

STARTERS

Calamari		R75
Tender baby tubes deep fried or grilled to perfection.		
Mussels		R75
Fresh mussels served in a creamy garlic sauce.		
Chicken Wings		R65
Baby chicken wings fried till golden brown and served with sweet chilli sauce.		
Sardines		R75
Portuguese Sardines grilled on our flat-top grill with olive oil and rock salt.		
Seafood Soup		R85
A rich, creamy soup of calamari, mussels and shrimp.		
Avocado Ritz (When Available)		R89
Grilled prawns in a delectable seafood dressing served with avocado.		
Springbok Carpaccio		R75
The finest Springbok served with mushrooms, parmesan and a balsamic dressing.		
Smoked Salmon		R85
Slices of freshly smoked Salmon Trout accompanied by avocado, cream cheese and Melba toast.		
Oysters	Live exotic oysters	R18each
Camembert		R75
Only one way to do it – deep fired served with cranberry sauce.		
Brandy flamed Chorizo		R75
Spicy chorizo, fried until golden brown and ignited with brandy.		
Parma Ham and Melon		R89
A gorgeous pairing of two delicate flavours - sweet and juicy melon with smoky slices of Parma ham.		
Crazy Squid Legs (When Available)		R65
<i>A delicious appetizer served with tartar sauce.</i>		

SALADS

Greek Salad **R85**

Traditional and always delicious.

Seafood Salad **R129**

A favourite! Grilled queen prawns, calamari, steamed mussels and fish of the day.

Roquefort Salad **R85**

A creamy blue cheese sauce drizzled over crispy lettuce, red peppers, carrots, croutons, cucumber and cherry tomatoes.

Baby Rocket and Parmesan Salad **R85**

Baby rocket leaves, cherry tomatoes, sun-dried tomatoes, peppadews and rich Parmesan shavings.

Salmon Salad **R99**

Smoked Salmon, cream cheese, olives, boiled egg and spring onion

Calamari Salad **R89**

Grilled calamari tubes, cherry tomatoes, cucumber, avocado and onion.

Thai Chicken Salad **R89**

Chunky chicken breasts grilled with coriander, soya sauce, garlic, chilli and ginger. Served with greens, red pepper, onion and avocado.

Thank you for dining with us!

A standard 10% service charge on tables of 6 or more gues

OCEAN BLUE

— Seafood & Grill —
Est. 1998

All main courses served with a choice of chips or rice or green salad.

SHELLFISH

King Prawn Platter	R269
Grilled in a lemon butter sauce to enhance the flavours of this fine shellfish.	
Tiger Giant Platter	R459
Succulent giant prawns, butterfly grilled to distinction on our flat top grill.	
Langoustine Platter (When Available)	R459
A platter of fresh langoustines are grilled in a lemon butter sauce.	
Prawn and Lobster Combo	R389
A perfect combination of grilled king prawns accompanied by a juicy Lobster. Always a favourite!	
Lobster	R70/100g
A butterfly grilled rock lobster either in a lemon butter sauce or prepared thermidor style. Please note, thermidor requires longer preparation time.	
Platter for One	R399
An ideal platter of grilled calamari, fresh fish of the day, king prawns, creamy garlic mussels and a baby lobster.	
Platter for Two	R799
Half a dozen king prawns, fresh fish of the day, tender calamari tubes, creamy garlic mussels and baby lobster. Perfect for two to share a hearty taste of our finest seafood.	
Shell Fish Platter for Two	R899
A selection of our finest shellfish for two to share. Baby lobsters, tiger giant prawns, king prawns and langoustines.	

CREATING YOR OWN PLATTER

Let our trained waitrons assist you in creating a platter of your dreams with some of our lobsters and giant prawns. Chosen by you and prepared to perfection by us.

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STEAK AND POULTRY

All prepared in a barbeque basting.

Fillet (300g)	R230
Hollandse Beefstuk (300g)	R260
Aged Sirloin Cut (300g)	R169
Lamb shank	R189
T-bone (600g)	R180
Lamb Chops	R189
Grilled Chicken Breasts	R129
SAUCES	R25

Madagascar green peppercorn or creamy mushroom.

GAME

(Subject to availability)

Ostrich	R220
Flame-grilled and served with sautéed peppers and a creamy peppercorn sauce.	
Kudu Steaks	R220
Basted and grilled to perfection. Served with a separate creamy peppercorn and cranberry sauce.	
Springbok	R220
Well-matured loin grilled to perfection. Served with a separate creamy peppercorn and cranberry sauce	
Bushman's Kebab	R220
Ostrich, Kudu and Springbok fillets grilled on a kebab stick. Served with a separate creamy peppercorn and cranberry sauce	
Bushman's Kebab With Prawns or Calamari	R299
Ostrich, Kudu and Springbok fillets grilled on a kebab stick. Served with a separate creamy peppercorn and cranberry sauce	

CURRIES

Served with white rice

Seafood curry	R210
Queen prawns, mussels, calamari and fish of the day in a mild curry spice.	
Prawn Curry	R210
Queen prawns served in a mild curry spice.	

DESSERTS

We have a spectacular choice of cakes and desserts! **R55**
Please ask your waitron for details.

FISH

Fish and Chips	R129
A classic. Deep-fried or grilled in a lemon butter sauce, cajun spice optional.	
Kingklip	R199
A perfectly grilled fillet in a lemon butter sauce, lightly seasoned with our renowned spices.	
Baby Kingklip (When Available)	R220
Highly recommended. Grilled on the bone to enhance the flavours of this delicate fish. Prepared in a lemon butter sauce.	
Sole (When available)	R220
A rich, soft-flaked local fish grilled on the bone.	
Norwegian Salmon	R229
Superbly grilled in an olive oil and lemon juice dressing.	
Fresh Tuna (When Available)	R 199
Flame grilled with olive oil, coriander, peppadews and a hint of garlic.	
Fish of the Day	R175
Our freshest catch of the day cooked to perfection.	
Calamari	R185
Tender baby tubes grilled or deep-fried until golden brown. Cajun spice optional.	
Mussels	R159
Mussels in a creamy garlic sauce.	

COMBOS

Surf and Turf	R185
Succulent lemon buttered prawns or calamari with a flame grilled steak.	
Prawn and Fish of the Day	R185
Half a dozen queen prawns accompany a fillet of grilled fish of the day.	
Calamari and Fish of the Day	R185
An ideal combination of grilled calamari and fresh fish of the day.	
Calamari and Prawns	R185
Grilled tubes of calamari and queen prawns prepared in lemon butter sauce.	

WINE LIST
SAUVIGNON BLANC

Diemersdal Sauvignon Reserve 2016	R295
Full Flavoured Complex Green Herbs Asparagus Balanced Acidity	
Springfield life from stone	R269 Gls R89
A dramatic wine, full of ripe red peppers and passion fruit.	
Uitkyk	R199
A light and dry wine that shows lively, smooth, ripe melon fruit and a whole basket of tropical flavours.	
Diemersdal	R185 Gls R59
Tropica Fruit Crisp Flavours Mineral Character Long Fruity	
Buitenverwachting	R295
The wine has a pale lemon yellow colour and a bouquet reminiscent of guava, hints of gooseberries and an intrusion of green peppers. A dry, full bodied wine a long lingering finish.	
Southern Right	R255
Benefiting from the maritime climate of Walker Bay and picked early for extra freshness, this wine shows minerality and lively acidity with citrus notes and a lengthy chiselled finish.	
KWV	R159 Gls R49
An elegant and complex wine with aromas of lime, green apple and hints of spice. The palate is lively with a crispy acidity and zesty lingering finish.	
Durbanville Hills	R159 Gls R49
A full-bodied wine that dazzles with its grassy bouquet while tropical fruit combines with subtle gooseberry on the palate	
Warwick First lady	R259
Abundance of tropical fruit , pear grapefruit, litchi and green fig on the nose and a Ziginess of fresh acidity that carries through to the palate	
Bochard finlayson	R289
Added to this, the heavy shale clay soil that typifies the Hemel –en Aarde Valley lends an inving tropical tone to the flavour profile of this vintage	

CHARDONNAY

Meerlust

R499

The wood integration is sublime and shows creamy butterscotch flavours intertwined with melon, apricot, peaches and honey.

KWV

R159 Gls R49

Elegant and fresh with aromas of orange blossom, peach and pear with subtle butterscotch undertones. A crisp and zesty finish.

Durbanville Hills

R159 Gls R49

Bold pear aromas on the nose precede a fusion of creamy, sweet ripe citrus and banana flavours on the palate

Diemersdal Unwooded

R189 Glas R65

Apple Sweet Melons Spicy Aromas Flavorfull CreamyTaste

Mulderbosch

R259

Barrelled in French Oak for eight months. Lightly wooded, fruity and dry.

Glen Carlou

R275

Lightly wooded, easy drinking Chardonnay. Compliments any dish

CHENIN BLANC

KWV

R149 Gls R49

Lovely fresh lime cordial, greengage plums and even tropical guava fruit notes populate the palate of this wine. Bracing, fresh acidity.

Uitkyk

R199 Gls 65

Concentrated fruit flavours of guava and pineapple, together with floral notes. Time in wood together with less contact has added nuances of butterscotch nuts.

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SEMI-SWEET WHITE WINES

Theuniskraal Bouquet Blanc

R135 Gls R45

Fresh and sweet with a complexity of fruit flavours and a lingering after-taste.

Neethlingshof Gewurztramiener

R169

A zesty off-dry white wine. Fruity and floral with litchi and rose

Petal bouquet and oriental touch of jasmine and honeysuckle. Spicy flavours on the palate

BLENDED WHITE WINES

Buitenverwachting Buiten Blanc

R149

A remarkably calculated blend of Sauvignon Blanc and Chenin Blanc.

Jordan Chameleon Sauvignon Blanc / Chardonnay

R149

An intriguing blend – grassy, green fig Sauvignon Blanc and zesty, citrus-melon Chardonnay, balanced by a long creamy finish.

Haute Cabriere Chardonnay / Pinot Noir

R229 Gls R75

A delicious blend, just on the Chardonnay side, unoaked and reflecting in a faint Shimmer

ROSÉ & BLANC DE NOIR WINES

KWV Shiraz Rose

R145 Gls R49

Refreshingly fruity, dry but also slightly sweet. Ripe berry flavours dominate initially with the finish being clean and pure due to a crisp acidity.

Buitenverwachting Blanc De Noir

R149

An attractive salmon pink colour. This blend of noble red varieties offers a combination of fresh strawberry & raspberry characters with aromatic peach like flavours.

Boschendal Blanc de Noir

R145

Turkish delight whiffs and cherry stoned flavours compliment this off-dry blend.

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SPARKLING WINES & CHAMPAGNES

KWV Sparkling Cuvee Brut

R199 Gls R45

Rich fruity tropical fruit aromas characteristic of the Chenin Blanc grapes used.
The finish is dry, crisp and refreshing.

Pongraçz

R299 Gls R59

An explosion of pinpoint bubbles, characteristic fine aroma and yeastiness
on the nose followed by the rich complexity, finesse and lingering after taste.

Pierre Jourdan Cuvee Belle Rosé

R299

Made with early picked Pinot Noir grapes mixed with a subtle crisp of Raspberry.

Moet & Chandon

R1200

Meticulous attention to every facet of our unique wine making process and the
unparalleled richness of our vineyards is the key to our legendary style.

Veuve Clicquot

A sweet edged fruity nose gives way to a deep round palate. Complex and delicious. **R 1400**

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RED WINES

MERLOT

Meerlust **R559**

Intense mulberry, damson plum, hints of dark chocolate & spice on the nose. The full bodied palate offers generous ripe, pure Merlot fruit with refreshing acidity, structured yet silky tannins and pronoun length and minerality.

Muratie “Alberta Annemarie” merlot **R279**

Lovely spiciness hints of cinnamon, beetroot and red fruits. Good body and structure with well integrated oak for a lasting finish.

Diemersdal **R249**

Medium-Bodied RedFruits Plums Elegant Tannin Stricture

KWV **R175 Gls R59**

A vibrant merlot with blueberry and mulberry aromas with soft well integrated tannins. This wine has a seamless and lingering finish.

Durbanville Hills **R249 Gls R79**

A wine with a strong mint nose, full of ripeness and subtle oak aromas.

CABERNET SAUVIGNON

KWV **R175 Gls R59**

This vibrant wine has aromas of blueberry, cloves and plum. On the palate the wine is supple and juicy with well integrated tannins and a generous aroma finish.

Allesverloren **R220**

A robust, deep-flavoured dry red brimming with Cabernet character. Matured in oak for 18 months, this robust, opulent wine has the prefect tannic structure.

Alto **R479**

Made by from an aristocratic cultivar, in small quantities and exceptional vintage years. A full-bodied, well-matured wine that boasts favours of cherries, tobacco and dark chocolate.

Springfield Wholeberry **R269**

A velvety wine with softer and classical varietal characteristics.

Meerlust **R599**

Intense cassis, plum and nettle-berry nose. On the palate the wine is full bodied with intense juicy cassis and plum fruit bolstered by refined tannins and fresh natural acidity.

SHIRAZ

KWV

R175 Gls R 59

Medium bodied wine with fresh raspberry and black cherry aromas, complimented by dark chocolate notes. A soft, velvety lingering aftertaste with smokey oak nuances.

Allesverloren

R220

A bountiful, full-bodied dry wine in the traditional Rhône style. It has the distinctive Shiraz character with a typical smoky, scented bouquet.

Zandvliet

R240

This wine shows a ripe complex nose with flavours of plum, prunes and aniseed with hints of mixed spice. These deep flavours follow through to an integrated yet complex palate with a deep tannic core.

Alto

R479

Aromas of smoked meat, crushed pepper, black berry fruits and hint of vanilla from gentle oak maturation. The dense concentrated palate offers an abundance of currants, cassis and brambles, with a savoury finish.

PINOTAGE

Diemersdal

R255

Lingering flavours of berries, ripe prunes and creamy oak tannins.

Beyerskloof

R189 Gls R59

Always a consistent charmer with its velvety frame and agreeable finish.

KWV

R175 Gls R59

This red wine has upfront strawberry, cherry and raspberry flavours complimented by soft vanilla notes and marzipan on the palate

Jacobsdal

R245

Dry, medium-full complex and delicately rounded with spicy and delicate notes on the nose. A solid streak of mulberry and oak spice rounds it off.

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BLENDRED RED WINES

Jordan Chameleon Cabernet Sauvignon / Merlot **R189**

Rich, plummy Merlot compliments the minty, blackcurrant flavours of Cabernet Sauvignon. The peppery, dark berry fruit of the Shiraz adds a spicy complexity to the blend.

Alto Rouge **R210**

The aristocrat of Cape red wines, dry and medium-bodied with a unique bouquet. Well matured in casks of new French oak.

Roodeberg **R210**

A medium bodied fresh red wine with upfront summer berry aromas, complimented by subtle integrated oak flavours.

Meerlust Rubicon **R759**

Very deep, youthful colour, intense almost purple hue. Very classic Rubicon nose with violets, ripe plum, cedar wood and intense spices.

PINOT NOIR

Haute Cabriere (Unwooded) **R229**

The brilliant red colour is indicative of the elegant red berry aromas, which follow through to the palate showing enticing concentrated ripe cherry and cranberry flavours.

Meerlust Pinot Noir **R539**

The nose has lifted scents of summer fruit, red cherries, strawberry, musky perfume and a distinct minerality

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