

# À LA CARTE MENU

## PIZZA


all baked with fresh whole milk mozzarella on a tomato and herb base

**Roasted butternut**  98  
mozzarella, feta and avocado

**Olives and artichokes**  108  
red and green pepper, mushroom, chilli and rocket







**Salami and chorizo**  118  
mushroom, onion and roasted red pepper

**Prosciutto**  128  
and fresh rocket with shaved parmesan

**Barbequed smoked pork ribs**  114  
roasted peppers, onion, paprika and mozzarella

**Tuna and prawns**  122  
mushroom, spring onion and lemon zest

**Toasted sandwiches** 62  
toasted on white, brown, low gi, rye or focaccia bread with fries and salad garnish

**bacon and cheese**   
**cheese and tomato**   
**ham, cheese and tomato**   
**bacon and egg**   
**tuna mayonnaise**   
**chicken mayonnaise**  
**classic club** 


**Whole-wheat and rye**  85  
crispy bacon, brie and avocado roasted chicken with lemon and thyme mayonnaise

**Prime beef or chicken burger** 99  
chargrilled on a toasted focaccia roll with french fries topped with one of the following toppings:  
**mozzarella, avocado, bacon or barbecue sauce** 

## STARTERS

**Soup of the day**  
please ask for today's soup

**Vegetarian tartlet**  
red onion and goat's cheese tartlet with onion marmelade and rocket salad

**Prawn tails**  80  
deep-fried in a tempura and sesame seed crust with soya sauce, pickled ginger and wasabi


**Chicken roulade** 65  
filled with baby spinach and dried apricots on a bed of rocket and spiced citrus dressing

**Smoked trout**  82  
with a mint, chilli, watermelon salsa and red pepper dressing

## SALADS

**Quinoa salad (keen-wah)**  90  
hearty grain salad tossed with orange segments, beetroot, butternut, goat's cheese, grapefruit, marinated artichoke and cashew nuts

**Blue rock, pear and avocado salad**  106  
mild blue cheese, poached pears and avocado, bound in a light citrus vinaigrette on a walnut and rocket salad

**Summer baby leaf salad**  55  
red onion, cucumber, marinated feta, artichokes, calamata olives, garlic croutons, shaved parmesan and sundried tomatoes finished with a classic french dressing

## MAIN COURSES

**Breakwater potjie pots**  
  
**green thai curry** 145  
tender chicken breast, broccoli, fine green beans and coriander bound in spicy green thai curry paste and coconut milk with fragrant jasmine rice

**karoo de-boned lamb shank** 180  
slow-roasted with rosemary and garlic finished with a red wine deduction with root vegetables on a bed of colcannon mash

**braised oxtail stew** 150  
with samp and beans

**Matured 300g rib-eye steak** 155  
with a crisp salad and a bucket of fries

**Matured 300g sirloin** 175  
with a crisp salad and a bucket of fries

**Crispy roasted pork belly**  160  
on a bed of dauphinoise potatoes accompanied by a panache of vegetables and finished with a honey and apple reduction

**Five spice pan-fried duck breast** 165  
with a sweet potato spring roll, steamed broccoli and oyster sauce

**Sea bass**  145  
pan-fried sea bass topped with puttanesca sauce with sweet potato chips and a crisp salad

**Seafood platter**  150  
classic combo of king prawns, battered hake fillet and calamari with fries and salad

**Risotto**  120  
roasted pumpkin and wild mushroom risotto with a salad of apricot, chickpeas, lemon and courgette

## SOMETHING SWEET

**Dark chocolate mousse** 72  
death by chocolate mousse topped with pecan nuts and a rich raspberry sauce



**In-house chocolate brownies** 68  
with rum and raisin ice cream

**Crème brûlée** 65  
infused with chai tea

**Baked crème caramel cheesecake** 65  
with vanilla ice cream

**Hot malva pudding** 65  
with cream or custard

**Local cheese platter**  108  
with pickles and apricot compote

 Contains alcohol  May contain traces of nuts  Pork option  Contains seafood or shellfish  Vegetarian option  Vegan option

Prices inclusive of 14% vat. All orders are charged in South African Rands.

Available only at Protea Hotel by Marriott® Cape Town Waterfront Breakwater Lodge – Portswood Road, V&A Waterfront, Cape Town 8001, South Africa

IMPORTANT NOTICE  
Please note that while every effort is made to use fresh ingredients in the preparation of the food and beverages served on these premises, food and beverages including dairy products, ice cream, frozen desserts, proprietary sauces, juices, preserves, jams and preserved meats served, may contain permitted artificial colourants, flavourants and preservatives. In addition, certain foodstuffs have been packaged and prepared on premises in which nuts may be present. Non-Halaal and non-Kosher foods are also prepared and served on the premises.

PROKARD EXPLORER  
If you have a Prokard Explorer with dining benefits, you can claim a discount of up to 50% on the food portion of your bill, right here, right now. If you are not a Prokard member and would like to join, please enquire at reception or visit prokardexplorer.com. Prokard dining discounts only apply when dining in the restaurant. Terms and conditions apply.

  
**PROTEA HOTEL®**  
MARRIOTT  
Cape Town Waterfront  
Breakwater Lodge