

SUSHI BAR

CALIFORNIA ROLLS (8pcs)	
Salmon or tuna	R105
Prawn	R90
Veg	R75
SALMON ROSES (8pcs)	R110
RAINBOW ROLLS (8pcs)	
Salmon or tuna	R115
Prawn	R105
Deluxe Veg	R85
PRAWN KISS (4pcs)	
Avo roses, prawn, sesame, sweet chilli, teriyaki	R40
RAINBOW PRAWN TEMPURA ROLL	
With cream cheese	R175
SASHIMI (each)	
Salmon or tuna	R39
TEMPURA EIGHT (8pcs)	
4 teriyaki rolls, 4 rainbow rolls, topped with tempura prawn	R195
NEW STYLE SASHIMI	
Salmo or tuna	R138
NIGIRI (each)	
Salmon, tuna or prawn	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

STARTERS

OYSTER	
Natural	R35
Mignonette	R36
Lemon granita	R36
SMOKED MACKEREL PÂTÉ	R70
Vetkoek, onion marmalade, lump fish roe	
SCALLOP	R125
Lightly seared scallop, mango, lime and chilli salsa, Japanese mayo	
PRAWNS	R170
Lemon and herb butter cream sauce or spicy Mozambican sauce, garlic chips, charred ciabatta	
SEAFOOD STACK	R105
Salmon tartare, tempura prawns, caviar, avocado mousse, tomato, cucumber, sweet chilli sauce	
CALAMARI	R90
<i>Fried</i> : rocket, spring onions, green olive, anchovy and caper tartar sauce	
<i>Grilled</i> : olive oil, lemon, chilli, smoked paprika, black olives, caper berries	R105
MUSSELS	R90
Steamed mussels, creamy white wine garlic sauce, ciabatta crisp	
GNOCCHI (V)	R105
Grilled artichokes, mushrooms, butternut crisps, toasted pine nuts, pumpkin seeds, truffle Parmesan sauce	

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

MAIN COURSES

We will be serving the following fish with all the below options : Yellowfin tuna, hake, yellowtail, kingklip, swordfish, Norwegian salmon

PARSLEY RISOTTO

Hollandaise sauce, preserved lemon, semi-dried tomatoes

Kingklip	R265
Yellowtail	R220
Norwegian salmon	R240

SALSA VERDE

Garlic mash, green beans, soft poached egg, aioli

Kingklip	R245
Yellowtail	R200
Swordfish	R210

LEEK AND PEA RAGOUT

Pickled fennel, mussels, langoustine

Kingklip	R310
Yellowfin Tuna	R280
Hake	R255

CHARDONNAY

Baby vegetables, young potatoes, Chardonnay sauce

Yellowtail	R205
Hake	R195
Norwegian Salmon	R225

MUSSELS

R180

Steamed mussels, creamy white wine and garlic sauce, pancetta crumbs, charred ciabatta

PRAWNS

R325

Lemon and herb butter cream sauce or spicy Mozambican sauce, garlic chips

CALAMARI

R195

Fried: rocket, spring onions, green olive, anchovy and caper tartar sauce

Grilled: olive oil, lemon, chilli, smoked paprika, black olives, caper berries

GRILLED CRAYFISH

SQ

Roasted garlic aioli, lemon

SEAFOOD PASTA

R225

Handmade pappardelle, selection of calamari, mussels, prawns and linefish, creamy Parmesan sauce

GNOCCHI (V)

R105

Grilled artichokes, mushrooms, butternut crisps, toasted pine nuts and pumpkin seeds, truffle Parmesan sauce

ROASTED KING OYSTER MUSHROOM (VE)

R145

Gremolata, hummus, roasted king oyster mushroom, tenderstem broccoli, lentil croquettes, roasted cherry tomatoes

RIB EYE

R260

Bordelaise sauce, bone marrow croquettes, asparagus, braised pearl onions, shoestring fries

PORK BELLY

R215

Potato fondant, apple celeriac slaw, date purée, butternut, miso salted caramel

SEAFOOD SELECTION (SMALL / LARGE)

R1095

Langoustines, prawns, Chardonnay mussels, linefish, fried and grilled calamari tubes, fried fish goujons

R1465

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SALADS

TOMATO (V)	R125
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 onion, green peas, soft boiled egg, wholegrain mustard dressing, basil mayo	
PRAWN	R190
Miso grilled prawns, pickled ginger, mint, chilli, papaya, coconut flakes, avocado, lemongrass	
CHICKEN CAESAR	R95
Grilled chicken breast, cos lettuce, Caesar dressing, anchovies, garlic and herb croutons, deep fried soft boiled egg, Parmesan shavings	

SIDES

VEGETABLE SELECTION	R45
HAND CUT CHIPS	R35
PARMESAN POTATO MASH	R35
RICE SALAD	R35
GREEN SALAD	R45

DESSERTS

HARBOUR ETON MESS	R70
Raspberry sorbet, wild strawberry meringue, white chocolate mousse, almonds, macerated strawberries	
CRÈME BRÛLÉE	R80
Vanilla bean crème brûlée, berries, chocolate pearls, raspberry dust	
CHEESECAKE	R95
English toffee ice cream, mini chocolate whispers, vanilla crumble	
CHOCOLATE CREMEAUX (VE)	R80
Dark chocolate and coconut cream mousse dome, passion fruit sorbet, hazelnut praline, and toasted coconut flakes	

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