF)

R190

Deep fried baby squid dusted in Cape Malay spices served with pickles and sultanas

MAIN

Fish and chips (D) (S)

R220

Crispy battered hake served with tartare sauce, vinegar and hand cut fries

Line fish of the day (GF) (LC) (S)

R310

Served with baby bok choy, sweet potato, dashi tea and sago puffs

Tiger prawns (D) (GF) (LC) (SF)

R550

Grilled tiger prawns (8) served with lemon, garlic butter, peri-peri sauce

and your choice of a side

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Sticky chicken wings (SO)	R250
Chicken wings basted in a teriyaki sauce (A) served with hand cut fries	
Thai chicken and prawn curry (D) (SF)	R360
Served with basmati rice	
Classic beef burger (D)	R260
With smoked cheese, onion rings, gherkin, mayonnaise, and onion marmalade	
Served with hand cut fries	
Chicken burger (D)	R190
With harissa mayonnaise, onion rings and avocado served with hand cut fries	
Vegetarian burger (V) (SO)	R220
Soya patty served with onion marmalade served with hand cut fries	
T-bone steak (500g) (D) (GF)	R450
Served with Café de Paris butter, bordelaise sauce (A) and hand cut fries	
DESSERT	
Warm chocolate truffle with caramel and rocher dulce de latte (D)	R140
Crema catalana (D)	R130
Matcha misu tiramisu (D)	R185
Coconut cheesecake raspberry jus and fresh raspberries (GF)(VG)	R145
Cheese plate for two (D)(N)	R450
Served with crackers, seasonal fruit and preserves	
Fresh fruit platter	R185
Freshly cut seasonal fruit	
Ice cream (D)	R45 per scoop
Seasonal flavours	
Vegan ice cream (VG)	R55 per scoop
Seasonal flavours	
Waffles (D)	R165
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(25-minute preparation time)

Served with your selection of one ice-cream, two toppings and one sauce

Toppings: mini-Smarties, caramel popcorn, chocolate shavings, strawberry compote, speckled eggs, toasted crushed nuts and honeycomb

Sauce: chocolate, strawberry, or caramel

Extra topping or sauce **R45**

SIDES

Greek salad **R80**

Green salad **R65**

Mashed potatoes **R55**

Hand cut fries **R55**

Steamed basmati rice **R35**

SAUCES

Beef jus **R55**

Green peppercorn sauce **R55**

Smoked tomato sauce **R55**

Lemon butter sauce **R55**

Peri-peri sauce **R55**

OSCAR'S KIDS' MENU

Crispy chicken **R120**

On a waffle served with maple syrup

Spaghetti bolognese (D) **R120**

Grated parmesan cheese

Mac and cheese (D) **R85**

Cheese and tomato toastie (V) **R120**

Served with hand cut fries

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SERVED FROM 22H00 TO 06H00

SANDWICHES

Your choice of white, brown, ciabatta, rye, seed or gluten-free bread, served with hand cut fries or side salad

Caprese (D) R170

Smoked semi dried tomato, mozzarella, balsamic reduction and basil salsa verde

Roast chicken mayonnaise (D) R195

Served with onion marmalade

MAIN

Fish and chips (D) (S) R220

Crispy battered hake served with tartare sauce, vinegar and hand cut fries

Sticky chicken wings (SO) (A) R250

Chicken wings basted in a teriyaki sauce served with hand cut fries

Classic beef burger (D) R260

Smoked cheese, onion rings, gherkin, mayonnaise and onion marmalade

Served with hand cut fries

Vegetarian burger (V) (SO) R220

Soya patty served with onion marmalade served with hand cut fries

DESSERT

Coconut cheesecake raspberry jus and fresh raspberries (GF)(VG) R145

Crema catalana (D) R130

SIDE

Choice of sides can be selected from main menu

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