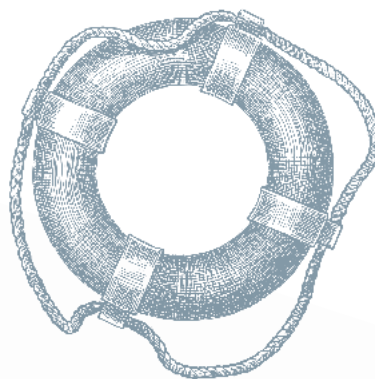


Upstairs @
QUAY FOUR

STARTERS



Soup of the day

made fresh everyday

R45

Seafood Chowder

selected seafood with shaved corn, bell pepper, potato, fresh chives & cream

R55

West Coast Mussels

in a creamy, white wine & garlic sauce

R69

Grilled Baby Calamari

in a Pernod infused prawn bisque

R75

or

Cajun style with a cucumber, pineapple & coriander salsa

R75

Homemade Fishcakes (3)

fresh Norwegian salmon & Kingklip with a mild wasabi mayo

R75

Tempura Prawns (3)

with teriyaki Sauce

R75

Springbok Carpaccio

truffle oil, rocket & shaved parmesan

R79

Fresh Oysters

served the traditional way

R90 (6)

R168 (12)

SALADS

Greek

Side - R49 Full - R59

tomato, cucumber, onion, feta & calamata olives

Pear, Walnut & Blue Cheese

R69

with baby leaves & maple syrup vinaigrette

Caprese

R75

fior de latte, vine ripened tomatoes, rocket & basil pesto

Chicken Waldorf

R75

roasted walnuts, grapes & apples with citrus yoghurt dressing

Seared Tuna

R89

baby leaves with tomato, artichoke, red onion, calamata olives
& egg with a pesto dressing.

Salmon Caesar

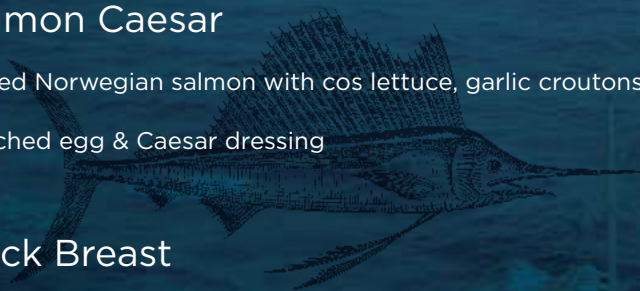
R95

seared Norwegian salmon with cos lettuce, garlic croutons, shaved parmesan,
poached egg & Caesar dressing

Duck Breast

R95

with asparagus, oven roasted sweet potato, baby gem lettuce & a raspberry vinaigrette



SEAFOOD

our shellfish is delicately grilled with lemon & garlic butter or peri-peri basting.



Queen Prawns

R235 (8)

King Prawns

R265 (6)

Tiger Giants

R525 (3)

Langoustine

R345 (3)

R595 (6)

Bayside Platter

R199

3 queen prawns, baby calamari, west coast mussels, catch of the day

Quayside Platter

R295

2 king prawn, 2 langoustines & catch of the day

The North Wharf Shellfish Platter

R345

2 king prawns, 3 queen prawns, 1 langoustine, west coast mussels

Captain's Platter

R450

2 king prawns, 3 queen prawns, 1 langoustine, baby calamari, west coast mussels, catch of the day

Admiral's Platter

R670

2 tiger giants & 2 king prawns, 2 langoustines, catch of the day

**Quay 4 Spectacular
Platter for One**

R595

2 tiger giants & 4 queen prawns, baby calamari, west coast mussels, catch of the day

Platter for Two

R895

4 tiger giants & 8 queen prawns, baby calamari, west coast mussels, catch of the day

West Coast Mussels

in a creamy, white wine & garlic sauce

R95

Catch of the Day

grilled with a lemon butter cream sauce & potato dauphinoise

R145

or

baked with artichokes, tomato, olives, fresh basil & thyme & potato dauphinoise

R149

Grilled Baby Calamari

Cajun style with a cucumber, pineapple & coriander salsa & infused basmati rice

R145

or

in a Pernod infused prawn bisque & infused basmati rice

R149

Grilled Sole

R149

with a lemon butter cream sauce & pesto potato purée

Cape Malay Seafood Curry

R165

fresh seafood selection with fragrant curry spices & coconut cream

& infused basmati rice

Pistachio Nut Crusted Seared Tuna

R185

with buttered asparagus spears, balsamic infused vine ripened tomatoes &

a wasabi mashed potato

Grilled Kingklip

R185

with a lemon butter cream sauce & potato dauphinoise

Baby Kingklip

R185

pan fried with a lemon & garlic butter sauce & served with a garden salad

Norwegian Salmon

R185

teriyaki glaze, black & white sesame seeds, potato dauphinoise & fine beans

VENISON

Gourmet Venison Burger

R95

cambazola, crispy onion rings & hand cut fries

Springbok Shank

R159

red wine, rosemary, thyme & pesto potato purée

Venison & Ale Pie

R165

slow roasted with butter beans, mushrooms, carrots with pesto potato purée

Ostrich Fillet

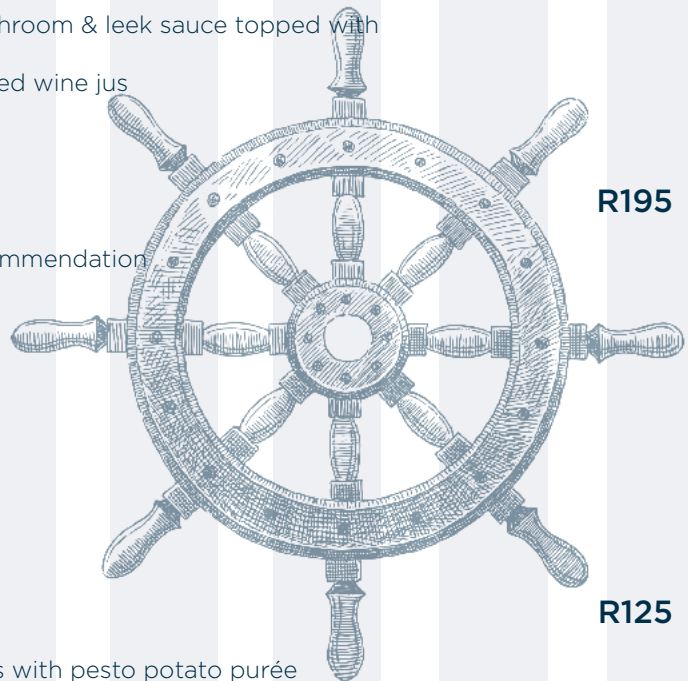
R185

layered medallions with potato rosti , mushroom & leek sauce topped with a red onion marmalade & finished with a red wine jus

Game Platter

R195

a trio of game prepared to the chef's recommendation



POULTRY

Chicken Forestiere

R125

red wine, thyme, bacon & wild mushrooms with pesto potato purée

Peri-Peri Free Range Spatchcock Chicken

R145

hand cut chips & side salad

Duck Breast

R165

sautéed mushrooms, asparagus & wasabi infused potato purée

SOUTH AFRICAN PRIME AGED BEEF & LAMB

Char-grilled Sirloin

R115 (200g) R145 (300g)

Char-grilled Fillet

R139 (200g) R169 (300g)

Prime Rib

R185

600g prime beef sirloin on the bone with coarse salt, coriander
seed & rosemary potato wedges

Rack of Lamb

R189

toasted pistachio nut crusted rack of lamb with lemon infused
fondant potato, mange tout, artichokes & mint jus

Chateaubriand

R159 (200g) R189 (300g)

AAA grade prime beef fillet medallions with brandy flambé,
béarnaise sauce & hand cut fries

SIDE ORDERS

onion rings / steamed rice

R19

fries / grilled mushrooms

R25

seasonal vegetables

R25

Butters

R15

garlic butter / herb butter

Steak Sauces

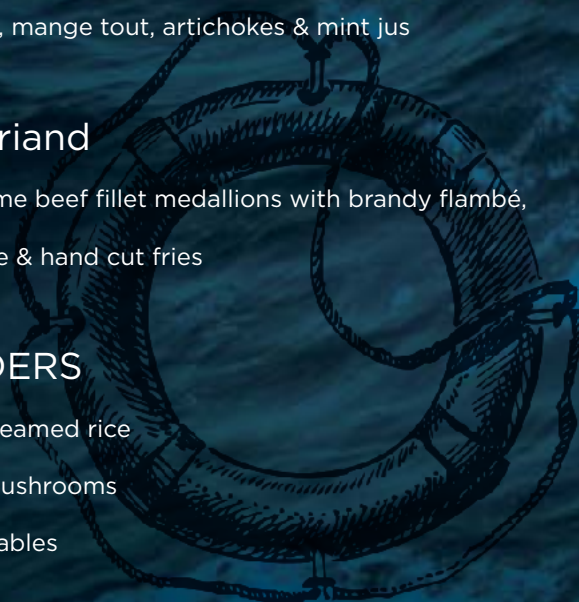
R25

pepper / cheese / mushroom / béarnaise / mustard / peri-peri

Seafood Sauces

R35

Pernod infused lobster bisque sauce / thermidor sauce



VEGETARIAN

Penne Primavera

with aubergine, capers, olives, vine ripened tomato & freshly shaved grana padana

R80

Cape Malay Vegetable Curry

seasonal vegetables in a mild & fragrant curry sauce with infused basmati rice

R85

Risotto of the Day

ask your waiter

R89

Cranberry & Goat's Cheese Tartlets

with a rocket, red onion a parmesan salad, basil pesto & balsamic cream

R95



DESSERTS

Crème Brûlée

vanilla seed

R55

Hot Malva Pudding

crème anglaise

R55

Pavlova

berries & passionfruit crème

R55

Ebony & Ivory

pure decadence

R55

Chocolate Fondant

pistachio Ice Cream

R59

Trio of Dessert

amarula crème brulee, malva pudding, granadilla cheese cake

R85

Mini Dessert Selection

ask your waiter

R15 each

SPECIAL COFFEES

R45

Amarula

Frangelico

Irish Whiskey

Kahlua

Dom Pedro



SUSHI

SASHIMI (3 PIECES)

Prawn
Tuna
Salmon

R55
R55
R55

NIGIRI (2 PIECES)

Avo
Prawn
Tuna
Salmon

R29
R39
R39
R39

SUSHI ROSES

Tuna
Salmon

R55
R55

ROLLS (INSIDE OUT)

Vegetable roll (8)
Rainbow roll (8):
Cucumber & avo inside with salmon & tuna on top
Prawn tempura roll (4):
Cucumber, avo & cream cheese
Prawn roll (8):
Prawn, cucumber, avo & mayo
Spicy tuna & avo roll (8)
Salmon & avo roll (8)
Smoked salmon, avo & cream cheese roll (8)

R39
R69

R69

R75

R75
R75
R89

FASHION SANDWICHES (4 PIECES)

Vegetable
Prawn
Tuna
Salmon

R39
R59
R59
R59

MAKI ROLL (6 PIECES)

Cucumber
Avo
Prawn
Tuna
Salmon

R35
R35
R49
R49
R49

HANDROLL

Vegetable
Prawn, cucumber, avo, mayo
Tuna & avo
Spicy tuna & avo
Salmon & avo

R39
R69
R69
R69
R69



SUSHI PLATTERS

NIGIRI COMBINATION

Roll choice: Salmon & Avo or Spicy Tuna & Avo

Maki choice: Avo Maki or Cucumber Maki

LONGSHOREMAN PLATTER

R99

Salmon Nigiri (6)

Roll (2)

Maki (3)

YEOMAN PLATTER

R109

Salmon Nigiri (3)

Tuna Nigiri (3)

Roll (2)

Maki (3)

BOSUN PLATTER

R135

Salmon Nigiri (3)

Tuna Nigiri (3)

Prawn Nigiri (3)

Roll (2)

Maki (3)

SASHIMI & NIGIRI COMBINATIONS

Roll choice: Salmon & Avo or Spicy Tuna & Avo

SCHOONERMAN PLATTER

R139

Salmon Sashimi (3)

Salmon Nigiri (5)

Roll (4)

YACHTSMAN PLATTER

R145

Salmon Roses (3)

Tuna Sashimi (3)

Salmon Nigiri (2)

Tuna Nigiri (2)

Roll (2)

QUARTERMASTER PLATTER

R169

Salmon Sashimi (3)

Tuna Sashimi (3)

Salmon Nigiri (2)

Tuna Nigiri (2)

Prawn Nigiri (2)

Roll (4)



FREE
WiFi
HOTSPOT

