

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

SUSHI PLATTER

Norwegian Salmon California Roll, Yellowfin Tuna Maki, Norwegian Salmon Roses and Yellowfin Tuna Nigiri.

MAIN COURSE

DRYDOCK SEAFOOD PLATTER

A feast of line fish, prawns, West coast mussels and Patagonian calamari. Served with savoury rice, fries and lemon butter sauce.

or

KARAN BEEF FILLET

Aged Karan fillet of beef, grilled and basted with a sweet BBQ sauce and served with vegetables and fries.

or

GRILLED KINGKLIP

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

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

DEEP FRIED CHOCOLATE SPRING ROLLS

If you love chocolate...this is made for you! (Contains nuts)

or

ICE CREAM AND SAUCE

Rich and creamy ice cream served with chocolate sauce.

or

PRIDE OF PORT

De Krans Ruby, De Krans Tawny, L'ormarins LBV. Served with stilton cheese and crostini.