



New menu

Hot starters

Peri - peri chicken livers

Chicken livers simmered in a spicy tomato, chilli and fresh cilantro sauce, served with toasted, French bread

R50

Thai salmon fish cakes

Golden fish cakes made with a hint of chilli and coriander served with a sweet chilli sauce, and fresh leaf garnish

R55

Steamed mussel pot

Fresh Saldhana mussels poached in sea water and a white wine reduction infused with roasted garlic and parmesan emulsion

R60

Chilli baby squid

Grilled baby squid, chilli, garlic, finished with butter, cream, and fresh micro herbs, served with freshly baked focaccia

R40

Salmon & spinach roulade

Salmon, spinach, red onions, dill, chives, cream rolled in an herbed pan cake, served with a peppery rocket salad

R55

Soy honey Duck

Crispy duck marinated over two days with subtle hints of chilli and garlic. Served with a mixed berry coulis and battered madumbi with fresh Dhana

R60

Spicy Langoustine Bisque

Pouched langoustine shavings in a creamy broth with fresh Asian spices and lemon thyme oil, freshly baked focaccia

R60

Rockefeller oysters

Three wild oysters, stuffed with wilted spinach, mozzarella, parmesan cheese, bread crumbs and baked

R75

Cold starters

Smoked salmon Carpaccio

Fresh slivers of smoked Norwegian salmon served with rocket, capers, apple and horse radish dressing

R70

Prawn cocktail & avocado tower

Succulent prawns in a tomato & garlic mayonnaise, stacked with ripened avocados, and marinated tomatoes

R55

Ginger & Salmon tartar

Brunoise of Fresh Norwegian salmon, ginger, chives, sweet red onions, capers and a tartar sauce served with a soft poached egg

R60

Vegetarian starters

Tomato gnocchi (V)

Italian dumplings, in a basil infused Napolitana sauce, olive oil

R40

Butternut & sweet corn (V)

Savoury Butternut and sweet corn fritter, on a chilli essence, cilantro pesto and parmesan shavings

R45

Salads

Baby beetroot, apple and Danish feta cheese salad (V)

Soft baby beetroot in a sweet vinegar dressing, apples and rocket leaves, herbed Danish feta

R40

Chicken Caesar salad

Romaine lettuce, chicken, croutons, with a parmesan cheese and lemon dressing, with a soft poached egg, and anchovies

R50

Greek avocado and prawn

Twist on a classic Greek salad, avocado, prawn tails and a mustard garlic mayonnaise, with herbed garlic croutons

R65

Grilled squid salad

Grilled baby squid, lemon and herbs, Cajun spice, peppery rocket, tomatoes, avocado served with a chilli mayonnaise

R40

fish mains

Fresh herb crusted hake fillet

Fresh Fillet of hake marinated in red chillies, with an herb crust, garlic, parsley and lemon, served on honey glazed vegetables, pea minted pommes puree

R100

Catch of the day

Fresh fish of the day, marinated in lemon and dill, served with minted peas, herbed mash potato, with a caper and white wine sauce

R135

Masala spiced line fish

Fried masala Line fish of the day, on a lentils and almond basmati rice, served with a pea dhal

R140

Sole Veronique

Grilled fillet of sole, served with a pommes puree, fish velouté and chef's salad

R145

Baked kingclip

Lemon and herb baked kingklippe, set on a creamy peas and spinach risotto, mussel veleoute

R160

Seven spiced Norwegian salmon

Pan seared salmon, on a potato dauphinoise, red pepper coulis, and grilled cherry tomatoes, with an anchovy, garlic, and sweet red onion vinaigrette

R165

Grilled Meats

iSibaya cutlets

Lamb loin cutlets, served with a parmesan and savoury mealie meal, and mamma's home-made chakalaka

R140

Rib eye steak 300g

Aged rib eye steak, marinated in thyme, garlic and mustard, served with a spinach and mushrooms ragout, of the day, house fries

R110

Fillet béarnaise

Medallions of aged fillet of beef, on a spring onion puree de pommes, Trio of herbed mushrooms, béarnaise sauce

R140

Curries

Mushroom, pea and potato curry (V)

Button mushrooms, peas, potatoes, braised in curry spices, mustarded seeds tofu cooked in a creamy curry sauce,

R80

Island style chicken & prawn curry

Masala spiced chicken and prawn curry, in a coconut cream and ginger curry sauce, fresh coriander served with basmati rice and pickles

R150

Prawn curry

Masala, garlic and ginger marinated prawns, pan fried and simmered in a mild tomato base curry sauce, infused with fresh cilantro, served with basmati rice, roti and pickles

R170

Mpho's lamb dhal

A mild de-boned lamb and lentils marinated in yoghurt and prepared with spring peas and butter beans.

R150

Speciality dishes

Pan Seared Tuna

Cajun spiced Medallions of fresh tuna, set on a creamy wasabi mash, roasted cherry tomatoes, and herbed lemon butter sauce

R110

Crayfish Thermidor

With oyster, button, mushrooms, miso paste, parmesan cheese a potato and spring onion salad tossed in olive oil

R370

Aqua deck platter for one

1 Cajun dusted crayfish, 3 grilled prawns, 2 langoustines, line fish and fish cake

R400

Seafood to share

2 crayfish grilled with lemon or garlic butter flavoured with a zest of lime and a hint of chilli, 6 grilled prawns, 4 langoustines, 2 grilled fish, grilled calamari, served with rice, chips three side sauces

R800

Grilled prawns

Succulent grilled prawns prepared with a choice of sauces and served with a cool rocket and cherry tomato salad

R145

Meat and poultry

Tandoori spiced chicken pieces

Tandoori seasoned chicken served with spicy savoury rice, garden salad and minted cucumber raita, honey glazed root vegetables

R110

Confit duck

Confit Duck leg marinated in orange juice, thyme and garlic with braised red cabbage cardamom sweet potato, black cherries, honey jus

R130

Lamb shank

Lamb on the bone slow-braised in lager and served with mustard mash potatoes with a caramelised vegetables and a red wine reduction

R165

Vegetarian mains

Ribbons vegetable pasta (V)

Ribbons of vegetables, carrot, baby marrow, butternuts, Tagliatelle pasta, red chillies, grated parmesan cheese, olive oil, cilantro pesto

R75

Crepe forester (V)

Trio of mushrooms, shitake, button, oyster pan fried, in thyme and garlic, wrapped in an herbed crepe, topped with a vegetable veloute, sun dried tomato pesto

R65

DESSERTS

Palette of sorbets and ice creams

Selection of our four home-made ice creams and sorbets with a seasonal fruit mix

R50

Chocolate fondant

Warm chocolate volcano, served with an Amarula crème anglaise, vanilla ice cream, chocolate sauce

R60

Trio of Brulees

Granadilla, lavender and vanilla flavours with a ginger flavoured short bread biscuit

R65

Baked Passion fruit cheese cake

Passion fruit cheese cake with a mango coulis and caramelised baby apples

R60

Chocolate Tiramisu

An Italian dessert with coffee and liquor-soaked lady finger biscuits, mascarpone cheese, whip cream, chocolate shavings

R75

Assiette

Chef's platter of recommended desserts (serves 4)

R170

SIDES

- Roti – R10.00
- Creamed mash potato – R15.00
- Roasted baby carrot – R 20.00
- Wok fried stir fried vegetables – R 23.00
- Shoestring fries – R 20.00
- Egg fried rice– R 30.00
- Chinese egg noodles – R30.00
- Aqua rice – R 20.00
- Aqua savoury rice – R30.00
- Aqua Greek salad (small) – R 20.00
- Aqua Greek salad (large) – R 40.00
- Crayfish large – R350.00
- Crayfish small – R250.00
- Prawn 13/15 – R45.00
- Prawn 16/20 – R35.00
- Prawn 21/25 – R 25.00
- Lango's – R55.00

SAUCES

- Mushrooms sauce - R 20.00
- Thermidor – R25.00
- Mornay sauce – R25.00
- Hollandaise – R20.00
- Beurre blanc – R20.00
- Alfredo sauce – R20.00
- Peri-peri – R20.00