

Chapter 01

SUSHI BAR

CALIFORNIA ROLLS (8 pcs)	
Salmon or tuna	110
Prawn or linefish	98
FASHION SANDWICHES (8 pcs)	
Salmon or tuna	110
Prawn or linefish	99
Veg	80
SALMON ROSES (6 pcs)	125
RAINBOW ROLLS (8 pcs)	
Salmon or tuna	115
Prawn or linefish	105
TENAKA (hand roll)	
Salmon, tuna, prawn or linefish	105
Veg	75
SUSHI SALAD	125
RAINBOW PRAWN TEMPURA ROLL with cream cheese	135
SASHIMI (each)	
Salmon, tuna or linefish	39
DEEP FRIED FUTO MAKI	
Salmon, tuna or linefish	130
Veg	90
CRUNCH ROLL (8pcs)	
Salmon, tuna, prawn or linefish or veg	135
TERIYAKI ROLL (8pcs)	
Salmon, tuna, prawn or linefish or veg	135
TEMPURA (4 4)	125
4 teriyaki rolls, 4 rainbow prawn tempura topped with tempura prawn	
NEW STYLE SASHIMI	
Salmon, tuna or linefish	160
NIGIRI (each)	35
TOJO PLATTER	265
4 rainbow rolls, 3 tuna, prawn or line fish maki, 4 tuna, prawn or line fish california rolls, 4 tuna, prawn or line fish nigiri or 2 salmon nigiri	
TOJO PLATTER <i>only salmon</i>	295
OYSTERS	SQ
HARBOUR HOUSE PLATTER	485
8 salmon fashion sandwiches, 6 tuna, salmon, prawn or line fish maki 6 tuna, salmon, line fish or prawn sashimi, 2 prawn nigiri, 4 rainbow rolls, 4 tuna, prawn or line fish california rolls	
HARBOUR HOUSE PLATTER <i>only salmon</i>	525

Chapter 02

STARTERS

FISH SOUP	115
Rich seafood broth, with prawn, linefish, mussel, fennel bulb, saffron aioli, crispy lace bread	
CRISPY DUSTED CALAMARI	110/175
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 SEAFOOD CEVICHE	115
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	115
Thinly sliced beef fillet, topped with mushroom carpaccio and Pecorino 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, 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 Pecorino 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	125/195
Tossed in olive oil with black olives, capers, lemon zest, garlic and chilli and a fresh summer rice salad.	
GRILLED PRAWNS	285
Pan fried in garlic, piri piri, lemon and bay leaves with chips or summer rice salad and a tomato and red onion salad.	
GRILLED CAPE CRAYFISH	SQ
With chips or summer rice with aioli, basil mayo and fresh lemon.	
SEAFOOD PASTA	215
Linguine with a selection of seafood, calamari, mussels, prawns and line fish in a creamy parmesan sauce.	
GRILLED PRIME CUT BEEF	210
GRILLED PRIME CUT FILLET	275
Served with pressed potatoes, mushroom mousse, cured carrots, grilled mushrooms and bordelaise sauce.	
RACK OF LAMB	225
Rack of Karoo 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 on a summer rice salad, with aioli, basil mayo and fresh lemon.	

Chapter 05

DESSERT

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