



# Menu

**SURF & TURF**



*Catch 22*

BEACHSIDE GRILLE & BAR

CAPE TOWN | SOUTH AFRICA  
EST. 2013



*The Katz family & Crew welcomes you to sit back, relax and set your dial to vacation mode any day of the year. To ensure plain sailing we ask you take note of our*

## *Ts & Seas*



Aloha from Catch 22 Beachside Grille & Bar - a surf & turf ocean-front experience where the seafood & steaks are both so good you're in a 'catch 22' as to which to order.

Enjoy casual alfresco-inspired dining in a fresh, effortlessly styled environment, all indicative of coastal living. Our experience is designed to offer you a place to chill out, 'catch' up & make memories around your table.



Simplistically satisfying plates & platters give you the best of what the Cape has to offer - fresh, locally-caught fish, West Coast oysters & mussels straight from Saldanha Bay and premium local meat cut and flame-grilled to order.



From our Sushi Bar 'catch' expertly prepared sushi with signature touches; while our Beverage Bar offers a variety of local drinks, a thoughtfully curated list of regional Cape wines, and cocktails & mocktails shaken from scratch and presented with colour and flair worthy of any island-resort!



*The toughest decision you need to make is what to order off the menu!*

**Management is on hand to assist**

Please bring feedback (fin-tastic or otherwise) to our attention



*Catch*  
Release

SAVOUR THE FLAVOUR & VIBE WITH OUR RANGE OF SIGNATURE MERCH & MANUFACTURED CATCH CONDIMENTS

SEA-SATIONAL SOUVENIRS

# Cocktails

## TWISTED TRADITIONALS

### SIDECAR | R180

D'usse Cognac, Triple Sec, fresh lemon and gomme shaken and fine-strained into a sugar-rimmed coupe.

### 22 - TINIS R140

Shaken with a unique signature twist

**THAI TINI** - Tanqueray 10 Gin, Vermouth, Passionfruit, Basil, Lime

**LITCHI TINI** - Grey Goose Vodka, Dry Vermouth, Litchi, Lime

### FIN & TONICS | R120

Fin-tastic twists on a traditional Bombay Sapphire G&T

**SUMMER LOVIN'** - Pineapple & Cucumber

**LITCHI LUSH** - Litchi, Mint, Cardamom

**AUTUMN DAZE** - Grapefruit & Rosemary

### PINA COLADA | R115

Bacardi Carta Blanca rum, pineapple, coconut, fresh lime and cream.

### STRAWBERRY DAIQUIRI | R110

Bacardi Blanca rum blended with strawberry, grenadine and lime.

### BLOODY MARY | R99

Vodka and traditionally spiced tomato juice.

### MAI TAI | R99

Bacardi Blanca rum, amaretto, triple sec, pineapple layered with a float of dark rum and bitters.

### APERITIVO TIME | R95

The ultimate Italian summer-inspired sips

**APEROL SPRITZ** - Aperol Aperitivo, Prosecco & Soda

**LIMONCELLO SPRITZ** - Limoncello, Prosecco & Soda

### SHAKEN MARGARITA | R95

Shaken the proper way with only 3 ingredients!  
El Jimador Blanco tequila, freshly squeezed lime and triple sec.

**SUNSHINE RITA** - Mango & Tajin Spice | R108

**COWBOY RITA** - Spicy Jalapeno & Tajin Spice | R102

**COOL RITA** - Cucumber & Black Pepper | R102

### CAPE WHISKY SOURS | R90

Bains Cape Whisky shaken cold with fresh lemon, gomme and bitters.

### MOJITO | R85

Muddled Bacardi Blanca rum, fresh lime, sugar and mint.

### LONG ISLAND ICED TEA | R85

Five white spirits shaken with fresh lemon juice and charged with Coke.

**LONG BEACH** - Charged with cranberry juice | R90

### COSMOPOLITAN | R85

Vodka, triple sec, fresh lime and cranberry.

## VIRGIN ISLES

### OH-NO LONO! | R80

Luckybird passionfruit, fresh lime, basil & soda will give you a love-buzz worthy of Lono - the Hawaiian god of fertility.

### VIRGIN ISLAND SOURS | R70

A sophisticated shake-up of Luckybird passionfruit, fresh orange and lemon juice, finished with a foam cap and bitter blood orange float.

### MERMAID'S WHISPER | R68

Gentle refresher of cucumber, Luckybird elderflower, fresh lemon and soda.

### SACRIFICIAL VIRGIN | R68

Spiced mango, passionfruit and soda splashed with grenadine.

## SIGNATURES

### HALA KAHIKI TIKI

Aloha! A tropical Tiki concoction of Bacardi Reserva Ocho, Frangelico, island spices and pineapple juice layered with Stroh rum and bitters.

**R150**

### SHORT 'N SWEET ESPRESSO

Grey Goose vodka shaken with freshly brewed espresso, salted caramel syrup and dry vermouth.

"Is it that sweet? I guess so!"

**R125**

### SIREN'S SONG

The ocean calls as your sip on Bombay Sapphire gin, Luckybird elderflower and cucumber charged with a refreshingly dry MCC.

**R120**

### POSEIDON'S POISON

Campari and Bains Whisky drowning in the depths of pineapple juice, fresh lime and gomme suryp.

Splashed with bitters and cinnamon spice.

**R110**

### CATCH 23

The OG Catch cocktail! Liqueured layers of strawberry, vodka, orange and blueberry capped with a bubblegum tequila slush.

**R105**

### DUSTY PALOMA

Wood-fired Karoo Agave spirit meets Luckybird white grapefruit & lime in a sparkling pink-shimmer soda swirl.

**R95**

### SMOKIN' GUN

Mexican stand-off of smokey Karoo gold agave spirit, pineapple, Cowboy Candy jalapeno syrup and fresh lime.

**R90**

### PRETTY FLAMINGO

Don't be deceived by her blush; she bites! Our founder's first cocktail creation - a grapefruit and Campari twist on a classic Cosmo.

**R85**

### ITALIA-NO SPRITZ | R65

### LIMONCEL - NO SPRITZ | R65

### PI-NO-COLADA | R70

### VIRGIN DAIQUIRI | R65

### V & T'S | R80

### NO-JITO | R68

### COS-NO | R55

LUCKYBIRD

DRINKS



# The Drink

## COLD

## HOT

SODA CANS  
200ml | R29  
300ml | R34

MINERAL WATER  
250ml | R27  
750ml | R48

SIR FRUIT CORDIAL | R12  
Passionfruit, Lime, Cola Tonic

TIZERS | R48  
Appetizer, Red Grapetizer

BOS ICED TEA | R42  
Lemon, Peach

SIR FRUIT JUICES  
Fruit Juice Selection | R33  
Tomato Juice | R35

ROCK SHANDY | R60  
S/FREE ROCK SHANDY | R65  
RED BULL | R48

GOURMET MILKSHAKES | R66  
**VERY BERRY STEADY** - Mixed Berry  
**BROWNIE BUTTER** - Choc Brownie-Peanut Butter  
**GINGER-SCOTCH** - Ginger-Butterscotch

SHESPRESSO | R55  
Freshly-brewed espresso blended  
ice-cream shake.

DOUBLE-THICK SHAKES | R36  
Choc, Strawberry, Lime, Bubblegum

DOM PEDROS  
Jameson | R64  
Kahlua, Frangelico, Amaretto | R56  
Amarula | R46

ESPRESSO  
Single | R25  
Double | R30

AMERICANO | R30

CORTADO | R32

CAPPUCCINO  
Regular | R40  
Mega | R50  
Rooibos Red | R40

CAFFE LATTE  
Regular | R46  
Salted Caramel | R56

DARK HOT CHOCOLATE | R45

MOCHACCINO | R54

TEA | R25  
Rooibos, Ceylon, Green Tea

IRISH COFFEE  
Jameson | R78  
Kahlua | R70  
Bells | R62



## SPIRITS & LIQUERS

### Brandy

D'USSE COGNAC | R88  
VAN RHYN 15YO POTSTILL | R88  
KWV 10YO | R38  
KLIPDRIFT PREMIUM | R32  
KLIPDRIFT, RICHLIEU | R28

### Whiskey

GLENFIDDICH SINGLE MALT | R68  
JOHNNIE BLACK, DEWAR'S 12YR | R48  
JAMESON | R40  
BAINS CAPE MOUNTAIN WHISKY | R36  
JACK DANIELS, JOHNNIE RED | R36  
BELL'S, J&B | R28

### Rum

BACARDI RESERVA OCHO 8YO | R55  
BACARDI | R28  
Blanca, Negra, Spiced

### Vodka

GREY GOOSE | R62  
ABSOLUT BLUE | R36  
SMIRNOFF | R28

### Gin

TANQUERAY 10 | R48  
BOMBAY | R36  
Sapphire, Bramble  
MZANZI FYNBOS | R32  
GORDON'S | R28

### Tequila

PATRON REPOSADO | R95  
ROCCO TORRO KAROO AGAVE  
100% Premium French Oak Reposado | R75  
Silver, Gold, White Chocolate | R32  
EL JIMADOR | R38  
Blanco, Reposado

## BEERS

• DRAUGHT BEERS *On Tap*  
Ask your crew member about our selection

• BEERS & CIDERS *Bottled*  
Catch 22 Siren's Song XPA | R50  
Windhoek Draught, Corona | R49  
Heineken | R45  
Amstel, Castle Lite, Black Label | R40  
Castle | R38  
Savanna Dry cider | R50  
Hunter's Dry cider | R45

• NON-ALCOHOLIC *Bottled*  
Corona 0% | R49  
Heineken 0% | R45  
Savanna 0% Cider | R50



See our Wine List up  
on the blackboards or  
*Scan me*



### Aperitifs

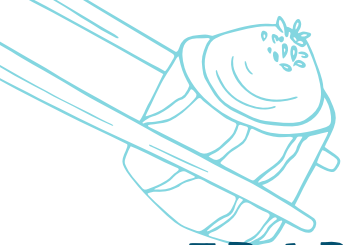
CAMPARI | R34  
APEROL | R30  
AMARETTO DISARONNO | R42  
MARTINI VERMOUTH (DBL TOT) | R33  
OESTER MET 'N P | R28

### Digestifs

BOTTEGA GRAPPA | R58  
BELLA BACI LIMONCELLO | R36  
JAGERMEISTER | R34  
CAPE RUBY PORT (DBL TOT) | R30

### Liqueurs

KAHLUA | R32  
FRANGELICO | R32  
AMARULA | R26



# Sushi

## TRADITIONAL

### Sashimi <sup>3PC</sup>

SALMON | R92  
TUNA | R84

### Roses <sup>4PC</sup>

SALMON | R86  
TUNA | R74

### California <sup>4PC</sup>

SALMON | R82  
TUNA | R74  
PRAWN | R72  
VEG (V) | R50

### Fashion <sup>4PC</sup>

SALMON | R82  
TUNA | R74  
PRAWN | R72  
VEG (V) | R50

### Hand Roll <sup>1PC</sup> Inari <sup>2PC</sup>

SALMON | R85  
TUNA | R76  
PRAWN | R72  
VEG (V) | R50

SALMON | R82  
TUNA | R74  
PRAWN | R72  
VEG (V) | R50

### Rainbow <sup>4PC</sup>

RELOADED SALMON & TUNA | R110  
SALMON | R80  
TUNA | R72

## POKE & WARM BOWLS

SUSHI-RICE BOWLS DECKED WITH ASIAN-INSPIRED TOPPINGS



### SWEET & SOUR WARM BOWL

Stirfry veg, charred pineapple & choice of protein tossed in tangy homemade sweet & sour sauce.

Prawn | R165  
Chicken | R130  
Tofu | R120



### SALMON CRUNCH POKE | R165

Tempura salmon, salmon skin crisp, avo, pineapple, edamame beans, asian slaw & soy splash.



### HONEY-SOY SALMON POKE | R160

Marinated honey-soy salmon, avo, pineapple, edamame beans, asian slaw & soy splash.



### SATAY-SOY TUNA POKE | R140

Peanut satay-soy marinated tuna, avo, pineapple, edamame beans, asian slaw & soy splash.



### TEMPURA PRAWN POKE | R130

Sweet-chilli tempura prawn, avo, pineapple, edamame beans, asian slaw & soy splash.



### STICKY CHICKEN POKE | R110

Asian citrus-bbq chicken, avo, pineapple, edamame beans, asian slaw & soy splash.



### CRISPY TOFU POKE (V) | R100

Crispy fried tofu, orange, avo, edamame beans, asian slaw & soy splash.

## SIGNATURE

### '26 SUSHI SOCIAL PLATTER (20PC)

Our annual Chef's Sushi Selection Platter.  
4pc Salmon Roses, 4pc Tuna Rainbow Rolls, 4pc Maritime Salmon Rolls, 4pc Prawn Fashion Sandwich & 4pc Rock 'n Rolls **R320**

### SAVIO'S SEADUCTION (4PC)

Salmon & cream cheese stuffed rolls, wrapped in salmon and decked with fried prawns drizzled with a duo of sexy creamy and sticky sweet sauces. **R180**

### CELEBRATION ROSES (4PC)

Salmon ribbons wrapped around rice and a hidden surprise tempura prawn crunch. Topped with creamy prawn. **R160**

### VEGGING OUT PLATE (12PC) V

4pc Veg Fashion Sandwich, 2pc Tofu Nigiri & 4pc Veg Rainbow Roll & 2pc Soy-Marinated Tomato Nigiri. **R145**

### SALMON THREESOME (4PC)

One roll with salmon three ways. Salmon california roll wrapped with seared salmon & decked with a salmon skin crisp. **R105**

### MERMAID'S TREASURE TROVE (4PC)

Tender calamari tubes stuffed with sushi rice, salmon and nori flakes. Grilled in homemade teriyake sauce; decorated with bonito flakes and toasted sesame. **R92**

### BILTONG TUNA ROSES (4PC)

Biltong-spice marinated tuna sushi rose decked with whipped beef fallow butter and soy-marinated tomato. **R90**

### MARITIME ROLLS (4PC)

Spicy Salmon and avo roll decked with a crunchy tempura prawn top, finished with kewpie mayo and a teriyake drizzle. **R90**

### ROCK 'N ROLLS (4PC)

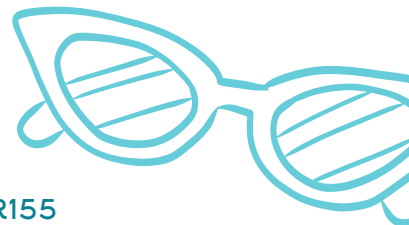
Spicy tuna roll decked with a tempura prawn bite, drizzled with a creamy asian black bean sauce. **R75**

### TEMPURA PRAWN ROLLS (4PC)

Inside-out roll filled with tempura prawn and a drizzle of sticky sweet chilli sauce. **R70**

# Setting Sail

SMALL PLATES TO MIX, MATCH & SHARE



## NAKED MEDIUM OYSTERS (EACH) | R32

As nature intended. Freshly shucked and served on the half-shell.

**DRUNKEN OYSTERS (6)** - *Vodka, Tabasco* | R220

**SOY SEXY OYSTERS (6)** - *Soy, Chilli, Lime* | R220

## FLAMING TAPAS FUSION | R160

Patagonian calamari tubes and Spanish chorizo sausage sauteed in rosemary-infused olive oil and flambèed with brandy before your eyes.

## GRATINEED PRAWNS | R120

Deshelled prawns bathed in our creamy garlic sauce and overbaked with cheese until golden.

## PRAWN POPPERS | R110

A Catch original! Cream cheese & jalapeno stuffed prawns wrapped in bacon, beer-battered and fried. Served with sweet-chilli mayo.

## SALDANHA BAY MUSSELS | R105

Fresh West Coast black mussels in our traditional garlic and white wine cream sauce.

## HA CHA CHA CHICKEN LIVERS | R90

Pan-fried chicken livers served in a spicy hot tomato, bell pepper, garlic & red wine peri peri sauce finished off with a splash of cream.

## CHILLI POPPERS (V) | R85

Triple cheese-stuffed jalapenos, beer-battered and fried; with yogurt-herb dipping sauce.

## LOADED COWBOY FRIES | R75

Rustic-cut fries smothered in herby-cheese sauce, our spicy jalapeno Cowboy Candy (our lockdown creation) and bacon crumble.

## HULL-LOUMI (V) | R72

Grilled / fried; with sweet-chilli mayo.

## SEXY BBQ RIBLETS | R155

Red wine and cumin bbq-basted pork riblets with tomato, red pepper, Spanish chorizo and smoked paprika.

## SPANISH PRAWNS | R140

A recipe discovered while holidaying in Spain...de-shelled and sauteed prawns in olive oil, fresh garlic, splash of sherry & chilli.

## SALMON FISH CAKES | R120

Homemade herbed panko and sesame crusted salmon fish cakes on a dressed Asian slaw.

## SPICY PEANUT SATAY SKEWERS | R115

Grilled beef skewers smothered in our spicy peanut satay sauce with a dash of fresh red chilli and sesame seeds.

## SALT & PEPPER FISH GOUJONS | R105

Fresh fish strips in a light salt and pepper tempura batter, with homemade tartar sauce.

## BEACHIN' BBQ BAO (2PC) | R95

Slow-cooked shredded pork, smokey chorizo and red pepper in our red wine and cumin Sexy BBQ sauce, finished with fresh cucumber & red onion.

## BURGUNDY SNAILS | R90

Escargot in bubbling hot garlic and parsley butter.

## CALAMARES | R84

Patagonian calamari tubes grilled/cajun grilled/fried, served with homemade tartar sauce.

## MEXICAULI BITES (V) | R75

Smokey chile and lime-seasoned panko crumbed cauliflower and broccoli bites with a satisfyingly spicy warm cheese sauce.

## ROASTED GARLIC BAGUETTE (V) | R65

Toasted and smothered in homemade roasted garlic butter.  
ADD MOZZARELLA | R15

# Salad Daze

SERVED SPLASHED WITH IVAN'S CLASSIC VINAIGRETTE

## CRISPY CALAMARI SALAD | R195

Our luscious mixed garden salad decked with tender grilled calamari tubes, golden-fried squidheads and red bell pepper. Accompanied by a sriracha mayo dressing.

## PRETTY POLLY | R165

Mixed garden salad decked with grilled chicken, grilled halloumi and mild peppadews.

## CAPTAIN ROQUEFORT (V) | R110 | R155 <sup>Table Size</sup>

Garden salad of mixed greens, cucumber, carrot, green pepper, tomato and red onion topped with mild blue cheese crumble, black olives and a creamy blue cheese dressing.

## THE GREEK (V) | R90 | R135 <sup>Table Size</sup>

Garden salad of mixed greens, cucumber, carrot, green pepper, tomato and red onion topped with creamy Danish feta and black olives.

CATCH SIGNATURE  
FAVES, RETRO REVIVALS,  
IN-HOUSE PROMOS &  
FRESH NEW CHEF'S  
SPECIALITIES ON OUR  
BLACKBOARDS DAILY.

ASK THE CATCH CREW  
FOR FIN-TASTIC  
RECOMMENDATIONS!



# Main Brace

SERVED WITH RICE, CHIPS, VEG OR SMALL GARDEN SALAD

## SURFS UP

### SALSA VERDE CATCH | R295

Line-caught and fresh daily; served on sauteed spinach and olive crushed potato and splashed with freshly-made salsa verde sauce.

PREFER YOUR LINE FISH PLAIN GRILLED | R265

### KINGKLIP LOUIS | R295

One of our classics named after the chef who first created it over 40 years ago! Expertly grilled Kingklip bathed in a creamy prawn, mushroom and brandy sauce.

PREFER YOUR KINGKLIP PLAIN GRILLED | R270

### FISH & SHIPS | R144

A classic Cape staple! Fresh hake grilled or fried in beer-batter, served with our old-school homemade tartar sauce.

*feeling*

## SAUCY

- Lemon Butter
- Garlic Butter
- Classic Peri - Peri
- Hot Maputo Piri Piri
- Creamy Garlic
- Creamy Black Pepper
- Herby-Cheese
- Brandy & Shrimp *R30*

*hustle*

## SIDE

- Potato chips | R36
- Savoury Rice | R36
- Vegetables | R40
- Onion Rings | R36
- Side Garden Salad | R42
- Side Greek Salad | R55

### MADAGASCAN RIBEYE | R330

250g Flame-grilled ribeye steak bathed in a mild green peppercorn cream sauce, served with sauteed potatoes and fried onions.

### RUDDY GOOD RIBS | R280

500g Finger-licking pork belly ribs, bbq-basted and flame-grilled. Incl. beer-battered onion rings.

### PARMESAN CRUSTED CHICKEN | R165

Panko and parmesan coated chicken breast served with herby cheese sauce.

## BEACH BUNS

### BIG BLUE BEEF BURGER | R190

100% Pure grass-fed beef patty decked with avo, rocket, mild and creamy blue cheese sauce and grilled back bacon. Incl. beer-battered onion rings.

### BIG FAT GREEK LAMB BURGER | R175

100% Pure lamb patty decked with rocket, herb-yogurt, savoury Spekboom relish and caramelised balsamic red onion. Incl. beer-battered onion rings.

### BUCCANEER BEEF BURGER | R170

100% Pure grass-fed beef patty decked with melting cheddar cheese, grilled back bacon and smokey bbq mayo. Incl. beer-battered onion rings.

### SHELL-SLURPING WAYS TO ENJOY YOUR PRAWN FLEET

- **TA-KEEL-A**  
Flamed table-side in bubbling butter & tequila
- **SAUCY STYLE**  
Grilled in mild chilli, lemon & garlic butter
- **MAPUTO STYLE**  
Grilled in our hot Mozambican piri-piri

*add* **R30**

### PRAWNS

Select your Fleet size below 'shrimply' grilled with our beloved seasoning and choice of Lemon Butter, Garlic Butter or Peri Peri on the side; or select one of our saucy marinade styles above.

MEDIUM FLEET (12)	R250
JUMBO QUEENS FLEET (8)	R320
KINGS FLEET (6)	R360

### CHILLI CRUSTED CALAMARI | R220

Patagonian calamari tubes fried in a panko-chilli crumb, served with a spicy peanut satay dipping sauce.

PATAGONIAN CALAMARI TUBES PLAIN GRILLED / FRIED | R180  
TUBES & TENTACLES GRILLED / FRIED | R190

### MOULES-FRITES | R195

Main portion of our creamy garlic and white wine mussels served with rustic fries and homemade garlic aioli.

## TURF WARS

### FLAMING FILLET | R310

250g Flame-grilled fillet steak, pepper-crust and flamed table-side in bubbling hot butter and brandy.

Incl. beer-battered onion rings.

PREFER YOUR FILLET PLAIN GRILLED WITHOUT THE FLASH | R275

### FLAME-GRILLED STEAKS

Choose from Chalmar rump or sirloin, cut to order, basted with Ivan's old-school marinade and flame-grilled. Incl. beer-battered onion rings.

200g	R185
300g	R230
400g	R270



### CAPTAIN CRUNCH CHICKEN BURGER | R180

Open wide! Beer-battered and fried chicken breast decked with avo, spicy sriracha mayo & a dressed asian slaw. Incl. beer-battered onion rings.

### VEGGIN' OUT BURGER (V) | R150

Homemade black bean & cauli patty decked with cheddar cheese, smokey bbq mayo, sauteed mushrooms & caramelized onions. Incl. beer-battered onion rings.

# The Reel Catch

SURF & TURF COMBOS AND PLATTERS FOR YOU AND YOUR TASTE 'BUDS'  
SERVED WITH RICE, CHIPS, VEG OR SMALL GARDEN SALAD

## BUOYS

'SEA'SATIONAL SURF & TURF COMBOS. SELECT ONE OF THE BELOW PAIRINGS,  
SERVED WITH BEER-BATTERED ONION RINGS AND A CHOICE OF SIDE.

- **BOUJEE Buoy** **R340**  
250g Steak, 3 King Prawns & creamy Brandy & Shrimp sauce
- **BEACH Buoy** **R195**  
150g Steak & Calamari Tubes / 6 Med Prawns
- **PLAY Buoy** **R195**  
250g Pork Ribs & Calamari Tubes / 6 Med Prawns
- **LOVER Buoy** **R195**  
150G Steak & Creamy Garlic Mussels

## SINKERS

'FIN'TASTIC SEAFOOD COMBOS. SELECT ONE OF THE BELOW PAIRINGS,  
SERVED WITH HOMEMADE TARTAR SAUCE AND A CHOICE OF SIDE.

- **KINKY Queen** **R370**  
270g Grilled Kingklip, 3 Queen Prawns & Lemon Butter Sauce
- **A-FISHY Nado** **R189**  
200g Hake & Calamari Tubes grilled/fried
- **O-FISH Shell** **R189**  
200g Hake grilled/fried & 6 Med Prawns
- **SO-SHELL Lite** **R189**  
Calamari Tubes grilled/fried & 6 Med Prawns

## PLATTERS

### PRAWN STAR PLATTER | R620

A shellfish seduction of 2 King prawns, 6 Jumbo Queen prawns and 12 Medium prawns served with a trio of sauces and choice of 2 sides.

### THE SOLEMATE PLATTER | R390

We don't judge if you don't share! 12 Medium prawns, Hake, Calamari tubes, Squidheads and Creamy Garlic Mussels. With choice of Lemon Butter, Garlic Butter or Peri Peri and a choice of side.

**ADD A 2ND SIDE DISH TO YOUR PLATTER FOR R16**

### THE SOLO VOYAGE | R280

For the solo adventurer...6 Medium prawns, Hake, Calamari tubes and Mussels with a choice of Lemon Butter, Garlic Butter or Peri Peri and a choice of side.

### THE CARRIBEAN COWBOY | R380

150g Flame-grilled steak, 6 Medium prawns, Hake, Calamari tubes and Creamy Garlic Mussels with beer-battered onion rings, choice of Lemon Butter, Garlic Butter or Peri Peri and choice of side.

**ADD A 2ND SIDE DISH TO YOUR PLATTER FOR R16**

### ISLAND STYLE PLATTER (V) | R295

A landlubbers' delight of chile-lime crumbed broccoli and cauli Mexicauli Bites, Grilled Halloumi, Roasted Garlic Baguette, Creamed Spinach, Butternut and Greek side salad.



## 'Deck'adent Delights

### HAWAIIAN MUDSLIDE | R98

Chocolate cake casing oozing molten choc lava, served with creamy vanilla ice-cream.

### NAUTI BRUNETTE | R98

Dark chocolate and nut brownie drizzled with homemade butterscotch and hot chocolate sauce, served with creamy vanilla ice-cream.

### DOWNTOWN DAME | R80

Traditional New York-style baked Cheesecake made from a passed down Jewish Katz-family recipe, served with salted caramel drizzle.

### HOT 'N TAN | R75

Homemade Malva pud with dark caramel toffee notes, served with creamy vanilla ice-cream.

### PLATINUM BEACHED BLONDE | R85

Our home-made white chocolate Crème Brûlée topped with a crunchy layer of tanned caramel.

### THE ICE-BREAKER | R70

A mountain of classic vanilla ice-cream and homemade dark hot chocolate sauce.

### AFFOGATO | R55

Creamy vanilla ice-cream drowned in freshly-brewed Espresso.