

WOOD-FIRED PIZZA

HAND-STRETCHED TO ORDER

FOCACCIA (V) 89

garlic and herb focaccia, tzatziki dip

MARGHERITA (V) 115

neapolitan base, mozzarella, fresh herbs

TREE HUGGER (V) 169

pepper, butternut, avocado, feta + pesto

PRAWN STAR 185

spicy prawns, peppers, onion, chilli oil, lemon zest
substitute crayfish (when available) + 99

THE GOMEZ 185

spicy beef, jalapeño, caramelised onion,
double cheese, fresh tomato

PEPPERONI 165

creamy feta, hot honey

PERI-PERI CHICKEN 165

red onion, coriander-lime dressing

BÉCHAMEL CHICKEN 175

roasted roquito peppers, bell peppers, mozzarella,
chicken, béchamel sauce, parmesan and chilli oil

THE FAB 175

feta, avocado, bacon + peppadew

SUSHI BAR

SASHIMI (3)

tuna 95 | salmon 105

ROSES (4)

tuna 99 | salmon 109 | reloaded salmon 149

NIGIRI (2)

tuna 69 | salmon 79 | prawn 69

MAKI (6)

tuna 69 | salmon 79 | prawn 69 | veg 59

CALIFORNIA ROLLS (8)

tuna 109 | salmon 119 | prawn 109 | veg 90

RAINBOW ROLLS (8)

tuna 139 | salmon 159

DEEP-FRIED CALI ROLLS (8)

tuna 129 | salmon 139 | prawn 129 | veg 99

DRAGON ROLL (8) 165

tempura prawn cali roll topped with avocado, seven-spice
mayo, teriyaki + spring onion

TUNA BOMB (10) 175

tuna cali roll, topped with tempura prawns + teriyaki

OCEAN CROWN (10) 175

avo, cream cheese + red pepper roll topped with salmon

COASTAL CRUNCH ROLL (10) 195

panko prawn + avo roll, topped with salmon + tempura veg

HARBOUR PLATTER (12) 275

salmon roses, salmon rainbow rolls, nigiri + prawn cali

LOVE PLATTER (10) 299

reloaded roses, salmon nigiri + salmon rainbow

REEF PLATTER (17) 165

cali rolls, maki rolls + hand roll - all vegetarian

FOR THE SALTY HAIR,
THE SECOND COFFEE,
THE “JUST ONE MORE”
THE STAY-A-BIT-LONGER,
THE IN-BETWEENERS
THE LATE NIGHTERS
THE OCEAN LOVERS

FOR THOSE WHO KNOW,
AND THOSE ABOUT TO.

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 12% DISCRETIONARY SERVICE CHARGE WILL BE LEVIED ON TABLES OF SIX OR MORE.



SEAWeed & SALT
KALK BAY

SMALL PLATES

SALDANHA OYSTERS (6) 195

tomato jelly, spicy lemon dressing, green apple salsa

EDAMAME 55

steamed edamame beans, served salty or spicy

SLOW-BRAISED ABALONE 135 | 295

fresh herbs and spices

BABY SQUID 95 | 195

cajun grilled or crispy-fried tubes + tentacles, aioli

WEST COAST MUSSELS 85 | 165

white wine and garlic cream, ciabatta

JALAPEÑO POPPERS 75

two cream-cheese poppers, guacamole + sweet chilli

CHICKEN BITES 75

bite-sized crispy chicken, truffle aioli + lime

SHRIMP BOMBS 85

togarashi-spiced shrimp, signature sauce + lime

SALADS

CRISPY CRAB 115

shaved cabbage, carrot, cucumber, lettuce, baby tomato, crispy crab, sesame seeds, bliss dressing

CAESAR SALAD 109

cos lettuce, anchovy dressing, croutons, hard-boiled egg, tomato and parmesan | add chicken + 42

REAL GREEK 95

cucumber, tomatoes, feta, olives, red onion, peppers

POKE BOWL (V) 129

seasoned sushi rice, fresh julienne vegetables, avocado, edamame, teriyaki and poke dressing
salmon poke R195 | tuna poke R185
panko prawn R175

LOCAL FAVOURITES

RIBEYE STEAK 285

slow-cooked ribeye steak, aubergine puree, sautéed broccolini and patty pan squash, signature jus

STICKY RIBS 220

200g sweet and sticky pork ribs, thick-cut fries

PORK BELLY 220

wasabi mash, soy jus and sautéed patty pan

MELANZANE (V) 169

baked aubergine, Napolitana, mozzarella + side salad

CAULIFLOWER STEAK (VE) 169

grilled cauliflower, fresh herbs and sauces

CHARGRILLED FILLET STEAK 295

250g fillet, fries, creamed spinach, béarnaise sauce

PORK STIR-FRY 165

pork belly strips, julienne veg, garlic soy glaze, steamed rice

BURGERS & SANDOS

ALL OF OUR BUNS INCLUDE A SIDE OF HAND-CUT FRIES
+ ONION RINGS

PLAIN JANE 145

flame-grilled beef or chicken, standard trimmings

BACON BABY 180

bbq beef patty, bacon and cheddar

DOUBLE TROUBLE 225

two bbq beef patties, bacon and cheddar

HOT CHICK 165

buttermilk crumbed chicken, truffle aioli

DIRTY HIPPIE (V) 165

herbivore patty, avocado, hummus

FILLET SANDO 205

char-grilled beef fillet strips, mushrooms, brandy pepper cream cheese and crispy onions on milk bread + side fries

FROM THE SEA

FAMOUS FISH & CHIPS 175

deep-fried or grilled hake fillet, hand cut fries

COASTAL COMBO 220

grilled or crispy-fried hake fillet and calamari strips, hand-cut fries | sub squid tubes and tentacles + 49

GRILLED HAKE 179

herbed couscous, chipotle cashew butter

SEARED TUNA 269

sesame-crusted tuna, tom yum sauce + sticky black rice

QUEEN PRAWNS (6 OR 9) 249 | 369

grilled prawns, savoury rice + your choice of sauce

BAKED LINEFISH 265

olive oil mash, sugar snaps, chipotle cashew sauce

SALMON EN PAPILOTTE 295

julienne veg, baby potatoes and paprika oyster butter

SEAFOOD PLATTER 525 | 985

FOR ONE OR TWO | grilled linefish, queen prawns, baby squid (grilled and deep-fried), garlic mussels, sauces and sides
add fresh oysters (6) + 169 | add abalone + 99

SWEET ENDINGS

PASSION FRUIT CRÈME BRÛLÉE 89

served with a delicate coconut tuile

GLENMORANGIE “CAPPUCCINO” 95

layered coffee custard, espresso crumble, vanilla cream, whiskey foam and dark chocolate shards

CHOCOLATE LAVA CAKE 85

gooey molten centre, vanilla ice-cream

CAKE OF THE DAY 85

SIGNATURE SORBET FLAVOURS 69