

Main Menu

STARTERS...

PAN FRIED CHORIZO with garlic and olives	42
CHICKEN LIVERS pan seared with garlic prego, parsley and cream	65

FROM THE SEA...

FRESH OYSTERS served the traditional way	6 for 118
KALK BAY FISH CAKES with coriander chutney side, salad or chips	70
FISHERMANS SOUP broth of fresh fish, mussels and squid	72/165
DEEP-FRIED CALAMARI served with chips, rice or salad and tartar sauce	65
WEST COAST BLACK MUSSELS in a creamy white wine sauce with garlic and parsley	68

FROM THE GARDEN...

GREEK SALAD with olives and whipped feta	67
GREEK side salad	37
CEASAR cos lettuce with bacon, pecorino, egg & croutons	69
WATERMELON AND FETA SALAD with mint, basil, olive tapenade	65
BEETROOT CARPACCIO dill, mozzarella, honey mustard dressing	58
CHICKEN SALAD with lime, hint of siracha, coriander, cucumber, shaved coconut, roasted peanuts and baby leaves	110

GRATUITY POLICY

We hereby respectfully advise that gratuity (tip) is not included in our menu prices. The norm for good service is 10% of the total bill. The payment of gratuity is entirely voluntary and the amount is based on the quality of service. However, a 10% discretionary service charge will be levied on tables of 6 guests or more. Regrettably, no cheques accepted.

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MAINS ...

PORK BELLY with smashed potatoes, mustard, seasonal vegetables and five spice jus **125**

T-BONE STEAK grilled with our Jack Daniels sticky sauce on seasonal vegetables, onion rings and chips **132**

BURGERS all burgers are layered with gherkins, tomato, red onions (Served with chips or Salad)

Homemade Beef Burger **90**

Free Range Chicken Burger **90**

Vegan and Gluten Free Chickpea Burger **90**

Additions: Bacon, Cheddar Cheese, Jack Daniels Sauce, Mushroom Sauce, Peppercorn Sauce **18**

Bobotie Cape Malay dish of spiced beef, cranberries with an egg based topping and served with rice and chutney **89**

Melanzane a delicious aubergine and cheese bake **89V**

FROM THE SEA...

HAKE AND CHIPS deep-fried in beer batter served with chips, peas **115**

Or grilled with herb butter served with chips and peas **115**

HAKE AND CALAMARI COMBO deep-fried or grilled, served with chips, rice or salad **145**

DEEP-FRIED CRUMBED CALAMARI served with chips, rice or salad and tartar sauce **110**

GRILLED CALAMARI tubes grilled with mixed herb butter, paprika, chilli to your taste, fresh coriander with rice **135**

GRILLED KINGKLIP with seasonal vegetables, seared tomatoes and dill baby potatoes **165**

GRILLED MEDIUM SOLE with lemon zest, capers and baby potatoes **155**

SEARED PRAWNS (6 or 12) with garlic, lemon, parsley and rice or chips **155/285**

WEST COAST BLACK MUSSELS served in a creamy white wine sauce with garlic **110**

FISHERMANS PLATTER grilled hake, calamari, fresh mussels, prawns, fish cake, served with rice, salad and a lemon garlic butter one portion **245**

“ “ two portions **450**

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PIZZAS FROM OUR WOODFIRED OVENS...

GARLIC PITA BREAD garlic, herbs and salted pizza base served with tzatziki	55
MARGARITA herb, tomato and mozzarella cheese served with fresh tomato	69
KUYASA crispy bacon bits, feta, cranberry jus, mozzarella cheese topped with fresh tomato	99
BILLY GOMEZ spicy mince, chili, caramelized onion, mozzarella cheese and fresh tomato	115
SPICY HAWAIIAN crispy bacon bits, pineapple, chili, mozzarella cheese topped with fresh tomato	99
GRAZER ONE sliced salami, with mixed peppers, olives, mozzarella cheese and sundried tomatoes	110
GRILLED CAPRESE NAAN PIZZA topped with rocket, buffalo mozzarella, roasted vine tomato, fresh basil topped with balsamic and olive oil	90
CARNE chicken, minced beef, chorizo, bacon	135
VEGETARIAN avocado, caramelized onion and rocket	99

DESSERT...

SELECTION OF CAKES ask your waiter	45
CRÈME BRÛLÉE a 25 year Brass Bell favourite	65
CAPE BRANDY PUDDING with ice cream	55
VANILLA ICE CREAM with Hot Chocolate or Berry Sauce	35

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Wine List



	250ml	750ml
SAUVIGNON BLANC		
Robertson Sauvignon Blanc	R 50,00	R 130,00
Durbanville Hills Sauvignon Blanc	R 53,00	R 140,00
Protea Sauvignon Blanc By Antonij Rupert	R 53,00	R 140,00
Robertson Lightly Sparkling Sauvignon Blanc		R 155,00
Warwick First Lady Sauvignon Blanc		R 220,00
Fryer's Cove Doring Bay Sauvignon Blanc		R 235,00
Cape Point Cape Town Vineyards Sauvignon Blanc		R 255,00
Klein Constantia Sauvignon Blanc		R 270,00
CHENIN BLANC		
Kalk Bay Chenin Blanc		R 125,00
Ken Forrester Petit Chenin	R 45,00	R 130,00
De Krans Free Run Chenin Blanc		R 150,00
Cederberg Chenin		R 220,00
CHARDONNAY		
Durbanville Hills Chardonnay	R 53,00	R 150,00
Leopard's Leap Unwooded Chardonnay	R 50,00	R 135,00
Fat Bastard Chardonnay		R 220,00
Tokara Chardonnay		R 225,00
Warwick Denman Chardonnay		R 225,00
WHITE BLENDS & OTHER		
Buitenverwachting Buiten Blanc	R 53,00	R 150,00
SHpauetere C Creaabriere Chardonnay/Pinot Noir		R 240,00
Creative Block 2 White Blend		R 250,00
Zonnebloem Blanc De Blanc		R 130,00
ROSÉ		
Durbanville Hills Rose	R 48,00	R 130,00
Mulderbosch Rose		R 185,00
Groot Constantia Blanc De Noir		R 250,00
MERLOT		
Durbanville Hills Merlot	R 65,00	R 170,00
Robertson Merlot		R 155,00
Nederburg 5600 Merlot		R 155,00
PINOTAGE		
Beyerskloof Pinotage	R 63,00	R 170,00
Nederburg WM Pinotage		R 195,00
SHIRAZ		
Protea Shiraz By Antonij Rupert		R 165,00
Glenelly Syrah		R 210,00
Fleur Du Shiraz		R 210,00
CABERNET SAUVIGNON		
Robertson Cabernet Sauvignon	R 57,00	R 155,00
Protea Cabernet Sauvignon By Antonij Rupert		R 165,00
Warwick First Lady Cabernet Sauvignon		R 210,00
RED BLENDS		
Kalk Bay Red Blend	R 55,00	R 145,00
The Wolftrap Red Blend		R 140,00
Alto Rouge		R 210,00
La Mo e Millenium		R 230,00
SPARKLING & MCC		
Robertson Rose Sweet Sparkling		R 170,00
Leopards Leap Sparkling		R 225,00
Darling Cellars Demi-Sec MCC		R 225,00
L'Ormarins Brut MCC		R 270,00
Pongracz Brut MCC		R 295,00

Corkage Policy

Corkage, R30 for one bottle per four guests, thereafter R60 per bottle.