

DRYD CK

RESTAURANT & TERRACE

KNYSNA, WESTERN CAPE

TERRACE MENU

AVOCADO TARTARE R88

Avocado pear prepared and infused with Tahini, chilli, Bulgarian yoghurt and spring onion. Served with corn chips.

SALMON TARTARE R125

Seasoned with dill, capers, lemon and mustard and prepared raw. Served with bruschetta.

BABA GHANOUSH R68

Our take on this delicacy of the Levantine. Mashed, cooked eggplant mixed with Tahini (sesame seed speciality), olive oil, garlic and various seasonings. Served cold, with some corn chips.

CAPRESE SALAD R58

Tried & tested Italian favourite! Ours is made with imported Danish feta, sweet basil, tomato and a basil pesto reduction.

HARISSA MUSSELS R92

Steamed mussels in a Harissa-based sauce, with white wine, onion, garlic and dill. Served with a rosemary and sea salt baguette.

DECONSTRUCTED LAMB SHAWARMA R120

Succulent slow grilled, spiced lamb strips, served on a pita bread. Served with coriander, tomato and cucumber salsa, hummus and tzatziki.

PRAWN & BROCCOLI SALAD R124

Prawns, off the shell, tossed with almonds, long-stemmed broccoli, Harissa, feta, red onion and green leaves, make up this delectable salad.

MEDITERRANEAN CURRIED PRAWNS AND COUS COUS R165

Succulent curried prawns, off the shell, cooked with lime, chili, cardamom, cinnamon, garlic and coriander. Served on a bed of cous cous.

DRYDOCK

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FISH GOUJONS R88

Mouth-watering deep fried fish strips served with fries, a salad garnish and sauce tartare.

MEDITERRANEAN CHICKEN WRAP R88

Succulent pan-fried chicken breast strips with diced onion, tomato, cucumber, coriander and a minted yoghurt wrapped in a toasted tortilla wrap. Accompanied with shoe string potatoes.

OLD FASHIONED HAKE R105

Line-caught off our coastline, deep fried and served with fries, salad garnish and tartare sauce.

CHICKEN BURGER R88

Lemon and herb flame grilled chicken breast topped with lettuce a slice of tomato and served with shoe string potatoes.

PERI PERI CHICKEN LIVERS R68

Tasty and spicy flavours of Mozambique served with a Portuguese roll.

CHICKEN WINGS R115

Five lightly curried Buffalo wings, with a sweet BBQ basting.

DRYDOCK BURGER R92

Juicy 100% beef patty topped with the usual accompaniments, served with a sun dried tomato mayonnaise and choice of sauce and fries.

GOURMET BURGER R112

Juicy 100% beef patty topped with the usual accompaniments, cheese, avocado pear and bacon. Served with fries.

PREGO ROLL R118

Tender sirloin steak marinated in a Portuguese peri-peri sauce. Served on a Portuguese roll and accompanied with fried onions and shoe string potatoes.