

STARTERS

Baby Squid 109

tubes and tentacles | grilled or deep-fried | garlic aioli

Cheese Balls 95

fresh greens | cranberry apple walnut crumble | cranberry dressing

Saldanha Bay Oysters (6) 175

shucked to order | fresh lemon

Tuna Tataki 145

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

West Coast Mussels 105

thai-style coconut sauce | ciabatta

Seared Fillet 155

125g beef fillet steak | béarnaise sauce | wilted spinach

SUPPORTING ACT

Quinoa Salad 129

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

Leafless Greek 95 / 145

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

Watermelon & Feta Salad 95

fresh watermelon, danish feta and basil leaves



MAINS

Beer Battered Hake 175

sustainable hake | thick-cut fries | tartar sauce
grilled option available

Grilled Linefish 265

zesty crushed potatoes | grilled zucchini | butter chili lime sauce

Seafood Platter for One 579

linefish | queen prawns | abalone & salmon croquette | baby squid | west coast mussels | savoury rice | lemon butter and garlic butter

Baby Squid 235

tubes and tentacles | deep-fried or grilled | garlic aioli | your choice of side

West Coast Mussels 175

thai-style coconut sauce | ciabatta

Garlic Grilled Prawns 240 | 350

6 or 9 queen prawns | savoury rice | garlic butter, lemon butter
or peri-peri

Beef Fillet 325

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

House Burger 165

flame grilled beef, crumbed chicken or vegan, served with fries

Melanzane (V) 165

layered aubergine | Napoletana | parmesan | side greek salad

Chicken Limone 179

pan-seared chicken breast | tangy lemon butter sauce

Slow-roasted Pork Belly 265

mustard mash | apple butter | winter veg | jus



CURTAIN CALL

Crème Brûlée 85

A traditional French classic

Chocolate Volcano Cake 75

molten chocolate centre | vanilla ice-cream

Brandy Pudding 75

brandy butterscotch sauce | vanilla ice-cream

SUSHI BAR

Roses (4)

tuna | 99 salmon | 109

Sashimi (3)

tuna | 105 salmon | 115

California Rolls (4)

salmon | 60, prawn | 55

& veg | 45

Tempura California (8)

salmon | 139, prawn | 119

& veg | 109

Dragon Roll (8pc) 165

tempura prawn california roll,
drizzled with teriyaki, topped with
tempura prawns & spring onion

Theatre Platter (12pc) 275

salmon roses (2), rainbow Rolls (4),
nigiri (2) & california rolls (4)

Love Platter 299

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

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 6 guests or more.

Theatre Restaurant
& CAPTAIN'S DECK

