

MAIN MENU

SMALL PLATES

Slow-braised Abalone 135 | 295

fresh herbs, garlic, rice

Crispy Brie 95

home-made melba toast, drizzled with honey, rosemary and thyme glaze

Crispy White Fish 99

beer-battered hake, potato wedges, tartar sauce

West Coast Black Mussels 75 / 155

white wine and garlic cream, with ciabatta

Saldanha Bay Oysters 6 for 155

freshly shucked, on ice with lemon & red onion salsa
for the table (x24) | 599

Patagonian Calamari 85 / 179

deep-fried or grilled, homemade tartar sauce

Spicy Chicken Livers 75

creamy prego sauce, fresh coriander and lime

FROM THE SEA

Famous Fish & Chips 159

our famous battered or grilled hake fillet, hand-cut fries & tartar sauce

NEW Tony's Seafood Selection 175

seared tuna, fried calamari tentacles, queen prawn, finished with seafood chowder and rice

The Bell Combo 199

hake fillet and calamari strips (deep-fried or grilled), hand-cut fries & tartar sauce

Seared Queen Prawns 6 for 249 9 for 369

grilled prawns, savoury rice and your choice of lemon butter, garlic butter or peri-peri sauce

Baked Citrus Linefish 235

wilted spinach, cherry tomatoes and baby potatoes, finished with a citrus butter

Kalk Bay Platter for One | To Share 495 | 915

sustainably sourced grilled linefish, queen prawns, grilled and fried calamari tubes and tentacles, garlic, mussels, slow-braised abalone and seafood chowder
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)

SUSHI PROMO

selected plates are up to
50% off weekdays 3pm - 6pm
ASK TO SEE OUR PROMO MENU

SALADS

Poke Bowl 145

add tuna +49 | add salmon + 59 | add prawn + 39

Caesar Salad 109

cos lettuce, anchovy dressing, croutons, tomato,
parmesan shavings, boiled egg
add chicken + 42

Real Greek 85

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

CHEF MIKE'S FAVOURITES

Kalk Bay Bouillabaisse 185

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

Chargrilled Beef Fillet 295

250g fillet steak, wilted spinach, crushed parmesan potatoes & pepper sauce

add Queen prawns (2) | 69

NEW Seafood Chowder 165

smoked fish and mussel chowder served with ciabatta

* vegetarian alternative available 105

BBQ Ribs 180/340

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

Melanzane 155

char-grilled aubergine, baked in a Napolitana sauce served with a side Greek Salad

Slow-roasted Pork Belly 245

wood-fired pork belly, crushed parmesan potatoes, roasted veg, velvety gravy & apple butter

Seafood Curry 249

prawns and mussels in a Vietnamese style curry sauce, served with rice, coconut chips & salsa

PIZZAS

Garlic Pita 89

garlic and herb pita and a side of tzatziki

Two-Cheese Garlic Pita 125

feta, mozzarella & garlic

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

pepper, butternut, avo, feta & pesto

FAB 165

feta, avocado, bacon & peppadews

The Gomez 165

spicy beef, caramelized onion, chilli & jalapeño

Seafood 195

shrimp, mussels, calamari, mozzarella, chilli & aioli

Add a crust dipper +20

tsatsiki, garlic aioli or BBQ

BURGERS

served on a toasted brioche bun, with all the trimmings, a side of hand-cut fries and onion rings

House Burger 165

flame-grilled beef, grilled peri-peri chicken **or** vegan patty + cheddar 15 | + bacon 29 | +avo 35 + sauce (pepper, mushroom or cheese) | 20

Make it a double burger - 215

Famous Crispy Hake Burger 165

Served with coleslaw

ADD IT ON

Seasonal Veg 39

Crispy Onion Rings 39

Hand-cut fries 35 | 55

Side Greek Salad 55

Homemade Sauces 20

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

Prawns (2) + 69 | Avo + 35

Tartar Sauce 20

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

Cake of the Day 75

ask about today's selection, baked in-house

WEEKNIGHT PROMOS

MONDAY = BURGER NIGHT

two for R200 on selected burgers

TUESDAY = SEAFOD NIGHT

two for R200 on selected main meals (fish & chips, mussels or calamari)

WEDNESDAY = PIZZA NIGHT

two for R200 on selected pizzas

SPECIALS AVAILABLE FROM 5PM

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.