

Main Menu

SMALL PLATES

Perlemoen & Salmon Croquettes 139
beurre blanc dipping sauce

Deep-fried Brie Balls 95
ciabatta toast and tomato jam

Crispy White Fish 115
beer-battered hake, thick-cut chips, tartar sauce

West Coast Black Mussels 105 / 175
white wine and garlic cream, with ciabatta

Saldanha Bay Oysters 6 for 175
freshly shucked, on ice with lemon & red onion salsa
for the table (x24) | 649

Patagonian Calamari 109 / 235
deep-fried or grilled, homemade tartar sauce

Spicy Chicken Livers 85
creamy prego sauce, fresh coriander and lime

FROM THE SEA

Beer-battered Hake 175
our famous beer-battered hake fillet, thick-cut fries & tartar sauce

Grilled Hake 175
finished with citrus butter & savoury rice

The Bell Combo 220
hake fillet and calamari strips (deep-fried or grilled), signature thick-cut fries & tartar sauce

Seared Queen Prawns 6 for 240 9 for 350
grilled prawns, savoury rice and your choice of lemon butter, garlic butter or peri-peri sauce

Grilled Sustainable Linefish 265
wilted spinach, cherry tomatoes and baby potatoes, finished with a citrus butter

Kalk Bay Platter for One | Two 495 | 950
sustainably sourced grilled linefish, queen prawns, grilled calamari strips, garlic mussels, perlemoen croquettes, seasonal veg, savory rice and your choice of sauce
add crayfish + 350 || add oysters (6) + 149

SUSHI BAR

Sashimi (3pcs)

tuna 105 / salmon 115

California Roll (4pcs)

salmon 60 /
prawn 55 / veg 45

Dragon Roll (8pcs) 165

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

Roses (4pcs)

tuna 99 / salmon 109

Inside-Out Roll (4pcs)

salmon 75 /
prawn 50 / veg 45

Deep-Fried Rolls (8pcs)

salmon 139
prawn 119 / veg 109

Reloaded Roses (4pcs)

salmon 149

Rainbow Rolls (8pcs)

salmon 159

The Reef (Ve) 165

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

Love Platter 299

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

Harbour Platter 275

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

SALADS

Watermelon & Feta 95

finished with fresh basil

Caesar Salad 115

cos lettuce, anchovy dressing, croutons,
parmesan shavings
add boiled egg + 15 || add chicken + 59

Real Greek 95 | 145

cucumber, tomatoes, olives, feta, red onion,
sliced peppers + olive oil

Food, Fun, Sea & Sun

CHEF'S MIKE'S FAVOURITES

Prawn Roll 195

garlic prawns in a toasted baguette, creamy garlic parmesan sauce, avo, feta & pickled beetroot salad

Kalk Bay Bouillabaisse 175

a bold fusion of our classic bouillabaisse and Cape Malay flavours, using sustainable fish, mussels and calamari, served with ciabatta

Chargrilled Beef Fillet 325

250g fillet steak, wilted spinach, creamy mash & pepper sauce

add grilled prawns (2) | 69

Slow-roasted Pork Belly 265

wood-fired pork belly, mash, roasted veg, velvety gravy & apple butter

BBQ Ribs 225/425

300g/600g pork ribs in a sticky hoisin sauce, sesame sprinkle, rustic fries & onion rings

Chicken & Pesto Tagliatelle 175

Broccoli, chicken & pesto

Trout Rosti 205

potato rosti served with oak-smoked trout, crème fraîche and poached eggs

PIZZAS

Garlic Pita 89

garlic and herb pita and a side of tzatziki

Margherita 115

neapolitan base, mozzarella & fresh herbs

Pepperoni 155

pepperoni & creamy feta

Peri-Peri Chicken 165

peri-peri chicken, red onion, mozzarella, coriander lime dressing

Hawaiian 165

bacon, pineapple & mozzarella

Tree Hugger (V) 165

roasted pepper, butternut, avocado, feta, basil pesto & rocket

FAB 165

feta, avocado, bacon & peppadews

The Gomez 165

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

Seafood 195

shrimp, mussels, calamari, mozzarella, fresh chilli + garlic aioli

BURGERS

served on a toasted brioche bun, with all the trimmings, tomato jam, a side of chips and onion rings

House Burger 165

flame-grilled beef, grilled peri-peri chicken, venison or vegan patty

+ cheddar 15 | + bacon 29 | + avo 35

+ sauce (pepper, mushroom or cheese) | 20

Make it a double burger - 215

Beer Battered Hake Burger 165

served with chips and coleslaw

ADD IT ON

Seasonal Veg 39

Crispy Onion Rings 39

Thick-cut fries (large) 55

Side Greek Salad 55

Homemade Sauces 20

(mushroom, pepper, lemon, garlic, peri-peri, cheese sauce)

Prawns (2) + 69 | Chicken Strips + 59 | Avo + 35

DESSERTS

Crème Brûlée 85

Brass Bell favourite - traditional French dessert

Ice-Cream & Hot Chocolate Sauce 65

Cape Brandy Pudding 75

finished with brandy butterscotch sauce & cream

Delicious Hot Chocolate Fondant 75

& vanilla ice-cream

GOOD TO KNOW

WIFI- Brass Bell Guest: JustKeepSwimming

ALLERGIES-

- Shellfish Allergy (an immune system reaction to proteins found in crustaceans like prawns, lobster etc)
- Yellowtail contains parvalbumin which is a protein that triggers allergies
- Gluten Allergy - an allergy to a reaction to gluten
- or wheat

We'd love to hear your thoughts! Review us on Tripadvisor



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.