



Starters

Perlemoen Croquettes 125

Deep-fried to golden brown and served with a lobster bisque and ciabatta

West Coast Black Mussels 70

Your choice of a white wine cream with shallots and garlic, **or** our sensational lobster bisque (add R15).
Served with ciabatta

Saldahna Bay Oysters 6 for 130

Served with fresh lemon on a bed of crushed ice, accompanied by a red wine and shallot dressing

Kalk Bay Fishermans Soup 69 / 155

Classic bouillabaisse served with sustainable fish, calamari tubes and west coast mussels. Served with ciabatta.

Baby Squid 79

Fried or grilled, served with fresh rocket and our garlic chardonnay cream

Hummus & Olives 59

Orange and rosemary marinated olives with ciabatta

Spicy Chicken Livers 65

Gently pan-fried, finished with prego cream & chives, served with ciabatta

Gambas al Ajillo 105

Succulent grilled garlic prawns (5), served in a lobster bisque with ciabatta

Salads

Greek (V) 85

Mixed lettuce, salad tomatoes, Greek feta and marinated olives with a light drizzle of olive oil

Flame-Grilled Cajun Chicken 99

Blue cheese, cherry tomatoes, new potatoes, cucumber & chives

Add a glass of Pearly Bay Dry White 55

Watermelon, Feta and Basil 75

Watermelon, creamy feta, olives and fresh basil

From the Sea

West Coast Black Mussels 129

Your choice of a white wine cream with shallots and garlic, or our sensational lobster bisque (add R15).
Served with ciabatta

Fish & Chips 115 / 125

(not so hungry or full portion)
Hake fillet (**beer battered or grilled** with herb butter), accompanied by our tartar sauce, fresh lemon and chips.*
Perfect Pair: KWV Chenin Blanc 65 / 169

The Bell Combo 169

Hake and calamari strips (**fried or grilled**), served with our tartar sauce, fresh lemon and chips*.

Seared Prawns 6 for 169 12 for 310

Garlic prawns served with rice and your choice of lemon butter, garlic butter or peri-peri sauce

Kalk Bay Platter (for two) 690

Sustainable linefish, four grilled king prawns, garlic-battered Cape **rock lobster**, two **perlemoen** croquettes (abalone), squid heads and creamy west coast mussels.
Served with herbed rice and Chardonnay cream.

Oven-Baked Seasonal Linefish 179

Served on a bed of wilted spinach and crushed garlic potatoes. Finished with a citrus butter.

Baby Squid 149

Fried or grilled, served with fresh rocket and our garlic chardonnay cream

Sides

Thick Cut Fries 29

Side Salad 29

Crispy Onion Rings 29

Seasonal Vegetables 29

*Substitute oven roasted potatoes with bacon bits for chips

Burgers

All burgers are served on a bun with a side of our thick-cut fries and crispy onion rings.

Swap to a vegan burger patty add R15

Basic Beach (chicken or beef) 99

Burger bun topped with lettuce, sliced onion, gherkin, tomato, and your protein of choice. Grilled to perfection and served with our crunchy thick cut fries.

make it a double burger and add an extra home made beef patty - 135

Add one of our home made sauces:

Pepper + 20 Mushroom + 20

Reef-Eater - Vegan 115

Our scrumptious vegan patty served on a bed of rocket, topped with hummus, fresh tomato and feta. (Make it vegan: swap out feta for pineapple and the bun for a side salad)

From the Land

Grilled Sticky Rack of Ribs 135/185

(350g or 550g)

Served with our thick-cut fries

Chinese Chow Mein 115

Glass noodles fried with seasonal vegetables. Drizzled with peanut oil and soy, finished with chives and toasted sesame seeds.

add beef + 45 add chicken + 35 add prawns + 65

Flame-Grilled Sirloin Steak 159 / 195

(200g or 280g)

28-day aged, served with wilted spinach, our thick cut fries and your choice of pepper sauce **or** a creamy garlic butter

Perfect Pair: KWV Cabernet Sauvignon 65 / 169

Slow Roasted Pork Belly 155

Served with grilled baby potatoes, wilted spinach and our classic red wine jus

Woodfired Pizza

Garlic & Herb Naan Bread 69

Home-made naan topped with award-winning olive oil, roasted garlic and parsley

Classic Italian Margherita (V) 75

Home-made tomato puree, mozzarella, fresh salad tomato, roasted garlic, olive oil, fresh basil & cracked black pepper

The Gomez 120

Spicy beef, caramelized red onion, chilli, mozzarella and mature cheddar cheese, topped with fresh salad tomato.

The Bell Chicken 120

Wood-fired chicken, fresh tomato, rocket & fresh sliced tomato, mozzarella & shaved parmesan.

Calzone Calabria (V) 120

Baby spinach, mushroom, red onion, roasted garlic, peppers and mozzarella. Served with fresh parmesan.

Grazer (Vegan) 125

Our tomato base topped with red onion, baby spinach, fresh tomatoes, mushroom and basil oil. Topped with a vegan cheese

Desserts

Crème Brûlée 65

A Brass Bell favourite - traditional French dessert

Ice-Cream & Hot Chocolate Sauce 45

Cape Brandy Pudding 65

Served with a brandy butterscotch sauce and whipped cream.

Selection of Home-Made Cakes 59

Your choice of carrot cake, baked citrus cheesecake, decadent dark chocolate cake **or** our Vegan Chocolate Cake (Add R10)

Melktert 55

A classic South African dessert - a delicious sweet pastry with a creamy and smooth milk filling. Served with a cinnamon cream

Don't forget our Sushi Bar menu

We hereby respectfully advise that gratuity (tip) is not included in our menu prices. The norm for good service is 10% of the total bill. The payment of gratuity is entirely voluntary and the amount is based on the quality of service. However, a 10% discretionary service charge will be levied on tables of 6 guests or more. Regrettably, no cheques accepted.