WN FISH MARKET

Starters and Small F	MOCS					
Dysters 9.95 / 17.95 or 8 oysters served with shallot inegar, Tabasco or lemon.	Seafood Bisque Our spicy soup with croûtons, spiced mayonnaise, and Gruyère.	6.75	Teriyaki Wings Sticky char-grilled chicken wings, spring onio and toasted sesame seeds.	5.95	Crab & Prawn Fish Cakes Crab, prawn and salmon cakes with lemon, gi chilli, coriander and a tomato chilli dressing.	6.9
Bowl Of Mussels 7.95 / 13.95 White wine, garlic, parsley, cream and frites.	Tempura Prawns Light crispy prawns with Nitsume dipping sauce.	6.95	Salt 'N' Pepper Squid Deep-fried and dusted in house spice salt with lemon, tomato and chilli dip.	6.45	Portobello Mushroom Crostini ♥ Oven roasted Portobello mushrooms, garlic, rosemary, olive oil, rocket and parmesan.	5.7
Sushi and Sashini						
Sushi Mono and Nigiri 6.95 almon rose, avocado makimono and tuna igiri with wasabi and pickled cucumber.	Shiitake Makimono Shiitake mushrooms, ginger, cucumber, avocado, toasted sesame seeds and wasabi mayonnaise.	8.95	Spicy Cape Town Roll Tuna, spring onion, avocado, wasabi, toasted sesame seeds, spicy mayonnaise and garlic shoots.	9.95	Combination Platter Prawn and avocado hand roll, shiitake maki, Spicy Cape Town roll, prawn and tuna nigiri, sashimi, salmon roses, pickles, wasabi and Nitsume dipping sauce.	23.9
Sashimi or Nigiri or Roses 5.45 election of salmon or tuna.	Hand Roll Salmon & avocado or prawn & avocado or spicy tuna & avocado with mayonnaise.	5.45	Camps Bay Platter Spicy prawn tempura roll with avocado and salmon roses topped with Japanese mayonnaise and tobiko.	13.95	Gordon's Bay Platter Rainbow rolls and spicy salmon and mango rolls with sweet chilli mayonnaise.	13.9
Salads Grilled Squid & Chorizo Salad	11.95 Grilled Vegetal			ına Niç		13.9
	11.95 Grilled Vegetal A mix of aubergine, gree tomatoes, onions, peppe	n beans, oli	ves, sundried Sea	red tuna, n	oise ew potatoes, green beans, baby tomatoes, olives, on, anchovies and soft boiled egg.	13.9
Grilled Squid & Chorizo Salad	A mix of aubergine, gree tomatoes, onions, pepper tomatoes, pepp	en beans, olivers on a bed of the second of food" is Traditionally, the distinctive and onions, so	ves, sundried Sea of baby gem leaves. pick a stew prepared outdoors. It is traditionally cooked in a the recipe includes meat, vegetables, starches like rice spicing of South Africa's early culinary melting pot. Ou	red tuna, nekled red oni	ew potatoes, green beans, baby tomatoes, olives,	13.9
Grilled Squid & Chorizo Salad	A mix of aubergine, gree tomatoes, onions, pepper tomatoes, onions, pepper tomatoes, onions, pepper tomatoes, and Marica, potjiekos, literally translated "small round, cast iron, three-legged pot, called the potjie. potatoes, all slow-cooked with Dutch-Malay spices, is a spicy broth with tomato, chilli, potatoes, carrots Seafood Potjiekos with rice	en beans, olivers on a bed of the control of food" is Traditionally, the distinctive and onions, so for one for the control of the control one for	a stew prepared outdoors. It is traditionally cooked in a the recipe includes meat, vegetables, starches like rice spicing of South Africa's early culinary melting pot. Ou erved with rice.	red tuna, nekled red oni	ew potatoes, green beans, baby tomatoes, olives, on, anchovies and soft boiled egg. Catch of the Day	13.9
Grilled Squid & Chorizo Salad	A mix of aubergine, gree tomatoes, onions, pepper tomatoes, onions, pepper tomatoes, onions, pepper tomatoes, and Marica, potjiekos, literally translated "small pround, cast iron, three-legged pot, called the potjie. potatoes, all slow-cooked with Dutch-Malay spices, is a spicy broth with tomato, chilli, potatoes, carrots seafood Potjiekos with rice Pork Potjiekos with rice	en beans, olivers on a bed of the second of the distinctive and onions, so	a stew prepared outdoors. It is traditionally cooked in a the recipe includes meat, vegetables, starches like rice spicing of South Africa's early culinary melting pot. Ouerved with rice.	red tuna, nekled red oni	choose your fish from our fresh seafood counter and our chefs will	13.9
Grilled Squid & Chorizo Salad	A mix of aubergine, gree tomatoes, onions, pepper tomatoes, onions, pepper tomatoes, onions, pepper tomatoes, and Marica, potjiekos, literally translated "small pround, cast iron, three-legged pot, called the potjie. potatoes, all slow-cooked with Dutch-Malay spices, is a spicy broth with tomato, chilli, potatoes, carrots seafood Potjiekos with rice Pork Potjiekos with rice	en beans, olivers on a bed of the property of the distinctive and onions, so for one for the distinctive and onions, so for the distinctive and onions, and the distinctive and onions, so for the distinctive and onions.	a stew prepared outdoors. It is traditionally cooked in a the recipe includes meat, vegetables, starches like rice spicing of South Africa's early culinary melting pot. Ouerved with rice.	red tuna, nekled red oni	choose your fish from our fresh seafood counter and	13.9

The Grill

Grilled Sea Bass Sea Bass fillets with parsley, lemon, breadcrumbs and parmesan crust served with spinach and mashed potatoes.	19.95	Whole Lobster Lemon, house rub, garlic butter, chips, coleslaw and mayonnaise.	Market Related Price	Seared Tuna Lightly seared with seven spice and topped with rocket, sun-dried tomatoes and drizzled with Yuzu dressing, served with a cold vegetable salad.	18.95
Surf & Turf Twice cooked belly pork, seared scallops, spinach, sweet soy glaze and mashed potatoes. Platters and Combo's	16.95	Grilled Steak 80z Sirloin steak served with frites and colesland	19.95 w.	Stacked Cod Grilled cod stacked with prawns, feta cheese and spinach, topped with sundried tomato and olive tapenade.	16.95
Roast Hake and Scallops Spice crusted Hake and grilled scallops, Asian slaw and mashed potato with garlic mayonnaise.	19.95	Executive Surf & Turf 80z Char-grilled sirloin steak, butterflied praw and salt 'n' pepper squid, served with chips.	26.95 ns,	Lamberts Bay Platter Grilled prawns, steamed rmussels. fillet of fish (changes daily) served with new potatoes.	19.95
Fish Hoek Platter for 1 Grilled prawns, salt 'n' pepper squid, steamed mussels, crab and prawn fish cakes, mayonnaise and tomato chilli dipping sauce. Served with chips.	22.95	Kalk Bay Platter for 2 Butterflied prawns, two grilled fillets of fish (cl salt 'n' pepper squid, steamed mussels, fish cal tomato chilli dressing.		Hout Bay Platter for 2 Grilled whole lobster, butterflied prawns, steamed mussels, salt 'n' pepper squid, two grilled fillets of fish (changes daily), fish cakes, chips, garlic mayonnaise, tomato chilli dipping sauce and coleslaw.	59.95

Sides and Sauces

Bread Basket	2.75	Mashed Potatoes	3.25	Green Salad	3.25	Garlic Mayonnaise	1.95
Chips or Frites	3.25	Rocket and Parmesan Salad	3.25	Wilted Spinach	3.75	Lemon or Garlic Butter Sauce	1.95
Paprika Crushed Potatoes	3.25	Seasonal Vegetables	3.75	Peppercorn Sauce	1.95	Tomato Chilli Dressing	1.95

E TOWN FISH MARKET D

Cocktails

Southern Passion

Southern Comfort, Jack Daniels, orange juice, cranberry juice and a dash of grenadine.

Cosmopolitan 7.95

Vodka shaken ice cold with lime, Triple Sec and cranberry juice.

Strawberry Daiquiri

The frozen favourite. Light rum blended with strawberry pureé and strawberry extract.

Virgin Strawberry Daiguiri

The frozen favourite with strawberry pureé and

strawberry extract.

Long Island Iced Tea

Vodka, rum, gin and Silver tequila with Triple Sec and freshly squeezed lemon. Served tall and charged with Coke

7.95Sex On The Beach

> Vodka, peach schnapps, orange juice, cranberry juice and a dash of grenadine.

> > 7.95

7.95

Mojito

plenty of crushed ice.

21.95

Light rum muddled with fresh mint, lime wedges and

Cape Town Blush

Vodka, cranberry juice, orange, strawberry, peach schnapps and mint.

Pina Colada

7.95

21.95

23.95

Light rum blended with cream, coconut extract and fresh pineapple juice.

Margarita

Tequila, Triple Sec and lemon juice.

Virgin Mojito

5.95

5.95

7.95

23.95

Fresh mint and lime wedges muddled with plenty of crushed ice.

White Wine

Douglas Green 4.65 / 6.65 / 19.95

Sauvignon Blanc **D** A light-bodied dry white wine

with bracing fruit flavours.

Tall Horse Sauvignon Blanc

Grassy tropical fruit aromas give way to the flavours of pineapple, gooseberry and citrus

Van Loveren 23.95 Sauvignon Blanc

The classic Sauvigon Blanc grassy flavours with subtle citrus undertones.

Boschendal 1685 Sauvignon Blanc

A truly great wine with aromas of herbs, tropical fruits and a hint of lime and green fig.

Beyerskloof 5.45 / 7.75 / 22.45 Pinotage Rosé

Light and subtly dry, the taste of sweet berries, rosè and a touch of spice.

Van Loveren 4.95 / 6.95 / 20.95 Pinot Grigio

Full-bodied, flavourful and fruit driven. Fine fruit aromas with a dry lingering finish.

Douglas Green 4.65 / 6.65 / 19.95 Chardonnay

Subtle flavours of citrus, melon and vanilla permeate this light-bodied chardonnay.

Tall Horse Chardonnay

A brilliant gold colour peels away to reveal a deliciously rich and creamy palate

Van Loveren 23.95 Chardonnay

Full-bodied flavours enhanced by toasty tones derived from French oak barrels.

Tall Horse 4.65 / 6.65 / 19.95 Chenin Blanc

A charming Chenin Blanc with pineapple flavours and a distinct melon aroma.

Boschendal 1685 Le Bouquet

Tropical fruit flavours are found in this medium wine, with a lingering floral aroma of honeysuckle and frangipani.

Our wine selection is exclusive and sourced directly from South Africa. Using our experience we present a selection of the best tasting wines which originate from our home country.

Red Wine

4.65 / 6.65 / 19.95

You can also take the taste of South Africa with you as we provide all of our wines at retail prices. (All vintages are subject to change.) Our wines are available in 175ml, 250ml and by the bottle. We also serve in 125ml glasses upon request.

Douglas Green 4.65 / 6.65 / 19.95 Cabernet Sauvignon

Medium depth ruby with enticing ripe berry taste, layered with earthy mineral tones.

Tall Horse Cabernet Sauvignon

Fruit flavours, alluring spicy oak top-notes and supple tannins that linger with graceful intensity. Tall Horse Merlot

this complex Pinotage.

Medium-bodied with hints of cherry and plum, with a dash of well integrated oak

Beyerskloof 24.95Pinotage Dark fruit and red cherry flavours are found in

Van Loveren 5.25 / 7.45 / 22.45 Cabernet Sauvignon Shiraz

A slightly wooded ruby red wine with soft plum flavours.

Boschendal 7.45 / 10.75 / 32.95 1685 Shiraz

A true South African Shiraz. Luxurious fruit aromas of cassis, blackberry with a touch of pepper and

Van Loveren 5.25 / 7.45 / 22.45 Pinotage

A unique plum and berry flavour is found in

this medium to full-bodied red.

Champaphe and Sparkling Wine

Moët & Chandon Veuve Cliquot (V) Dom Pérignon (V) Four Cousins 8.75 / 26.25 89.25 178.95 Sauvignon Blanc Brut 1999/2000 1999/2000

Beer and Cider

Soft Drinks

2.95

2.95

Windhoek 3.95

Peroni

Asahi

Savanna Dry Cider

Appletiser 2.95 Fruit Juices 2.25 / 3.75Still or 2.25 / 3.75Sparkling Water

Gordon's Gin Absolut Vodka Bacardi Rum Pimm's

Spiritz Full spirits list available upon request

3.45Malibu 3.453.75 Johnny Walker Black 4.45Glenfiddich 3.75 4.953.45Jägermeister 4.45

Coffee

Coke

Sprite

Diet Coke

4.25

4.25

3.95

Hot Chocolate 2.45Macchiato (Single / Double) Selection of Teas

Apévidif

2.45 / 2.95Remy Martin VSOP Lagavulin 5.75Espresso 4.452.45 / 2.95Hine XO 10.95 Jamesons Lattè 2.45 4.45Martell XO 13.25Chivas Regal 12 YO Cappuccino 2.452.454.45Liqueur Coffee Americano KWV 5 Year 2.455.753.95Amarula 3.45Oban 14 Year 4.95Amaretto 3.45

Desserts and Dom Pedro

Dom Pedro 5.95

A traditional South African after-dinner drink made with ice-cream and your favourite liqueur. Choose from: Jamesons, Frangelico, Amarula, Amaretto, Kahlua or Creme de Menthe

Cheesecake Sticky Toffee Pudding Mississippi Mud Pie 5.95 5.95 5.95 served with ice-cream. with salted caramel sauce with ice-cream Gourmet Ice-Cream Cheese Board 5.95 Chocolate Melt 5.95 5.95 Vanilla, chocolate and strawberry Selection of cheeses, crackers and chutney served with ice-cream.

A discretionary service charge of 12.5% will be added to your bill.