



SEAWEED & SALT
KALK BAY

"We envisioned a place where the rugged beauty of False Bay meets the warmth of a seaside retreat. A sanctuary by the ocean, if you will. The menu had to reflect the essence of Kalk Bay – fresh, local, and vibrant. The service, always welcoming, always thoughtful. This is our vision, and we can't wait for you to experience the magic of Seaweed & Salt"

BEGINNINGS

SEARED FILLET 155

125g beef fillet, béarnaise sauce, wilted spinach

SALDANHA OYSTERS 175

six freshly shucked oysters, classic mignonette for the table (x24) - 689

BUTTERNUT RAVIOLI 89 / 175

burnt sage butter, parmesan shavings

MEZZE 115

panko brie balls, crudités, marinated olives, ciabatta

THAI STYLE MUSSELS 105 / 175

black mussels, red coconut curry sauce, ciabatta

BABY SQUID 109 / 235

crispy deep-fried baby squid, lime aioli

SUSHI BAR

SASHIMI (3)

tuna 105 / salmon 115

CALIFORNIA ROLLS (4)

salmon 60 | prawn 55 | veg 45

DEEP-FRIED ROLL (8)

salmon 139 | prawn 119 | veg 109

INSIDE-OUT ROLL (4)

salmon 75 | prawn 50 | veg 45

ROSES (4)

tuna 99 | salmon 109

RELOADED ROSES (4)

salmon 149

RAINBOW ROLLS (8)

salmon 159

THE REEF (17) 165

california (8), maki (8) & handroll (all veg)

HARBOUR PLATTER 275

tuna roses (2), salmon rainbow rolls (4), tuna nigiri (2), prawn california rolls (4)

LOVE PLATTER 299

reloaded roses (4), salmon nigiri (2), salmon rainbow (4)

DRAGON ROLL (8PCS) 165

tempura prawn california roll, topped with avocado, spicy mayo + spring onions

SALADS

REAL GREEK (V) 95 / 145

add avocado + 35 | table size | 309

CAESAR SALAD 115

cos lettuce, anchovy dressing, croutons, parmesan shavings
add boiled egg + 15 | add chicken + 49

WATERMELON & FETA (V) 95

fresh watermelon, danish feta, basil

POKE BOWL (V) 145

tuna 185 | salmon 195 | panko prawn 165

(sushi style salad bowl)

BETWEEN BREAD

HOUSE BURGER 165

flame-grilled beef, grilled chicken or beer-battered hake on a toasty brioche bun, trimmings and thick-cut fries
+ cheddar 15 | + bacon 25 | + sauce 20

CRUMBED CHICKEN 185

panko-crumbed buttermilk chicken, toasty brioche bun, trimmings
peri-peri mayo and thick-cut fries

PRAWN ROLL 195

crispy roll loaded with butter-poached prawn meat, Japanese mayo, avocado and a side of thick-cut fries
substitute crayfish meat +150

VEG BURGER (V) 165

plant-based patty on a toasty brioche bun, trimmings, aioli and a side of thick-cut fries
add avocado + 35 | add mushroom/pepper sauce + 20

MAIN AFFAIR

BAKED LINEFISH 265

lemon and herb baked fish, beurre blanc sauce, served over savoury rice

GRILLED WHITE FISH 175

lightly seasoned grilled hake fillet, savoury rice and lemon butter sauce

BEER-BATTERED HAKE 175

beer-battered hake fillet, thick-cut fries, tartar sauce

FILLET STEAK 325

250g beef fillet, served with béarnaise sauce, wilted spinach and thick-cut fries

STICKY RIBS 225 / 425

300 | 600g pork ribs in a sticky hoisin sauce, sesame sprinkle and thick-cut fries

SEAFOOD PLATTER 599 | 1199

for one or for two

local linefish, abalone + salmon croquettes, grilled prawns, baby squid, black mussels, rice, small greek salad and trio of sauces
add crayfish + 350 | 6 oysters +149

GRILLED PRAWNS 240 / 350 (6 or 9)

garlic grilled butterflied prawns, savoury rice
add small greek salad + 39

BUTTERNUT BOWL (V) 199

wood-fired butternut, spiced grains, pink hummus, charred beetroot, tzatziki and toasted nuts add avocado || 35

PORK BELLY 265

slow-roasted pork belly, finished with our signature jus, buttery mash and green apple sauce

ADD-ON

ONION RINGS 39

+ aioli 12

SEASONAL VEG 39

blistered baby tomatoes, butternut, wilted spinach

SAVOURY RICE 39

peppers, coriander, chilli

PRAWNS (2) 69

grilled butterflied prawns

CRAYFISH 350

grilled cape rock lobster

TOPPINGS

avocado + 35 | bacon +29

SIDE GREEK SALAD 55

real greek style

SAUCES 20

mushroom | peppercorn | peri-peri cheese | garlic, lemon **or** garlic aioli

THICK-CUT FRIES 39

add aioli + 12

PIZZAS

GARLIC PITA 89

garlic pita bread and tzatziki

TREE HUGGER (V) 165

butternut, avocado, creamy feta, basil pesto & rocket

SPICY HAWAIIAN 165

pineapple, bacon and our pineapple rind hot sauce

MARGHERITA (V) 115

neapolitan base, basil, mozzarella

PERI-PERI CHICKEN 165

peri-peri chicken, red onion, mozzarella, coriander aioli

THE GOMEZ 165

spicy beef, caramelised red onion, chilli, mozzarella & fresh jalapeño

PEPPERONI 155

pepperoni, creamy feta

THE FAB 165

creamy feta, avocado, bacon, mozzarella + peppadews

SEAFOOD 195

prawns, mussels, calamari, fresh chilli, mozzarella, coriander aioli

SWEET

VOLCANO CAKE 75

gooey chocolate centre, ginger crumble and salted caramel ice-cream

CRÈME BRULÉ 85

classic vanilla crème brulé and crushed honeycomb

GOOD OL' ICE-CREAM 65

3 scoops of vanilla ice-cream & hot chocolate sauce

GRATUITY POLICY

We hereby respectfully advise that gratuity (tip) is not included in our menu prices.

The norm for good service is 12% of the total bill.

The payment of gratuity is entirely voluntary and the amount is based on the quality of service.

However, a 12% discretionary service charge will be levied on tables of six or more.