

Chapter 01

SUSHI BAR

CALIFORNIA ROLLS (8 pcs)	
Salmon or tuna	R120
Prawn or linefish	R105
Veg	R85
FASHION SANDWICHES (8 pcs)	
Salmon or tuna	R115
Prawn or linefish	R105
Veg	R85
SALMON ROSES (6 pcs)	R130
RAINBOW ROLLS (8 pcs)	
Salmon or tuna	R115
Prawn or linefish	R105
RAINBOW SCALLOPS	R325
TENAKA (hand roll)	
Salmon, tuna, prawn or linefish	R135
Veg	R115
SUSHI SALAD	R125
RAINBOW PRAWN TEMPURA ROLL with cream cheese	R185
SASHIMI (each)	
Salmon, tuna or linefish	R39
DEEP-FRIED FUTO MAKI	
Salmon, tuna or linefish	R130
Veg	R95
CRUNCH ROLL (8pcs)	
Salmon, tuna, prawn, linefish or veg	R140
TERIYAKI ROLL (8pcs)	
Salmon or tuna	R165
Prawn, linefish or veg	R155
BAMBOO OYSTER (4 pcs)	R95
MAKI OYSTER (4 pcs)	R135
TEMPURA (8 pcs)	R135
4 teriyaki rolls, 4 rainbow prawn tempura, topped with tempura prawn	
NEW STYLE SASHIMI	
Salmon, tuna or linefish	R160
NIGIRI (each)	
Salmon or tuna	R40
Prawn or linefish	R35
TOJO PLATTER (mixed) (15pcs)	R275
TOJO PLATTER (salmon / tuna only)	R310
HARBOUR HOUSE PLATTER (mixed) (30pcs)	R515
HARBOUR HOUSE PLATTER (salmon / tuna only)	R555

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

Chapter 02

STARTERS

OYSTER	
Natural	R39
Mignonette	R40
Lemon granita	R40
SCALLOP	R165
Lightly seared scallop, mango, lime and chilli salsa, Japanese mayo	
PRAWNS	R185
Lemon and herb butter, garlic chips, charred artisanal stone-ground bread	
SEAFOOD STACK	R95
Salmon tartare, tempura prawns, caviar, avocado mousse, tomato and cucumber tian, pea shoots	
FISHCAKE	R89
Panko crumbed deep-fried smoked salmon cake, popcorn shoots, chilli aioli, pineapple salsa, cucumber ribbons	
CALAMARI	R95
<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	R105
MUSSELS	R95
Steamed mussels, creamy white wine and garlic sauce, ciabatta crisp	
BEEF TARTARE	R115
Prime beef fillet, Marie Rose sauce, brandy, capers, quail egg, lotus root crisp, balsamic pearls, truffle zest	
GNOCCHI	R125
Grilled artichokes, mushrooms, butternut crisps, toasted pine nuts and pumpkin seeds, drizzled with a truffle cheese sauce	

Chapter 03

SALADS

TOMATO	R135
Heirloom tomatoes, feta, pickled onions, black olives, basil aioli, herb croutons, honey lemon emulsion	
HOUSE SALAD	R130
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	R85
Baby tomatoes, cucumber, green pepper, red onions, feta tossed in oreganum, marinated black olives, caper berries	
MISO STEAK	R170
Miso-glazed sirloin steak strips, shaved red and white cabbage, radish, cucumber, coriander, crushed cashews, black and white sesame seeds	
CHICKEN CAESAR	R95
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	R185
PRAWNS Lemon and herb butter, garlic chips, summer rice salad OR hand-cut chips	R350
CALAMARI <i>Fried:</i> rocket, spring onions with a green olive, anchovy and caper tartar sauce, hand-cut chips	R185
<i>Grilled:</i> olive oil, lemon, chilli, smoked paprika, black olives, caper berries, summer rice salad	R195
GRILLED CAPE CRAYFISH Summer rice, roasted garlic aioli, fresh lemon	SQ
SEAFOOD PASTA Pappardelle, selection of calamari, mussels, prawns and linefish, creamy parmesan sauce	R230
GNOCCHI Grilled artichokes, mushrooms, butternut crisps, toasted pine nuts and pumpkin seeds, truffle cheese sauce	R180
BEEF RIB EYE Bordelaise sauce, bone-marrow croquettes, asparagus, braised pearl onions, shoestring fries	R290
PORK BELLY Potato fondant, apple celeriac slaw, date purée, butternut, miso, salted caramel	R195
BEEF FILLET AND SHORT RIB Smoked potato mash, pea and mint ragout, onion petals, roasted oyster mushrooms, porcini cream sauce	R275
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)	R35
HAND-CUT CHIPS	R35
PARMESAN POTATO MASH	R35
GRILLED ASPARAGUS	R39
SUMMER RICE SALAD	R35

Chapter 05

DESSERTS

SORBETS Raspberry sorbet, granadilla sorbet, passionfruit dust, fresh granadilla, berries, berry dust, vanilla crumble	R65
CRÈME BRÛLÉE Vanilla bean crème brûlée, fresh summer berries, chocolate pearls, raspberry dust	R85
PANNA COTTA Amarula, hazelnut praline, chocolate drops, banana cream, infused whisky caramel sauce	R75
CHOCOLATE TART Vanilla bean ice cream, butterscotch whisky sauce, hazelnut praline	R70
CHEESECAKE Chocolate sauce, caramel ice cream, berries, mini chocolate whispers	R90
CHEESE PLATTER Selection of local cheese tasters, roasted grape jam, fresh grapes, berries, melba crisps	R145