

Theatre Restaurant

& CAPTAIN'S DECK



STARTERS

Calamari 89

tubes + tentacles | tartar sauce
grilled or fried

Oyster Mushrooms 120

ponzu marinade | charred corn | spring onion |
garlic chips | truffled aioli

Cheese Balls 89

fresh greens | cranberry apple walnut crumble |
cranberry dressing

Saldanha Bay Oysters (6) 175

shucked to order | fresh lemon

Tuna Tataki 125

red chilli | spring onions | crispy capers |
lime aioli | seaweed

Risotto Nero Arancini 109

squid-ink risotto | fresh seafood | coriander cream

Seared Fillet 129

beef fillet truffled shimiji mushrooms | toasted
pinenuts | basil oil | parmesan

Steak Bites 115

pea risotto | garlic butter prawns

SUPPORTING ACT

Quinoa Salad 129

red quinoa, creamy feta, broccoli, peas, fresh mint, toasted
pumpkin seeds & rosemary balsamic dressing

Leafless Greek 85

chunky cucumber, tomatoes, olives, feta, red onion,
sliced peppers & olive oil

Thick Cut Chips 49

Onion Rings 39

MAINS

Sustainable Fish 169

sustainable hake | thick-cut fries | tartar sauce
add calamari tubes + tentacles + 40

Calamari

tubes + tentacles | thick-cut fries | tartar sauce
grilled or fried

Grilled Linefish 245

zesty crushed potatoes | grilled zucchini |
butter chili lime sauce

Seafood Platter for One 399

linefish | queen prawns | salmon fishcake |
rice | butter chili lime sauce

House Burger 149

beef, chicken or vegan | thick-cut fries |
onion rings | tomato jam

Beef Fillet 295

250g fillet steak | béarnaise sauce | greens |
thick-cut fries

Melanzane (V) 149

layered aubergine | Napoletana | parmesan |
side greek salad

Chicken Ballotine 169

peppadew + feta filling | wrapped in bacon |
buttery mash | tomato jam

Slow-roasted Pork Belly 225

mustard mash | apple butter | winter veg | jus

CURTAIN CALL

Crème Brûlée 85

A traditional French classic

Chocolate Volcano Cake 85

molten chocolate centre | vanilla ice-cream

Winter Crumble 85

apple + peach crumble | vanilla ice-cream



SUSHI BAR

Roses (4)

tuna | 95

salmon | 105

California Rolls (4)

tuna | 55

salmon | 60

prawn | 50

veg | 45

Tempura California (4)

tuna | 65

salmon | 70

prawn | 60

veg | 50

Springtide (8pc) 170

tempura prawn california roll,

drizzled with teriyaki and

topped with tempura prawns

& spring onion

Theatre Platter (12pc) 215

tuna roses (2), rainbow Rolls (4),

nigiri (2) & california rolls (4)



WINE LIST

Steenberg Sparkling Sauvignon	69 399
Steenberg 1682 Brut MCC	599
G.H. Mumm	1399
Franschoek Cellars Sauvignon Blanc	70 205
Diemersdal Sauvignon Blanc	249
Steenberg Sauvignon Blanc	329
Franschoek Cellars Chardonnay	70 205
Kleine Zalze Chenin Blanc	85 225
Boschendal Blanc de Noir	99 289
Nederburg Grenache Rosé	229
Steenberg Five Lives Red Blend	69 199
Franschoek Cellars Merlot	85 229
Franschoek Cellars Cabernet Sauv	85 229
Beyerskloof Pinotage	275
Boschendal Nicolas	599

COCKTAILS

Aperol Spritz aperol, prosecco, soda	89
Strawberry Daiquiri bacardi, strawberry puree	85
Pina Colada bacardi, pineapple, coconut	85
Mojito bacardi, mint, soda	75
Sex on the Beach vodka, peach, cranberry, orange	75
Grapefruit Collins gin, grapefruit, mint	75
Watermelon Ginbull gin, watermelon red bull, lime	89

BEER ON TAP

Castle Lite	39 49
Black Label	39 49
Stella Artois	49 59
Windhoek	45 55
Jack Black	49 59
Castle Lager	39 49

SHOOTERS

Espolon Reposado	55
Espolon Reposado x 4	120
Jagermeister	35
Jagerbomb x4	189
Jack Daniel's Fire Apple Honey	35

BOOZY SHAKES

Frangelico Dom Pedro	59
Kahlua Dom Pedro	59
Amarula Dom Pedro	59
Whiskey Dom Pedro	59
Amaretto Dom Pedro	59
Irish Coffee - whiskey, kahlua	69

CELEBRATE WITH US

The Theatre Restaurant / Captain's Deck is the perfect place to host your next celebration. Give us a call on 021 788 5455 or pop a mail through to info@brassbell.co.za