

Chapter 01

SUSHI BAR

CALIFORNIA ROLLS (8 pcs)	
Salmon or tuna	120
Prawn or linefish	105
Veg	85
FASHION SANDWICHES (8 pcs)	
Salmon or tuna	115
Prawn or linefish	105
Veg	85
SALMON ROSES (6 pcs)	130
RAINBOW ROLLS (8 pcs)	
Salmon or tuna	115
Prawn or linefish	105
RAINBOW SCALLOPS	325
TENAKA (hand roll)	
Salmon, tuna, prawn or linefish	135
Veg	115
SUSHI SALAD	125
RAINBOW PRAWN TEMPURA ROLL with cream cheese	185
SASHIMI (each)	
Salmon, tuna or linefish	39
DEEP FRIED FUTO MAKI	
Salmon, tuna or linefish	130
Veg	95
CRUNCH ROLL (8 pcs)	
Salmon, tuna, prawn, linefish or veg	140
TERIYAKI ROLL (8 pcs)	
Salmon, tuna,	165
Prawn or linefish or veg	155
BAMBOO OYSTER (4)	95
MAKI OYSTER (4)	135
TEMPURA (4 × 4)	135
4 teriyaki rolls, 4 rainbow prawn tempura topped with tempura prawn	
NEW STYLE SASHIMI	
Salmon, tuna or linefish	160
NIGIRI (each)	
Salmon or tuna	40
Prawn or linefish	35
TOJO PLATTER (mixed) (15 pcs)	275
TOJO PLATTER (salmon / tuna only)	310
HARBOUR HOUSE PLATTER (mixed) (30 pcs)	515
HARBOUR HOUSE PLATTER (salmon / tuna only)	555

Chapter 02

STARTERS

FISH SOUP	115
Rich seafood broth, with prawn, linefish, mussel, fennel bulb, saffron aioli, crispy lace bread.	
CRISPY DUSTED CALAMARI	110/185
Rocket, spring onions, green olives, anchovy and caper sauce tartare.	
WEST COAST MUSSELS	110/180
Steamed in white wine, garlic, onion, garden thyme, cream and toasted ciabatta.	
MARINATED CEVICHE	125
A light salad of fresh fish, prawns, calamari and mussels, dressed with lime and coriander, bella rosa tomatoes, roast peppers, cucumber and red onion.	
PRIME BEEF CARPACCIO	125
Thinly sliced beef fillet, topped with mushroom carpaccio and parmesan shavings, tomato concasse and parsnip puree.	
POTATO & PARMESAN GNOCCHI	125/185
Grilled artichokes, mushrooms, pine nuts, sage and a truffle parmesan sauce with roast butternut.	
STEAK TARTARE	145
Beef fillet diced dressed in marie rose sauce, with toasted ciabatta and baby leaves.	
FRITTURA MISTO	150
Crispy fried calamari, prawns, lemon.	

Chapter 03

SALADS

GREEK VILLAGE SALAD	110
Bella rosa tomatoes, cucumber, green pepper and red onion tossed in oregano and lemon-infused extra virgin olive oil, marinated black olives, caper berries and feta.	
HOUSE SALAD	125
Rocket, crispy bacon, bella rosa tomatoes, avo and parmesan salad, with a wholegrain mustard vinaigrette and fresh herbs, garlic croutons, green peas, basil mayo and a soft boiled egg.	
BETROOT CARPACCIO	90
Thinly sliced beetroot with hazelnut mustard dressing, crispy fried goats cheese truffles, toasted hazelnuts, shaved celery stalk, golden beets, crisp pear beetroot slaw.	

Chapter 04

MAINS

SAUTÉED SMOKED PAPRIKA CALAMARI	125/215
Tossed in olive oil with black olives, capers, lemon zest, garlic, chilli and a fresh summer rice salad.	
GRILLED PRAWNS	325
Pan fried in garlic, piri piri, lemon and bay leaves and a tomato and red onion salad, with chips or summer rice salad.	
GRILLED CAPE CRAYFISH	SQ
With chips or summer rice and aioli, basil mayo and fresh lemon.	
SEAFOOD PASTA	230
Linguine with a selection of seafood, calamari, mussels, prawns and line fish in a creamy parmesan sauce.	
GRILLED SIRLOIN	275
GRILLED FILLET	295
Served with pressed potatoes, mushroom mousse, cured carrots, grilled mushrooms and Bordelaise sauce.	
RACK OF LAMB	295
Lamb cutlets, with a fresh herb and nut crust, sauteed spinach, roasted root vegetables, garlic and pea puree and light lamb jus.	
SEAFOOD SELECTION	SQ
Grilled crayfish, tiger prawns, West Coast mussels, fresh line fish and tender calamari tubes. Served with summer rice salad, aioli, basil mayo and fresh lemon.	

Chapter 05

DESSERT

CLASSIC CRÈME BRÛLÉE	75
Made with Madagascan vanilla.	
GRATINATED LEMON TARTLET	85
Marshmallow, shortbread crumb, pistachio dust and toasted meringues.	
TRIO OF SORBET	80
With caramelised fruits, wild flowers and pistachio dust.	
AMARETTO YOGHURT PANNA COTTA	80
With candied citrus, caramelised ruby grapefruit, orange. Served with freshly squeezed orange juice	
NEW YORK-STYLE BAKED CHEESE CAKE	90
With caramel ice cream and mini meringues.	
CHOCOLATE TART	85
Chocolate tart with butterscotch, hazelnut praline powder and ice cream	