

BUBBLES & MCC

- **STEENBERG 85 | 469**
SPARKLING SAUVIGNON BLANC
- **STEENBERG 1682 MCC 599**
CHARDONNAY CAP CLASSIQUE
- **GRAHAM BECK BRUT ROSE MCC 539**
CHARDONNAY PINOT NOIR CAP CLASSIQUE

WHITE WINES

- **DARLING CELLARS 75 | 185**
SAUVIGNON BLANC
- **DIEMERSDAL 89 | 269**
SAUVIGNON BLANC
- **STEENBERG 135 | 389**
SAUVIGNON BLANC
- **STELLENZICHT 95 | 275**
"THUNDERSTONE" CHARDONNAY
- **BUITENVERWACHTING - | 249**
BUITEN BLANC | WHITE BLEND
- **KLEINE ZALZE 95 | 279**
CHENIN BLANC
- **WARWICK 105 | 315**
ROSE

RED WINES

- **DARLING CELLARS 75 | 185**
MERLOT
- **STEENBERG FIVE LIVES - | 269**
RED BLEND
- **DIEMERSDAL 130 | 375**
SHIRAZ
- **KLEINE ZALZE 105 | 299**
MERLOT
- **BEYERSKLOOF 119 | 355**
PINOTAGE

COCKTAILS

- LONG ISLAND ICE TEA 119**
tequila, rum, vodka, gim, triple sec, lime, coca-cola
- MOJITO 99**
white rum, mint, lime, simple syrup
- MARGARITA 109**
tequila, lime, triple sec
- APEROL SPRITZ 99**
aperol, prosecco, soda
- WATERMELON GIN BULL 119**
gin, watermelon red bull, lime
- COSMOPOLITAN 89**
vodka, cranberry juice, triple sec, lime
- PEACH-RITA 119**
tequila, white peach red bull, fresh lime
- PORNSTAR MARTINI 119**
vodka, passion fruit, fresh lime, prosecco
- PIÑA COLADA 119**
white rum, coconut, pineapple, lime - blended with ice
- STRAWBERRY DAIQUIRI 119**
white rum, strawbherry, lime - blended with ice
- MAI TAI 119**
white rum, strawbherry, lime - blended with ice

MOCKTAILS

NON-ALCOHOLIC COCKTAILS

- VIRGIN MOJITO 79
VIRGIN STRAWBERRY OR MANGO DAIQUIRI 79
VIRGIN MAI TAI 79
VIRGIN ELDERFLOWER SPRITZ 69



THEATRE RESTAURANT

BRASS BELL, KALK BAY

SMALL PLATES

SEARED TUNA TATAKI 125

citrus ponzu, tomato salsa, crispy capers

SALDANHA OYSTERS (6) 175

shucked to order, classic mignonette

BABY SQUID 95 | 195

deep-fried tubes and tentacles, zesty aioli
(main portion includes a side of choice)

WEST COAST MUSSELS 85 | 165

white wine and garlic cream, ciabatta

CHEESE BALLS (V) 95

fresh greens, cranberry, apple and walnut crumble

SHRIMP BOMBS 85

togarashi-spiced shrimp, signature sauce, lime

CHICKEN BITES 75

crispy chicken, truffle aioli

SALADS

RED QUINOA SALAD 115

red quinoa, feta, greens, mixed peppers, shredded
cabbage, avocado, signature bliss dressing

REAL GREEK (V) 105

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

CRISPY CRAB SALAD 115

shaved carrots, cucumber, carrot, romaine
lettuce, cherry tomatoes, crispy crab, sesame and
crab dressing

CHICKEN CAESAR 149

grilled chicken, anchovy dressing, croutons,
parmesan, boiled egg, tomato, cos lettuce

FROM THE SEA

“CHAMPAGNE” BATTERED HAKE 175

sustainable hake in MCC batter, served with thick-cut fries
and cream cheese “caviar” (grilled option available)

GRILLED LINEFISH 255

olive oil mash, sugar snaps and chipotle cashew sauce

GRILLED SALMON 295

sautéed broccolini, delicate caper sauce

GARLIC GRILLED PRAWNS (6 OR 9) 249 | 369

grilled queen prawns, savoury rice + your choice of sauce
(lemon, garlic or peri-peri)

SEAFOOD PLATTER FOR ONE 545

grilled linefish, queen prawns, baby squid, garlic mussels,
abalone, sauces and sides | add fresh oysters (6) + 155

SUSHI BAR

SASHIMI (3)

tuna 95 | salmon 105

ROSES (4)

tuna 99 | salmon 109 | reloaded salmon 149

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

HARBOUR PLATTER (12) 275

salmon roses, salmon rainbow rolls, nigiri + prawn cali

LOCAL FAVOURITES

RIBEYE STEAK 305

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

BEEF FILLET STEAK 295

250g cut served with hand-cut fries, seasonal veg and
béarnaise sauce

PORK STIR-FRY 175

tender pork strips, julienne vegetables, garlic-soy glaze
and steamed rice

MELANZANE (V) 175

layered fire-roasted aubergine, Napolitana
sauce, pesto + mozzarella, side greek salad

PORK BELLY 220

wasabi mash, soy jus and sautéed patty pan squash

CHICKEN BEURRE BLANC 175

pan-grilled chicken breast, sautéed broccoli, potato
mash and lemon beurre blanc

CHEESEBURGER 175

flame-grilled beef or chicken, cheddar, crisp lettuce,
tomato, pickles, house burger sauce, thick-cut fries
and onion rings

SWEET ENDINGS

PASSION FRUIT CREME BRULEE 85

served with a coconut tuile

CHOCOLATE LAVA CAKE 95

gooey molten centre, vanilla ice-cream

BRANDY PUDDING 85

brandy butterscotch and vanilla ice-cream

GLENMORANGIE “CAPPUCCINO” 95

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