

## STARTERS / TAPAS

**Hummus & Olives** 65 

Orange and rosemary marinated olives with homemade ciabatta

**Creamy Perlemoen (Abalone)** 139

Served with rice

**West Coast Black Mussels** 85

In a white wine and garlic cream, with homemade ciabatta

**Saldanha Bay Oysters** 6 for 149

Freshly shucked and served on ice with fresh lemon

**Atlantic Calamari Strips** 85

**Fried or grilled**, served with fresh rocket, salsa and our homemade tartar sauce

**Spicy Chicken Livers** 75

Gently pan-fried, finished with a creamy prego sauce & served with homemade ciabatta

**Garlic Prawns** 125

Succulent grilled garlic queen prawns (4), served in a lobster bisque

## FROM THE SEA

**West Coast Black Mussels** 149

Your choice of a white wine & garlic cream or our sensational lobster bisque (add R25)  
Served with homemade ciabatta

**Fish & Chips** 125 / 145

(not so hungry or full portion)  
Hake fillet (**battered or grilled**), tartar sauce, fresh lemon and your choice of chips **or smashed potatoes with green olives**

**The Bell Combo** 175

Hake and calamari strips (**fried or grilled**), tartar sauce, fresh lemon and chips **or smashed potatoes with green olives**

**Seared Prawns** 6 for 199 9 for 299

Grilled prawns served with rice and your choice of lemon butter or garlic butter

**Kalk Bay Platter for One** 425

Sustainably sourced linefish (grilled), four queen prawns, our creamy perlemoen (abalone), grilled calamari and garlic mussels. Served with seasonal veg, crispy baby potatoes & rice. Our platter is served on our flavourful fish broth. Add a whole grilled crayfish + 295

**Platter for Two** 800

**+ with six Oysters** 940

Sustainably sourced linefish (grilled), Hake (grilled), queen prawns (8), our creamy perlemoen (abalone), grilled calamari and garlic mussels. Served with seasonal veg, crispy baby potatoes & rice. Our platter is served on our flavourful fish broth. Add a whole grilled crayfish + 295

**Grilled Crayfish** 335

Served with herbed rice and your choice of sauce

**Oven-Baked Sustainable Linefish** 199

Served with herbed rice & a citrus butter

**Atlantic Calamari Strips & Tentacles** 155

**Fried or grilled**, served with fresh rocket, salsa and our homemade tartar sauce

**Kalk Bay Fishermans Soup** 155

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

## SUSHI BAR

**Sashimi (3pcs)**

Salmon 115 / Tuna 105

**Roses (4pcs)**

Salmon 89 / Tuna 79

**California Rolls (4pcs)**

Salmon 50 / Tuna 45 / Prawn 40 / Veg 35

**Rainbow Rolls (8pcs)**

Salmon 120 / Tuna 110 / Prawn 95

**Deep-fried Rolls (4pcs)**

Salmon 60 / Tuna 55 / Prawn 49 / Veg 40

**Maki (8pcs)**

Salmon 79 / Tuna 69 / Prawn 59 / Veg 50

**Springtide - 145 (8 pcs)**

Tempura prawn California Roll, drizzled with Sakura sauce and topped with tempura prawns & spring onion

**False Bay Platter - 279 (16 pcs)**

Deep-fried Maki (4), Springtide Roll (4), Deep Fried California (4) & Rainbow Roll (4)

**Vegan Platter - 155 (17 pcs)** 

Veg California (8), Veg Maki (8) & Veg Handroll

**Harbour Platter - 189 (12 pcs)**

Roses (2), Rainbow Rolls (4), Nigiri (2) & California Rolls (4)

**Brass Bell Platter - 695 (40 pcs)**

Roses (8), Sashimi (4), Nigiri (4), California (8), Rainbow Rolls (8), Fashion Sandwiches (4) & Maki (4)

# BURGERS

All burgers are served on a sesame seed bun, with a side of our fries and crispy onion rings.

## House Burger (chicken or beef) 129

Topped with a garlic aioli, curry aioli & mint and coriander dressing

Make it a double burger and add an extra home made beef patty - 179

## Homemade Lentil & Mushroom (V) 129

Our scrumptious vegan patty with rocket, gherkin, fresh tomato, caramelized onions, and a walnut & rocket pesto

# FROM THE LAND

## Creamy Risotto (V) 119

With parmesan chips

Wild mushroom & spinach - 139

Chicken & wild rocket - 169

Prawn & pea - 189

## Brass Bell Crayfish Curry 225

With rice & sambals

## North Indian Lentil & Butternut Curry 149

With rice & sambals

Make it a North Indian Chicken Curry - 175

## Flame-Grilled Sirloin Steak 179 / 215

(200g or 280g)

28-day aged, served with a side of chips and your choice of pepper or mushroom sauce

## Slow Roasted Pork Belly 185

Served with wholegrain mustard mash, wilted spinach and our classic red wine jus

# SALADS

## Baby Beetroot & Feta Salad\* 99


Oven roasted baby beetroot, toasted sunflower seeds, crumbled feta and quinoa, drizzled with an apple & mustard vinaigrette

## Flame-Grilled Cajun Chicken 109

Blue cheese, cherry tomatoes, new potatoes & cucumber

## Watermelon & Feta Salad\* 89

Fresh basil, minted balsamic reduction, rocket & toasted pumpkin seeds

\*Make it vegan - swap feta for avo 

# SIDES & SAUCES

Side Salad 39

Crispy Onion Rings 39

Seasonal Veg 39

Smashed Potatoes with green olives - 39

Large bowl of Chips 55

Side Greek Salad 55

Homemade Sauces 35

(Mushroom, pepper, lemon or garlic)

# PIZZAS

Two sizes: 23cm or 30cm\*

Swap for vegan cheese + 24 

Gluten-free cauliflower base + 30

## Garlic & Herb Pita Bread (V) 69

With olive oil, roasted garlic & hummus

## Classic Italian Margherita (V) 65 / 85

Tomato base, mozzarella, fresh sliced tomato & basil

## Grazer (V) 105 / 125

Caramelized onion, baby spinach, mushrooms, peppers, mozzarella & basil pesto

## Pepperoni Power 115 / 135

Pepperoni, olives, mushroom, onion, bacon, mozzarella & garlic

## BBQ Pulled Pork 119 / 139

Pulled pork, feta, peppadew & rocket

## The Gomez 109 / 129

Spicy beef, caramelized red onion, chilli, mozzarella, mature cheddar cheese, topped with fresh jalapeno

## Bell Chicken 105 / 125

Wood-fired chicken, guacamole, crème fraiche & peppadews

## The FAB 109 / 129

Bacon, avocado, feta & peppadews

# DESSERTS

## Crème Brûlée 75

A Brass Bell favourite - traditional French dessert

## Ice-Cream & Hot Chocolate Sauce 55

Three scoops of vanilla ice-cream

## Cape Brandy Pudding 65

Served with a brandy butterscotch sauce and cream

## Chocolate Mousse 75

Homemade dark chocolate mousse with whipped cream & mini choc chip cookies

## Home-Made Cakes 65

Your choice of carrot cake, baked citrus cheesecake or decadent dark chocolate cake



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.