

APPETIZER

'Oyster Shots' – we dare you....	
Russian – Vodka	R 45
Mexican – Tequila	R 52
Fresh oyster, lemon juice and drops of Tabasco	
Fresh West Coast Oysters from our tank	R 27
Some oysters may have a creamy texture due to warmer water conditions	
Top with Red Onion Vinaigrette	R 8
Fresh Mussels in the Shell (W/A)	R 69
Creamy garlic / Garlic butter / Marinara sauce	
Smoked Cape Snoek Paté	R 69
Tavern speciality. Melba toast and apricot preserve	
Calamari Strips	R 69
Pan fried, garlic butter or lemon butter	
Escargot	R 79
Creamy garlic sauce or garlic butter	
Halloumi	R 67
Sweet chilli, lemon wedge	
Halloumi & Mushroom	R 79
Sweet chilli, lemon wedge	

FRESH SALADS

Greek Style	R 75
Feta, olives, leafy greens, tomato, cucumber, onion	
Grilled Cajun Chicken	R117
Leafy greens, feta, olives, peppadews	
Grilled Cajun Calamari	R117
Leafy greens, feta, olives, peppadews	
Grilled Prawns (W/A)	R169
Drizzled with Tzatziki on leafy greens, cucumber, onion	
Caprese (W/A)	R 89
Skewered bocconcini mozzarella balls, fresh tomato, basil pesto	
Beetroot & Bocconcini Mozzarella (W/A)	R 94
Infused with raspberry vinaigrette, leafy greens, topped with toasted pumpkin seeds, drizzled with a citrus cilantro dressing	
Biltong & Blue Cheese	R139
Crumbed blue cheese, freshly sliced biltong, peppadews, leafy greens	

LIGHT TACKLE & PLATTERS

Chicken Livers	R 79
Peri peri or prego or BBQ, rice or chips	
Pita - Chicken or Beef Strips	R 89
Spicy Portuguese or basil or prego sauce, lettuce, red pepper in a crispy pita pocket	
Crumbed Chicken Strips Basket	R 89
Chips or salad, sweet chilli or BBQ sauce	
Spicy Crumbed Chicken Winglet Basket	R 79
Chips or salad, sweet chilli or BBQ sauce	
Sailor's Variety Basket	R159
Crumbed chicken strips, cheese-corn samoosa, beef samoosa, chips or salad, sweet chilli or BBQ sauce	
Pita & Humus Platter	R139
Pita, humus, tzatziki, peppadews, feta, olives, cucumber, beetroot infused with raspberry vinaigrette	

MAIN MEALS

~ Select main meals (excluding platters) served with your choice of rice or chips or green salad  
~ Swop out one of the above for mixed veg R6 extra  
~ TAKE NOTE: No Half Portions of starch, salad and/or veg allowed and extra sauces will be charged for  
~ To share a meal R35 extra - allowed only on main meals

FISH & SHELLFISH

Linefish	*SQ
Daily variety available	
Espetada Butterfish or Kingklip	*SQ
– on a hanging skewer	
flame grilled and basted with our own special basting	
(Please allow min. 45 minutes for prep)	
Hake	R115
Pan grilled (NOT deep fried), lightly seasoned, tartare sauce or lemon or garlic butter	

Fresh Mussels in the Shell (W/A)	R145
- If it's not fresh, it's not available	
Garlic butter or creamy garlic or marinara sauce, with a bread basket	
Calamari Strips	R149
Pan grilled, light crumbed seasoning, lemon or garlic butter or tartare sauce	
Patagonian Calamari	*SQ
Pan fried with chorizo and drizzled with lemon butter	

Prawn & Chicken Curry (W/A)	R185
- A winning recipe for all seasons	
Mild Indian spices and creamy coconut tomato base with rice	
Grilled Prawns	R339
On a bed of rice, lemon butter, garlic butter, peri-peri sauce or spice it up Cajun style	

Crayfish (W/A) Rock Lobster	*SQ
Seasonal, pan grilled, with lemon butter, chips or rice	



\*Sensitivity to high Iodine levels in fish may cause indigestion when eaten simultaneously with other rich foods

SKILLET 'GRILL

Portuguese Style Peri-Peri Chicken	R175
– Tavern Speciality	
Marinated, flame grilled – as tasty as in the “good old Lourenço Marques”, served with our own made Thirsty Chilli Sauce (Please allow min. 45 minutes for prep)	
Chicken Schnitzel – we prepare our own	R139
Topped with cheese or mushroom or pepper sauce	
Rump Steak 300g	R155
Matured, flame grilled, with our own made basting sauce	

	<i>Pork</i>	<i>Rump</i>
<b>Pork Neck or Rump Espetada</b> .....	<b>R153</b>	<b>R183</b>
On a hanging skewer, flame grilled, basted with our own special basting		
<b>Pork Belly Ribs</b> .....		<b>R199</b>
Flame grilled with our special basting sauce (Please allow min. 45 minutes for prep)		
<b>Vegetable &amp; Red Kidney Bean Medley</b> .....		<b>R115</b>
Fresh vegetables and red kidney beans on rice or couscous, mild Indian spices, creamy coconut tomato base or sweet & sour		

PAN COMBOS

Pan o' Prawns	R555
A whole lot of them.... rice, chips, lemon butter, garlic butter, peri-peri sauce	
Pot O' Mussels (W/A)	R299
- If it's not fresh, it's not available	
Fresh Mussels served with creamy garlic or garlic butter or marinara sauce, served with a bread basket	
Solo Dive	R258
- Fresh Mussels in the Shell (W/A)	
Creamy Garlic, Garlic Butter, Marinara	
- Pan fried Calamari Strips	
- Medium Prawns	
- Rice & Chips	
- Choice of 2 Sauces	
Lemon Butter, Garlic Butter, Tartare, Peri-Peri	
Deep Sea Odyssey	R555
- Fresh Mussels in the Shell (W/A)	
Creamy Garlic, Garlic Butter, Marinara	
- Pan fried Calamari Strips	
- Medium Prawns	
- Selected Line fish (Other line fish at additional cost)	
- Rice & Chips	
- Choice of 3 Sauces	
Lemon Butter, Garlic Butter, Tartare, Peri-Peri	

ON TOP

Annabell's Homemade Thirsty Sauce	R 32
Prego Sauce	R 35
Sauce	R 29
Cheese Sauce, Creamy Pepper, Creamy Mushroom, Creamy Garlic, Peri-Peri	
Sweet Chilli / Tartare	R 20
Hummus / Tzatziki	R 32
Lemon Butter / Garlic Butter	R 22
Cheese Slice	R 14
Egg	R 10
Bacon	R 25
Avo (W/A)	*SQ

ON THE SIDE

Mixed Veg	R 39
Green Salad or Chips	R 36

BUILD YOUR OWN PLATTER

Prawns	R120
Calamari Strips	R 60
Spicy Crumbed Chicken Winglets	R 60
Crumbed Chicken Strips	R 60
Grilled Bacon Wrapped Jalapeno's	R 45
Beef Samoosa	R 40
Cheese-Corn Samoosa	R 40
Crumbed Mushrooms	R 32
Beer Battered Onions Rings	R 35

BURGERS

Beef, chicken or veggie, served with chips or salad

Crew Burger	R 89
Cheese Burger topped with cheddar cheese	R 95
Chilli Burger topped with Thirsty Sauce	R109
Two Cheese Chilli Bacon Burger	R119
Topped with feta and cheddar cheese, bacon and chilli	
Bacon & Guacamole Burger	R119
topped with bacon and a dollop of guacamole	
Prego Steak Roll	R 89

SWEET TEMPTATIONS

We create and bake our own desserts

Malva Pudding	R 65
A traditional South African dessert freshly baked, topped with custard	
Chocolate Mmmousse	R 50
Panacotta & Frozen Berries	R 45
Topped with a berry compote	
Vanilla Ice Cream and Chocolate Sauce	R 39
Milkshake	R 42
Strawberry / Chocolate / Lime / Bubblegum	
Speciality Shake	R 69
Captain's Shake (with Stroh Rum)	
You've got to be moored ⚓ for this one.....	
And you've got to be "over 18"	
Affogato	R 45
Espresso over vanilla ice cream	
Dom Pedro	R 45
Irish Coffee	R 45





## MENU

LI BAR - ASK YOUR WAITRON  
you will even come back for more!

ILL be added to bills of 5 persons or more

## WINE SELECTION

WINE CORKAGE: R59 per 750ml or part thereof - with main meals only.  
We do not allow corkage on wine that is available on our wine list.

### — DRY/OFF-DRY WHITE —

Villiera Sauvignon Blanc	R189
Laborie Sauvignon Blanc	R180
Durbanville Hills Sauvignon Blanc	R165
Franschhoek Cellar Sauvignon Blanc	R149
Porcupine Ridge Sauvignon Blanc	R145
Two Oceans Sauvignon Blanc	R106
Boschendal 1685 Chardonnay	R235
Lourensford River Garden Chardonnay	R159
Kleine Zalze Chenin Blanc	R159
Bellingham Pear Tree Chenin Blanc	R106
Boschendal Boschen Blanc	R138
Buitenverwachting Buiten Blanc	R159
Graca	R110

### — SEMI SWEET WHITE —

Leopard's Leap Lookout Chenin Blanc	R135
Bellingham Legacy	R110

### — ROSÉ/BLANC DE NOIR —

Darling Pajama Bush Rosé	R155
Kanonkop Kadette Pinotage Rosé	R169
Lourensford River Garden Rosé	R159
Graca Rosé	R110
Boschendal Blanc de Noir	R140

### — RED WINES —

Franschhoek Cellar Merlot	R175
Villiera Merlot	R199
Two Oceans Cabernet/Merlot	R106
Villiera Cabernet Sauvignon	R229
Kanonkop Kadette Pinotage	R270
Anvil Shiraz	R198
Kanonkop Kadette Cape Blend	R235
Nederberg Baronne	R155

### — BUBBLY —

Boschendal Grande Cuvée Brut	R365
Durbanville Hills Sauvignon Blanc	R180
JC Le Roux Sauvignon Blanc Dry	R180
JC Le Roux Le Domaine	R180
JC Le Roux La Fleurette Rosé Semi Sweet	R180

### — HOUSE WINE —

Stellenrust Sauvignon Blanc 375ml	R 59
Drostdy Hof Extra Light 375ml	R 55
Stellenrust Simplicity Red Blend 375ml	R 59

### — WINE PER GLASS —

Two Oceans Sauvignon Blanc/Cab Merlot	R 28
Natural Sweet White	R 28

## BEVERAGES

<b>Sodas</b> 300ml	R 20
Coca Cola, Coke Light, Coke Zero, Sprite, Sprite Zero, Crème Soda, Sparberry, Fanta Orange, Lemon Twist, Granadilla Twist, Stoney	

<b>Sodas</b> 500ml	R 25
Stoney Zero	

<b>Mixers</b> 200ml	R 19
Lemonade, Lemonade Zero, Soda Water, Dry Lemon, Tonic Original, Pink Tonic, Tonic Zero, Gingerale, Gingerale Zero	

<b>Soda Floats</b>	R 36
Your choice of flavour topped with ice cream	

<b>Appletizer / Grapetizer Red</b>	R 28
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<b>Sparkling Juice</b> Selected flavours	R 23
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<b>Fresh Juice</b> by the glass	R 16
Orange, Mango, Cranberry Cherry	

<b>Rock Shandy / Steelworks</b>	R 45
Zero options available	

<b>Tomato Juice</b>	R 30
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<b>Flavoured Ice Tea</b> Peach / Lemon	R 24
<b>Mineral Water Still / Sparkling</b> 500ml	R 17
<b>Mineral Water Sparkling</b> 1L	R 25
<b>Mineral Water Still</b> 1.5L	R 33
<b>Red Bull Energy Drink</b>	R 39
<b>Monster Energy Drink</b>	R 39

### — COFFEE & TEA —

<b>Freshly Ground Coffee Beans</b>	
Americano/Decaf	R 25
Espresso Single	R 21
Espresso Double	R 25
Cappuccino	R 29

<b>Tea Ceylon or Rooibos</b>	R 25
<b>Hot Chocolate</b>	R 29

\*We have a variety of beers, ciders, coolers, spirits, liqueurs and aperitifs - please ask your waitron



Old Harbour • Gordon's Bay

## MENU

BILTONG & CHILLI BAR - AS  
You won't regret it and you will ev

\*A service charge of 10% will be added to