

# Black Marlin



SEAFOOD RESTAURANT

A brief history of the Black Marlin Restaurant & Millers Point.

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*Nestled unobtrusively on one of the most scenic coastlines in the Cape, just outside Simon's Town & en-route to Cape Point, you will find the Black Marlin Restaurant.*

In 1814, Mr Thomas Drury had signed for a grant of land, which would later become known as Millers Point, accepting the conditions: "To preserve the dam, the watering place, & the right of way for cattle." Contemplating retirement in 1826 Drury advertised his place, Elsemere Valley, for sale, expounding its virtues as a productive & fruitful place in a high state of cultivation & one best suited for whale fishery in False Bay. Fish could be procured in abundance & it was also well considered for Sea Bathing.

It was sold some two years later to Mr Edmund Miller. In Edmund Miller's time, whaling was a thriving industry & the concrete foundations of Miller's huge cauldrons can still be seen near the tidal pool today. Thankfully those barbaric operations were stopped in the 1850s. It was then taken over by the Molteno family who made considerable alterations to the homestead & dairy farm which is now known as the Black Marlin Restaurant.

Once a whaling station, this historical building ensures the perfect setting for an idyllic lunch or evening dining experience. The garden is a popular choice in the summer months, which offers "al fresco dining" or one may choose to dine within the restaurant. During "whale season"(early July to December), our guests often enjoy their meal whilst watching whales sidling along the coastline. The garden is also home to our 100-year-old Camellia Japonica tree that blooms four different colours (red, pink, white & pink & white).

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*Established as a restaurant since the mid 1960's, the Black Marlin has earned a reputation for its stunning seafood, award-winning wine list, attentive service & incredible views. We now also cater for Year-end functions & wedding receptions.*

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# Breakfast

Served from 09:00 until 11:00

## Scrambled Eggs on Toast

3 scrambled eggs on toast

35

## French Toast

Served with maple syrup & cinnamon sugar

Served with bacon, maple syrup & cheddar cheese

35

49

## Three Egg Omelette

Light & fluffy three egg omelette with freshly chopped herbs.

35

### Omelette Fillings:

Tomato & Onion

10

Cheddar Cheese

12

Cream Cheese

15

Crispy Bacon

20

Ham

20

Mushrooms

20

Peppers

20

## Health Breakfast

49

Layered muesli, plain yoghurt, berry coulis & honey

## Sunrise

49

Two eggs, grilled bacon & pan fried rosa tomatoes, with white or brown toast

## False Bay

69

Two eggs, grilled bacon, pan fried mushrooms & rosa tomatoes served with chips & white or brown toast

## Beverages

Please ask your waiter about our selection of beverages: coffees, teas, fruit juices & milkshakes...

## To Start

<b>Sardines</b>	45
Whole grilled sardines on a bed of lettuce served with a caper & onion dressing	
<b>Snails</b>	49
Served in a garlic butter	
<b>Seafood Chowder</b>	55
A rich & creamy seafood soup made with the finest mussels & clams	
<b>Chicken Livers Peri-Peri</b>	55
Pan fried chicken livers in creamy Peri-Peri sauce, served with fresh brown seed bread	
<b>Prawn Spring Rolls</b>	59
Three lightly steamed prawns, wrapped in a spring roll pastry, deep fried & served with a plum sauce	
<b>West Coast Mussels</b>	69
Fresh black mussels gently steamed open in white wine, cream & garlic sauce	
<b>Cape Malay Fish Cakes</b>	69
Two Malay style fish cakes served with sweet chilli jam	
<b>Calamari Rings</b>	69
Golden fried calamari rings served with rice or chips & our homemade tartare sauce	
<b>Baby Calamari Tubes</b>	75
Grilled baby calamari tubes in a sweet chilli orange & coriander sauce served with rice or chips	
<b>Carpaccio of the day</b> (ask your waiter)	79
Thinly sliced on a bed of lettuce with a ginger & coriander dressing	
<b>Fresh Medium West Coast Oysters</b>	
Freshly shucked oysters served with lemon wedges	(6) 90
& Tabasco sauce	(12) 168

## Salads

<b>Mixed Garden Salad (V)</b>	(half)	(full)
Mixed greens, tomatoes, cucumber, beetroot, sprouts & carrots. Drizzled with a honey & mustard dressing	45	55
<b>Classic Greek Salad (V)</b>	(half)	(full)
Traditional salad with feta, olives tomatoes & greens, drizzled with olive oil & balsamic vinegar	49	59
<b>Beetroot &amp; Goat's Cheese Salad (V)</b>		65
Marinated beetroot served with mixed greens & topped with goat's cheese		
<b>Blackened Chicken Salad</b>		65
Cajun chicken strips, tomato, cucumber, chilli & coriander salsa served with a thick ranch dressing -Jalapeño optional		69
<b>Chicken Caesar Salad</b>		69
Tender grilled chicken strips resting on a bed of greens drenched in our classic Caesar dressing topped with a poached egg, croutons & parmesan -Bacon optional		75
<b>Pear &amp; Gorgonzola (V)</b>		69
Caramelized pear & gorgonzola served on a bed of rocket, drizzled with a blue cheese dressing		
<b>Prawn &amp; Avo Salad</b>		89
5 grilled prawns on a bed of greens, topped with avocado & drizzled with a homemade island dressing		
<b>Seafood Salad</b>		95
A medley of fresh sautéed catch of the day, prawns, clams, mussels & calamari on a bed of greens, topped with our homemade sweet soy sauce dressing		
<b>Seared Tuna &amp; Avo Salad</b>		95
Seared tuna steak & avocado served on a bed of mixed greens		

## Vegetarian

- Vegetable Spring Rolls** 55  
Stir fried vegetables wrapped in a spring roll pastry & served with a chilli & orange butter sauce
- Cape Malay Vegetable Curry** 75  
Seasonal vegetables prepared in our delicious Cape Malay Sauce, served with basmati rice, poppadoms & a selection of sambals
- Mixed Vegetarian Platter** 85  
Two whole peppers, one stuffed with Moroccan cous cous & the other with spinach & feta. Served with a side garden salad & vegetables

## Pastas

Served with your choice of Penne or Tagliatelle

- Pesto Pasta** 69  
Pasta tossed in a pesto sauce
- Prawn Pasta** 99  
Pasta tossed in garlic, olive oil & a hint of chilli topped with 5 queen prawns
- Seafood Pasta** 129  
In a creamy garlic white sauce with mussels, prawns, clams, calamari & catch of the day
- Salmon Pasta** 135  
Norwegian salmon tossed in a creamy garlic & white wine sauce

## From The Sea

All plain grilled items are served with a choice of: Lemon Butter, Garlic Butter or Peri-Peri sauce

<b>Cape Malay Fish Cakes</b>	85
Three Malay style fish cakes with a sweet chilli jam	
<b>West Coast Mussels</b>	95
Cape West Coast black mussels in a creamy white wine sauce served with a garlic bruschetta	
<b>Fish &amp; Chips</b>	99
Deep fried hake fillet in a golden batter served with tartare sauce & a choice of chips, rice or salad	
<b>Calamari Steak</b>	99
Plain grilled served with chips or rice & salad or seasonal vegetables	
Or	
Grilled with cajun spice & topped with minted yoghurt, served with chips or rice & salad or seasonal vegetables	
<b>Calamari Rings</b>	99
Golden fried calamari rings with a homemade tartare sauce, served with chips or rice & salad or seasonal vegetables	
<b>Baby Calamari Tubes</b>	145
Grilled baby calamari tubes in a sweet chilli orange & coriander sauce, served with chips or rice & salad or seasonal vegetables	
<b>Calamari Trio</b>	165
Deep fried calamari strips, deep fried calamari rings & grilled baby calamari tubes. Served with chips or rice & salad or seasonal vegetables	
<b>Millers Point Platter</b>	139
Half portion hake deep fried in our secret batter with 3 prawns, 3 mussels & calamari steak or rings, served with chips or rice & salad or seasonal vegetables	
<b>Catch of the Day</b>	145
Grilled & served with chips or rice & salad or seasonal vegetables	
Or	
Grilled to perfection & topped with three queen prawns	
	159

<b>Grilled Sole</b>	149
Plain grilled & served with chips or rice & salad or seasonal vegetables	
<b>Black Marlin Speciality</b>	165
Cubes of hake wrapped in bacon & grilled on a skewer with a choice of lemon butter, chilli or garlic butter sauce, served with chips, mash or rice & salad or seasonal vegetables	
<b>Cape Malay Seafood Curry</b>	165
Medley of seafood: prawns, mussels, calamari, catch of the day & clams prepared in a Cape Malay curry sauce served with basmati rice, poppadoms & a selection of sambals	
<b>Cape Malay Prawn Curry</b>	165
Deshelled prawns in Cape Malay curry sauce served with basmati rice, poppadoms & a selection of sambals	
<b>Seared Tuna Steak</b>	185
Grilled & served with wasabi mash, soy sauce & seasonal vegetables	
<b>Norwegian Salmon</b>	185
Fresh Norwegian salmon served with a teriyaki sauce, spring onion mash & seasonal vegetables	
<b>Kingklip Skewer</b>	189
Cubes of Kingklip wrapped in bacon & grilled on a skewer with a choice of lemon butter, chilli or garlic butter sauce, served with chips or rice & salad or seasonal vegetables	
<b>Kingklip Du Jour</b>	189
Delicate Kingklip fillet, grilled & served with two succulent king prawns & a trio of sauces	

## *Shellfish*

### **Prawns & Langoustines**

All our delectable shellfish are served with rice or chips & your choice of lemon butter, garlic butter or peri-peri sauce

Queen Prawns	(8) 235
King Prawns	(6) 265
Tiger Giants	(3) 525
Langoustines	(3) 345
	(6) 595



## Platters

All platter items are served with a choice of: rice, chips or mash, as well as salad or seasonal vegetables & your choice of the following sauces:  
Peri-Peri sauce, Tartare sauce, Lemon butter or Garlic butter

### Millers Point Platter

139

Half portion hake, deep fried in our secret batter with 3 prawns, 3 mussels & calamari steak or rings.

### Hake & Calamari Combo

129

Half portion hake fillet in a golden batter & deep-fried calamari, served with tartare sauce  
Or

Full portion hake fillet in a golden batter & deep-fried calamari, served with tartare sauce

159

### Bayside Platter for 1

199

Catch of the day, golden fried calamari rings, 5 prawns & 5 mussels

### Neptune Platter for 2

360

Grilled seafood, which includes 10 prawns, calamari, catch of the day & mussels, served with a trio of sauces

### Wharfside Platter for 1

495

An exciting combination of 2 tiger giant prawns & 4 prawns, mussels, calamari & catch of the day, served with a selection of sauces

### Marlins Spectacular For 2

895

Grilled seafood, which includes 4 tiger giant prawns & 8 prawns, mussels, calamari & catch of the day, served on a bed of rice with a trio of sauces



## Meat & Poultry

<b>Crumbed Chicken Breast</b>		<b>89</b>
Stuffed with feta & spinach, served with mashed potatoes & seasonal vegetables		
<b>Cape Malay Chicken Curry</b>		<b>95</b>
Cape Malay curry served with basmati rice, poppadoms & a selection of sambals		
<b>Grilled Sirloin</b>	200g	<b>115</b>
Choice sirloin steak served with a choice of mashed potatoes, rice or chips & salad or seasonal vegetables	300g	<b>145</b>
<b>Beef Fillet</b>	200g	<b>139</b>
Plain grilled & served with a choice of mashed potatoes, rice or chips & salad or seasonal vegetables	300g	<b>179</b>
<b>Karoo Lamb Cutlets</b>		<b>169</b>
Succulent & tender lamb cutlets glazed with honey & rosemary. Served with mashed potatoes, rice or chips & salad or seasonal vegetables		
<b>Sauces</b>		
Mixed Berry		<b>19</b>
Creamy Mushroom		<b>19</b>
Madagascar		<b>19</b>

## Desserts

<b>Ice Cream &amp; Berries</b>	29
Vanilla ice cream with a seasonal berry compote	
<b>Malva Pudding</b>	45
A Traditional South African baked sponge cake with butterscotch sauce & vanilla ice cream	
<b>Chocolate Mousse</b>	49
This luscious dessert is a foamy chocolate treat	
<b>Crème Brûlée</b>	49
A rich & creamy dessert made the Marlin way	
<b>Cheese Cake</b>	49
Classic baked cheesecake served with a passion fruit coulis	
<b>Angels Delight</b>	49
(Also known as death by chocolate) Baked Belgian chocolate tart with an orange sorbet	
<b>Trio Dessert</b>	69
Malva pudding, Crème Brûlée & Angels Delight beautifully presented & perfect for sharing	
<b>Special Coffees</b>	45
Amarula	
Irish Whiskey	
Kahlua	
Frangelico	
Dom Pedro	