

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

CHICKPEA AND BEET SALAD

Delectable roasted chickpeas and baby beets, served on a bed of spinach chiffonade and tossed with cherry tomatoes, feta cheese and red onion. The salad is dressed with a light lemon & herb vinaigrette.

or

SUSHI PLATTER

2 Piece Salmon California roll + 2 piece Tuna Maki,
+ 2 piece Prawn Fashion Sandwich.

MAIN COURSE

DRYDOCK SEAFOOD PLATTER

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

or

KARAN BEEF SIRLOIN

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

or

GRILLED SEABASS

Dusted with light Cajun spice and served with rice and vegetables and lemon butter.

or

RATATOUILLE ON POLENTA

Stewed brinjal, tomato, onion and peppers. Served on Polenta slices with shaving of Grana Padano cheese.

DESSERT

TIA MARIA CHOCOLATE MOUSSE

Rich chocolate mousse topped with decadent chocolate Grenache. Garnished with nuts.

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.

or

PRIDE OF PORT

De Krans Ruby, De Krans Tawny, De Krans Cape Vintage. Served with stilton cheese and crostini.

