

STARTER

4 KNYSNA OYSTERS

Fresh from our coastline to your table.

or

VENISON CARPACCIO

Thinly sliced fillet of venison, drizzled with olive oil and Balsamic vinegar, Parmesan cheese, mushrooms and rocket.

or

SEAFOOD SOUP

Prawns, line fish, whole West coast mussels, white wine and tomatoes make up this Drydock favorite.

or

CALAMARI RINGS

Calamari rings, dusted with flour and spices, deep fried and served with savoury rice and sauce tartare.

MAIN COURSE

KARAN BEEF SIRLOIN

Prime aged Karan sirloin grilled and basted with a sweet BBQ sauce. Served with vegetables and fries.

or

CATCH OF THE DAY

Brought in through the Knysna Heads daily. Grilled and served with rice, vegetables and lemon butter sauce.

or

WEST COAST MUSSELS

Mussels from Saldanha Bay in a cream, garlic, onion and white wine sauce. Served with bruschetta and lemon wedges.

or

LENTIL PILAF

A warm Moroccan spiced lentil Pilaf, tossed with roasted butternut, red onion, cranberries and Danish feta cheese. Served with rocket and tzatziki.

DESSERT

APPLE BAKE

Warm "Golden Delicious" apples, poached with sultanas and cinnamon, make for a remarkable apple infusion; wrapped in phyllo pastry and served with cream.

or

CHOCOLATE BROWNIE

Served with sensational chocolate sauce, Pecan nuts and cream.

or

ICE CREAM AND SAUCE

Rich and creamy ice cream served with chocolate sauce.