t h e n o i s y o y s t e r

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VG = VEGAN
V = VEGETARIAN

f o r e p l a y

Fresh Saldanha Bay Oysters [Medium] served with homemade smoked Worcester Sauce. **30**
Mignonette **– 10** Horseradish **15**
Snapper – Oyster, gin and bloody Mary shot. **55**
Three Grilled Oysters – Filled with miso butter and topped with sesame, pecorino, and crispy panko. **135**
Oysters 6 Ways – Beetroot Mignonette, Asian, Ponzu, Cucumber & Lime, Apple Mignonette, Thai. **240**
Steak Tartare – Tartare of beef seasoned with red onion, chilli, capers, topped with an egg yolk, served with radish buttered sourdough toast. **125**
Pani Puri – Crispy puri shells with warm lemon and moong dal potato, apple and cucumber, masala peanuts and a tamarind, mint and coriander chutney. **110 VG**
Falafel – served with beetroot hummus, green tahini dressing, and pickled vegetables**. 125 VG**
Lime Cured Prawn and Pineapple Ceviche on a soft tortilla with spicy avocado crema**. 115**
Fish Croquette Caesar – three fish croquettes with Caesar dressing, baby gem lettuce and shaved pecorino**. 130**
Bocconcini, Pear and Citrus Salad -rocket, lemon yogurt, candied walnuts, and a honey citrus dressing. **R105 (V)**
Springbok Carpaccio – cold smoked**,** topped with a citrus vinaigrette, fried capers, spring onion, pecorino, and rocket**. 125**
Loaded Hummus on Crisp Flatbread with shaved cucumber, crispy chickpeas, pickled sultanas, whipped feta, dusted with cashew dukkah. **80 (NUTS) V**
Chicken Liver Parfait – red onion chutney and toast**. 95**
Moule Marinière – Saldanha Black Mussels steamed in white wine, finished with garlic, coriander, butter and a dash of cream. Served with bread for mopping**. 105**
Calamari Chapelure – pan seared calamari tubes and heads tossed with fresh lemon, basil pesto, peppadews and crisp buttery croutons. **125** (**Nuts)**

i n t e r c o u r s e

Baked Za'atar Baby Kingklip – whole fish with herbed couscous, roasted butternut, and lemon tahini sauce with cumin oil. **395**
Seafood Laksa – Mussels, prawns, calamari, and fish in a spicy coconut broth, drizzled with a peanut, sesame, garlic and chilli crisp, served on egg noodles. **325 (Nuts)**
Hake Velouté – Pan roasted hake, creamy corn and leeks, silky leek velouté, spring onion oil, pickled corn and crispy leeks **– 215**
Sirloin – 300g Karan sirloin on a burnt honey, mustard, brandy and espresso sauce, potato wedges and peppery rocket with shaved pecorino - **295**
Pork Belly – Pork belly rolled and braised low and slow with carrots, stewed cabbage, apples, and Dijon mustard served with mash and topped with crackling - **255**
Lamb Kawarma – Hummus with Lebanese spiced coarse ground lamb, preserved lemon and cabbage salad, zhoug yoghurt, toasted sunflower seeds, and crispy onions. Served with flat bread quarters - **235**
Spaghetti with Rich Tomato sauce & beef meatballs**. 165**
Rajma Masala – Slow cooked kidney bean curry, cumin basmati rice, bright lemon atchar, flat bread **– 195 VG**
Vegan Butter Bean Cacciatore – Butter beans, olives, and capers in a tomato sauce, with gnocchi **- 195 VG**

a f t e r g l o w

Torte Caprese- Flourless dark chocolate and orange cake with burnt honey, orange caramel and ice cream **– R125 (Nuts)**
Apple Crumble – Warm apple compote with brown butter crumble and whipped mascarpone - **90**
Crème Brulee – 85
Lemon Cheesecake – Lemon curd, olive oil shortbread, whipped crème fraiche, rosemary sugar and candied lemon **- 90**
Affogato – ice cream topped with toasted almond meringue, tamari caramel and espresso - **85**

S p o o n i n g

Dom Pedro – 95, Jameson Irish coffee – 100, Caramel Vodka with a sweet treat **– 50 Cappuccino – 30, Coffee / Espresso – 25**