the noisy oyster

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VG = VEGAN
V = VEGETARIAN

foreplay

Fresh Saldanha Bay Oysters [Medium] served with homemade smoked Worcester Sauce. **35**
Mignonette **– 15** Horseradish **20**

Snapper – Oyster, gin and bloody Mary shot. **60**

Three Grilled Oysters – Filled with miso butter and topped with sesame, pecorino, and crispy panko. **150**

Oysters 6 Ways – Beetroot Mignonette, Asian, Ponzu, Cucumber & Lime, Apple Mignonette, Thai. **270**

Steak Tartare – Tartare of beef seasoned with red onion, chilli, capers, topped with an egg yolk, served with radish buttered sourdough toast. **135**

Pani Puri – Crispy puri shells with warm lemon and moong dal potato, apple and cucumber, masala peanuts and a tamarind, mint and coriander chutney. **115 VG**

Lime Cured Prawn and Pineapple Ceviche on a soft tortilla with spicy avocado crema**. 150**

Moroccan Cauliflower Fritters – with preserved lemon, caramelised spiced onion, smoked red pepper cream, lemon tahini and mint **– 125 VG**

Fish Croquette Caesar – three fish croquettes with Caesar dressing and shaved pecorino**. 145**

Bocconcini, Pear and Citrus Salad –rocket, lemon yoghurt, candied walnuts and a honey citrus dressing. **115 (V)**

Springbok Carpaccio – cold smoked**,** topped with a citrus vinaigrette, fried capers, spring onion, pecorino, and rocket**. 135**

Loaded Hummus on Crisp Flatbread with shaved cucumber, crispy chickpeas, pickled sultanas, whipped feta, dusted with cashew dukkah. **85 (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**. 130**

Calamari Chapelure – pan seared calamari tubes and heads tossed with fresh lemon, basil pesto, peppadews and crisp buttery croutons. **130** (**Nuts)**

intercourse

Whole Baked Baby Kingklip –Baby kingklip with Za'atar, herbed couscous, roasted butternut, and lemon tahini sauce with cumin oil. **405**

Cape Malay Yellowtail – Yellowtail fillet, roasted golden coconut Jasmine rice cake, tamarind glazed baby golden beetroot, west coast mussels with a fragrant coconut Cape Malay curry broth and coriander oil - **330**

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. **365 (Nuts)**

Hake Velouté – Pan roasted hake, creamy corn and leeks, silky leek velouté, spring onion oil, pickled corn and crispy leeks – **230**

Sirloin – Free range 300g Karan Sirloin served with a burnt honey, mustard, brandy and espresso sauce, potato wedges and peppery baby spinach with shaved pecorino - **315**

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 - **270**

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 - **255**

Spaghetti with Rich Tomato sauce & beef meatballs**. 185**

Rajma Masala – Spicy 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**

afterglow

Torte Caprese- Flourless dark chocolate and orange cake with burnt honey, orange caramel and ice cream **– 135 (Nuts)**

Apple Crumble – Warm apple compote with brown butter crumble and whipped mascarpone - **90**

Crème Brulee – 95

Lemon Cheesecake – Lemon curd, olive oil shortbread, whipped crème fraiche, rosemary sugar and candied lemon **- 95**

Affogato – ice cream topped with toasted almond meringue, tamari caramel and espresso - **85**

Spooning

Dom Pedro – 95, Jameson Irish coffee – 100, Caramel Vodka with a sweet treat **– 50**