

Chapter 01

SUSHI BAR

CALIFORNIA ROLLS (8 pcs)

Salmon or tuna	R105
Prawn or linefish	R90
Veg	R75

FASHION SANDWICHES (8 pcs)

Salmon or tuna	R115
Prawn or linefish	R99
Veg	R85

SALMON ROSES (6 pcs)	R110
----------------------	------

RAINBOW ROLLS (8 pcs)

Salmon or tuna	R115
Prawn or linefish	R105

TENAKA (hand roll)

Salmon, tuna, prawn or linefish	R135
Veg	R115

SUSHI SALAD	R115
-------------	------

RAINBOW PRAWN TEMPURA ROLL with cream cheese	R175
--	------

SASHIMI (each)

Salmon, tuna or linefish	R39
--------------------------	-----

DEEP-FRIED FUTO MAKI

Salmon, tuna or linefish	R115
Veg	R85

TERIYAKI ROLL (8pcs)

Salmon or tuna	R155
Prawn, linefish or veg	R135

TEMPURA (8 pcs)

4 teriyaki rolls, 4 rainbow prawn tempura, topped with tempura prawn	R135
--	------

NEW STYLE SASHIMI

Salmon, tuna or linefish	R138
--------------------------	------

NIGIRI (each)

Salmon or tuna	R32
Prawn or linefish	R32

TOJO PLATTER (mixed) (15pcs)	R240
------------------------------	------

TOJO PLATTER (salmon / tuna only)	R270
-----------------------------------	------

HARBOUR HOUSE PLATTER (mixed) (30pcs)	R435
---------------------------------------	------

HARBOUR HOUSE PLATTER (salmon / tuna only)	R470
--	------

*A discretionary service charge of 10% will be added to tables of 10 guests and more.

Chapter 02

STARTERS

OYSTER	
Natural	R35
Mignonette	R36
Lemon granita	R36
SCALLOP	R150
Lightly seared scallop, mango, lime and chilli salsa, Japanese mayo	
PRAWNS	R170
Lemon and herb butter, garlic chips, charred artisanal stone-ground bread	
SEAFOOD STACK	R89
Salmon tartare, tempura prawns, caviar, avocado mousse, tomato and cucumber tian, pea shoots	
FISHCAKE	R81
Panko-crumbed deep-fried smoked salmon cake, popcorn shoots, chilli aioli, pineapple salsa, cucumber ribbons	
CALAMARI	R88
<i>Fried:</i> rocket, spring onions, with a green olive, anchovy and caper tartar sauce	
<i>Grilled:</i> olive oil, lemon, chilli, smoked paprika, black olives, caper berries	R96
MUSSELS	R89
Steamed mussels, creamy white wine and garlic sauce, ciabatta crisp	
BEEF TARTARE	R105
Prime beef fillet, Marie Rose sauce, brandy, capers, quail egg, lotus root crisp, balsamic pearls, truffle zest	
GNOCCHI	R108
Grilled artichokes, mushrooms, butternut crisps, toasted pine nuts and pumpkin seeds, drizzled with a truffle cheese sauce	

Chapter 03

SALADS

TOMATO	R120
Heirloom tomatoes, feta, pickled onions, black olives, basil aioli, herb croutons, honey lemon emulsion	
HOUSE SALAD	R115
Rocket, cherry tomatoes, avocado, crispy bacon, parmesan, garlic and herb croutons, red onions, green peas, soft-boiled egg, wholegrain mustard dressing, basil mayo	
GREEK VILLAGE	R79
Baby tomatoes, cucumber, green pepper, red onions, feta tossed in oreganum, marinated black olives, caper berries	
MISO STEAK	R160
Miso-glazed sirloin steak strips, shaved red and white cabbage, radish, cucumber, coriander, crushed cashews, black and white sesame seeds	
CHICKEN CAESAR	R85
Grilled chicken breast, baby cos lettuce, Caesar dressing, anchovy, garlic and herb croutons, medium-poached egg, parmesan shavings	

Chapter 04

MAIN COURSES

FRESH LINEFISH (SUSTAINABLE FISH) See blackboard specials	SQ
MUSSELS Steamed mussels, in a creamy white wine and garlic sauce, with pancetta crisps, ciabatta crisp	R175
PRAWNS Lemon and herb butter, garlic chips, summer rice salad OR hand-cut chips	R315
CALAMARI <i>Fried:</i> rocket, spring onions with a green olive, anchovy and caper tartar sauce, hand-cut chips	R175
<i>Grilled:</i> olive oil, lemon, chilli, smoked paprika, black olives, caper berries, summer rice salad	R180
GRILLED CAPE CRAYFISH Summer rice, roasted garlic aioli, fresh lemon	SQ
SEAFOOD PASTA Pappardelle, selection of calamari, mussels, prawns and linefish, creamy parmesan sauce	R220
GNOCCHI Grilled artichokes, mushrooms, butternut crisps, toasted pine nuts and pumpkin seeds, truffle cheese sauce	R170
BEEF RIB EYE Bordelaise sauce, bone-marrow croquettes, asparagus, braised pearl onions, shoestring fries	R260
PORK BELLY Potato fondant, apple celeriac slaw, date purée, butternut, miso, salted caramel	R185
BEEF FILLET AND SHORT RIB Smoked potato mash, pea and mint ragout, onion petals, roasted oyster mushrooms, porcini cream sauce	R250
SEAFOOD SELECTION Grilled crayfish, deep-fried soft-shell crab, prawns, black mussels, fresh linefish, tender calamari tubes, summer rice salad	SQ

SIDES

SUMMER BABY VEG SELECTION (al dente)	R32
HAND-CUT CHIPS	R32
PARMESAN POTATO MASH	R32
GRILLED ASPARAGUS	R35
SUMMER RICE SALAD	R32

Chapter 05

DESSERTS

SORBETS Raspberry sorbet, granadilla sorbet, passionfruit dust, fresh granadilla, berries, berry dust, vanilla crumble	R60
CRÈME BRÛLÉE Vanilla bean crème brûlée, fresh summer berries, chocolate pearls, raspberry dust	R80
PANNA COTTA Amarula, hazelnut praline, chocolate drops, banana cream, infused whisky caramel sauce	R70
CHOCOLATE TART Vanilla bean ice cream, butterscotch whisky sauce, hazelnut praline	R65
CHEESECAKE Chocolate sauce, caramel ice cream, berries, mini chocolate whispers	R85
CHEESE PLATTER Selection of local cheese tasters, roasted grape jam, fresh grapes, berries, melba crisps	R130