

# THE OCEAN TERRACE MENU

## LIGHT MEALS

### Mushroom Schnitzel (vg) 220

Panko crumbed black mushroom, grilled asparagus, sweet red onion, fresh rocket, garlic aioli

### Tandoori Chicken Wrap 220

Baby lettuce greens, coriander mayo, carrot and onion sambals

### Fish Croquettes 220

Crumbed Salmon and linefish, pear, walnut and rocket salad, lime mayonaise

### Crispy Calamari 220

Sauce tartare, rocket, fresh lemon

### House Cured Salmon 240

Avocado, rocket and mint salad, red onion, horseradish cream

### Pukka Lamb Sandwich 290

Traditional Natal curry, sambals, fries

### Bobotie Spring Rolls 190

Curried raisin beef, crisp pastry, pear chutney

### Beef Burger (200g) 220

Fries, side salad

## WOOD-FIRED PIZZAS

Pizzas are served to your table as they come out the oven to ensure quality

### Focaccia 140

Garlic, olive oil, herbs

### Margherita 190

Napolitana sauce, Fior di Latte, Grana Padano, basil

### Gamberi 340

Mozzarella, prawns, zucchini, salsa verde, chilli

### Capricciosa 250

Mozzarella, artichoke, salami, mushroom, olives

### Butter Chicken 220

Mozzarella, fresh coriander, crispy onions

### Pulled Lamb 290

Caramelized onions, goat's cheese, rocket

### Marinated Steak 250

Mozzarella, BBQ sauce, mushrooms, green peppers

## SUSHI

### Norwegian Salmon Rolls (eight pieces) 170

Spicy mayonnaise, spring onion, toasted sesame seeds, teriyaki sauce

### Rainbow Rolls (eight pieces) 160

Salmon, tuna, prawn or vegetarian

### Fashion Sandwich (six pieces) 160

Salmon, tuna, prawn or vegetarian

### Seared Salmon Sushi Salad 250

Lettuce, radish, cucumber, avocado, red onion, pickled ginger and soya dressing

### Absolute Beachfront (eight pieces) 190

Avocado, deep fried prawns, teriyaki sauce

### Nigiri (four pieces) 160

Salmon, tuna, prawn or vegetarian

### Sashimi (six pieces) 160

Salmon or tuna

## SALADS

### Chicken Caesar 240

Cos lettuce, Parmesan, anchovy dressing, croutons

### Wood-Roasted Eggplant (v) 220

Toasted pumpkin seeds, goat's cheese, burnt butter dressing, crisp seeded flatbread

### The Greek (v) 190

Cucumber, tomato, red onion, olives, feta, garlic focaccia

### Quinoa Salsa Salad (vg) 240

Cucumber, spring onion, peppers, diced pineapple, lime and mint dressing

### On The Rocks 250

Crispy spinach, chicken, prawns, calamari, julienne veg, spicy Asian dressing

### Prawn and Avocado 250

Lettuce, tomato, cucumber, Marie Rose sauce

(v) vegetarian | (vg) vegan | (gf) gluten-free

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## CURRY BUFFET

Available Monday - Sunday for dinner only  
and Friday - Sunday for lunch and dinner

550

### Starters

Potato Samosas, Chilli Bites, Chicken Tikka,  
Shish Kebabs

### Main Course

Traditional Natal Lamb, Minced Beef Vindaloo, Butter  
Chicken, Singaporean Fish, Chicken and Prawn,  
Biryani, Chana Masala, Spiced Dhal, Mushroom and  
Pea Curry, Sugar Bean Curry

Served with papadum, roti, steamed basmati,  
traditional accompaniments

### Dessert

Gulab Jamun with Kulfi Ice Cream

Or

Saffron Soji, Cinnamon Milk, Almond Praline

## SEAFOOD

### Portuguese Style Grilled Prawns 420

Tomato braised rice, garlic, peri-peri sauce, side salad

### Baby Crayfish 590

Grilled or Thermidor, Mediterranean rice, peri-peri,  
fresh lemon

### Classic Fish and Chips 240

Warm tartare, minted crushed peas, fries, fresh lemon

### Linefish Princess 390

Grilled prawns, warm green beans,  
pea and spinach salad, garlic cream

### Prawn Linguine 420

Roast pepper, garlic, tomato, fresh chilli, white wine

### Crayfish & Prawn Rigatoni 490

Panfried crayfish, prawns, mushrooms,  
white wine garlic cream, rocket

### Ocean's Catch 340

Plain grilled fish of the day, roasted vegetables, fries,  
fresh lemon

## SHARING PLATTERS

### Seafood Platter 1190

Linefish, prawns, mussels, calamari, crayfish

### Meat Platter 990

BBQ sliced fillet steak, pork ribs, lamb shish kebabs,  
chicken strips, onion rings, fries

## MEAT

### Citrus Braised Lamb Shank 320

Buttered mashed potatoes, green beans,  
roasted cauliflower, young tomato salad

### Captain's Steak 490

Grilled baby crayfish, garlic parsley cream, fries,  
roasted vegetables

### Fillet Steak (250g) 320

Carrot purée, wilted spinach, exotic mushroom jus, fries

### Pork Ribs on the Bone 290

Smoked BBQ sauce, coleslaw, smoked beans, fries

## POULTRY

### Peri-Peri Chicken 320

Whole baby chicken, side salad, fries or savoury rice

### Grilled Chicken Espetada 290

Garlic flat bread, baba ganoush, tzatziki, salad greens,  
garlic and parsley cream

### Confit of Duck 250

Quinoa and lentils, orange segments, pea purée,  
orange jus

## VEGETARIAN AND VEGAN

### Flame-Roasted Beetroot (v) 220

Ciabatta, goat's cheese whip, almonds,  
sweet and sour dressing

### Crispy Soy Garlic Tofu (vg) 295

Crisp tofu, spring onion, soya sauce, sesame oil, garlic,  
chilli, sesame seeds, sticky rice

### Quinoa, Avocado, Black Bean Wrap (v) 240

Red and white quinoa, Mexican salsa,  
sweetcorn, guacamole

### Spiced Butternut, Lentil Curry (vg, gf) 240

Coconut cream, green beans, fresh coriander,  
green chilli, steamed basmati

## EXTRAS

### Cheddar Cheese 30

### Bacon 40

### Side Seasonal Vegetables 40

### Creamed Spinach 40

### Side Salad 30

### Mornay Sauce 40

### Garlic Parsley Cream 40

### Mushroom Sauce 40

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