



Our Vision:

Seaweed & Salt brings together the rugged beauty of False Bay and the ease of a seaside retreat.

Our menu reflects Kalk Bay; fresh, local and vibrant with thoughtful service designed to make you feel completely at home.

You are in good hands.

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SEAWEED & SALT
KALK BAY

Starters & Social Plates

oysters (6), mignonette 165

(v) today's bread - seaweed butter 75

crispy squid, lime, aioli nero 99 / 199

black mussels, coconut, lemongrass, ginger 95 | 169

(v) bombay potato bomb, raita, atchar 119

seared beef fillet, classic béarnaise, zucchini duchettes 149

slow-braised abalone, fresh herbs, garlic, rice 155 / 345

Salads

greek; cucumber, tomato, red pepper, olives, feta, red onion, oregano & olive oil 95

grilled calamari; baby cos, green apple, cucumber, marinated tomatoes, pickled ginger, teriyaki 145

caesar; grilled chicken, baby cos, anchovy dressing, croutons, parmesan, soft boiled egg 125

poke bowl 145

add tuna + 40 | add salmon + 50 | add panko prawn + 29

Wood-fired Pizzas

hand-stretched to order

(v) butternut, gorgonzola, rocket, balsamic 155

peri-peri -style chicken, red onion, lime aioli 155

beef fillet, sun-dried tomatoes, basil pesto 199

pepperoni, creamy feta, hot honey 155

feta, avocado, creamy feta, peppadews 165

classic margherita, fresh herbs 109

Main Affair

seared tuna, sesame crust, tom yum broth, mange tout, sticky black rice 289

crispy battered hake, dill cream cheese, crispy capers, chips 169
add calamari + 59

grilled white fish, lemon butter, savoury rice 169

(v) butternut ricotta ravioli, burnt butter, sage 165

linefish, romesco sauce, olive-oil mash, sugar snaps 209

twelve-hour beef short rib, merlot, celeriac mash, garden vegetables 289

butterflied queen-prawns (6/9), smoked peri-peri, saffron rice 249 / 359

250g beef fillet, truffled mushroom sauce, fries 325

Between Bread

sliced fillet sando; ciabatta roll, truffle aioli, gorgonzola cream cheese, fresh greens, crispy onions 279

prawn roll; brioche bun, grilled prawn meat, japanese mayo, coriander sauce, fries 199
sub for crayfish + 109

grilled beef patty, brioche bun, tomato jam, cheddar, fresh greens, onion rings 169
add truffled mushroom sauce + 29
(v - plant-based patty on request)

buttermilk crumbed chicken, smoked peri-peri mayo, brioche bun, greens, onion rings 169

Sides

house salad, chips, seasonal veg, rice - 39 each
truffled mushroom & parmesan fries - 59
onion rings & aioli - 42

To Share

seafood platter (for two) 1299

local linefish, abalone, grilled prawns (6), baby squid, black mussels, crispy hake bites, rice, fries, garden greens & sauce trio
add crayfish + 350 | add oysters + 149

grand selection (30 piece) 649

prepared at the sushi bar

salmon sashimi (3), mixed roses (4), salmon california (8), reloaded roses (4), deep-fried prawn roll (8), mixed nigiri (3)

Sushi Bar

sashimi (3pc)

yellowtail 85 / tuna 105 / salmon 125

california roll (8 pc)

salmon 119 / tuna 95 / prawn 90 / veg 80

roses tuna / salmon (4pc) 99 / 109

rainbow roll (8pc)

salmon 159 / tuna 129

dragon roll (8pc) 165

cali-style panko prawn roll, avocado, kewpie, teriyaki

love platter (14pc) 299

reloaded roses (4), salmon nigiri (2), salmon rainbow rolls (8)

deep-fried rolls (8pc)

salmon 139 / tuna 119 / prawn 99 / veg 89

reef platter (17pc) (v)

selection of vegan sushi items

a discretionary service charge of 12% will be added to bills of 6 guests or more