

## WOOD FIRED PIZZA

<b>SEA BREEZE</b>	106
Bacon, feta and caramelized onions.	
<b>WHISTLE BUOY</b>	99
Feta, cherry tomatoes and basil pesto.	
<b>COUNTRY LADY</b>	110
Smoked chicken breast, camembert and cranberry sauce.	
<b>HARBOUR MASTER</b>	127
A selection of fresh seafood., fresh tuna, mussels, calamari and prawn meat.	
<b>CLUBHOUSE</b>	110
Bacon, chicken breast, red onion and sliced tomato.	
<b>MISTICO LAMB</b>	119
Ground lamb with feta, garlic, rosemary and tzatziki.	
<b>SPANISH ARMADA</b>	105
Spicy chorizo sausage and calamari tubes.	
<b>DECK HAND</b>	99
Spanish beef and chilli beans.	
<b>BAREFOOT</b>	76
Mozzarella, tomato and fresh herbs. (Margherita)	
<b>LAND LOVERS'</b>	105
Pulled pork, BBQ sauce and mushrooms.	
<b>QUAYSIDE</b>	100
Camembert and caramelized onions.	
<b>FOUR SEASONS</b>	119
Italian salami, asparagus spears, mushrooms and sliced olives.	
<b>COMPASS</b>	111
Mozzarella, crumbled blue cheese, cheddar and creamy feta.	
<b>TAN LINE</b>	96
Gypsy ham and mushrooms. (Regina)	
<b>HOKULEA</b>	95
Gypsy ham and pineapple. (Hawaiian)	
<b>GLUTEN FREE BASES AVAILABLE</b>	ADD 18

## DESSERT

<b>SOFT SERVE SUNDAES</b>	59
Soft serve ice cream available in 3 styles:	
- Choc Nut	
- Caramel Fudge	
- Strawberry Coulis	
<b>VANILLA POD CRÉME BRULÉÉ</b>	67
Baked vanilla custard served cold with a caramelized sugar topping.	
<b>TROPICAL PANNA COTTA</b>	61
Panna Cotta flavoured with coconut milk, topped with mango and passionfruit coulis.	
<b>CHOCOLATE BROWNIE</b>	61
Moist chocolate brownie made with dark chocolate and pecan nuts	
<b>BAKED LEMON CHEESE CAKE</b>	65
Baked lemon cheese cake served with a fruit coulis.	
<b>STRAWBERRY MERINGUES</b>	60
Mini tower of ice cream, strawberry swirl meringues, fresh strawberries and strawberry coulis.	
<b>CHOCOLATE NEMISIS</b>	67
Part cake, part mousse, 100% decadent, dark delicious and totally irresistible for the choc-aholic	

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## BREAKFAST

<b>CAPTAIN'S BREAKFAST</b>	67
Choice of two fried, scrambled or poached eggs, bacon rashers, sautéed mushrooms, grilled tomato, toast and preserves.	
ADD	
- Breakfast Sausage	18
- Minute Steak	28
- Traditional Fries	25
<b>MERMAID'S BREAKFAST</b>	76
Freshly baked butter croissant, filled with scrambled eggs, smoked salmon and cream cheese.	
<b>FIRST MATE'S BREAKFAST</b>	55
Our take on French toast, made with croissants, topped with bacon rashers, drizzled with maple style syrup.	
<b>DECK HAND'S BREAKFAST</b>	50
Toasted ciabatta bread, with anchovy herb butter, two poached eggs, and a tomato salsa.	
<b>GO FIGURE</b>	52
Homemade muesli with toasted nuts and seeds, topped with yoghurt, sliced strawberries and banana, drizzled with honey.	
<b>FRITTATA</b>	
Open omelette, available in 3 styles:	
- Mushrooms and Feta	59
- Gypsy Ham and Cheddar Cheese	59
- Spicy Mexican Chilli Mince	65
<b>EGGS BENEDICT</b>	
Poached eggs, toasted English muffin and hollandaise sauce with:	
- Gypsy Ham	72
- Smoked Salmon	82

BREAKFAST SERVED  
MONDAY - FRIDAY  
10H00 - 12H00  
SAT, SUN & PUBLIC HOLIDAYS  
09H00 UNTIL 12H00

PLEASE NOTE - ALL WEIGHTS OF MENU ITEMS ARE APPROXIMATE UNCOOKED WEIGHTS. FISH MAY CONTAIN BONES. SOME MEALS MAY CONTAIN SESAME SEEDS OR NUTS. UNFORTUNATELY NO CHEQUES ACCEPTED, ALL MAJOR CREDIT CARDS WELCOME.  
PRICES INCLUDE VAT. SERVICE CHARGE NOT INCLUDED.

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**the LOOKOUT DECK**

**MENU**

**the LOOKOUT DECK**

**SUSHI & OYSTER BAR**

PLEASE ASK FOR OUR SEPERATE SUSHI BAR MENU

**The Lookout Deck**  
Quayside Hout Bay Harbour  
Tel: 021 790 0900 • www.thelookoutdeck.co.za

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## STARTERS

## FOCACCIA BREAD

Thin crusted focaccia pizza bread baked in our wood fired oven with:  
- Freshly chopped garlic and extra virgin olive oil 56  
- Caramelized onions and Parmesan cheese 65  
- Danish feta and sliced black calamata olives 67

## GAMBAS PIL PIL 92

Pan fried prawns in chilli, garlic and lemon.

## ASIAN STYLE FISH CAKES 69

Golden Asian style fish cakes, with coriander and sweet chilli sauce.

## GRILLED PORTUGUESE SARDINES 72

Grilled sardines brushed with peri-peri and a squeeze of fresh lemon.

## PATAGONIAN SQUID 85

Pan fried Patagonian squid tubes and heads, with garlic and lemon, served with garlic aioli.

## TIAN OF PRAWNS 87

Crumbed Panko prawns with a tian of tomato, salad onions and avocado pear, with a sweet balsamic reduction, served with a sweet chilli sauce.

## CHILLI POPPERS 74

Jalapeno chillies stuffed with cream cheese, lemon zest and coriander, deep fried in a tempura batter.

## SALADS

## TWISTED GREEK 85

Creamy feta, pimento stuffed green olives, salad onions, cherry tomatoes with crispy greens and a lemon and garlic vinaigrette.

## CALAMARI &amp; CHORIZO SALAD 90

Patagonian calamari tubes pan fried with spicy chorizo sausage, olive oil, lemon and chilli, set on a bed of crispy greens.

## CHICKEN, BACON AND AVO SALAD 95

Crispy salad greens topped with grilled chicken breast strips, streaky bacon and avocado pear, with a honey mustard vinaigrette.

## ASIAN TUNA 97

Marinated tuna steak strips with ginger, chilli and coriander, egg noodles, set on salad herbs and greens, with an Asian dressing.

## SMOKED SALMON 112

Smoked salmon, avocado pear, salad onions with rocket, capers and a lemon and dill vinaigrette.

## ROASTED BUTTERNUT AND BLUE CHEESE 79

Roasted butternut, caramelized onions, blue cheese crumbs, pumpkin seeds, with crispy greens and a sweet balsamic dressing.

## THAI CHICKEN AND NOODLE 90

Grilled chicken breast marinated in coriander, ginger and chilli, with egg noodles, set on crispy greens with a Thai dressing.

## ADDITIONAL SIDES

SIDE GARDEN SALAD / VEG OF THE DAY 30

TRADITIONAL FRIES / SAVOURY RICE 25

ROSEMARY & GARLIC BABY POTATOES 22

SWEET POTATO FRIES 29

SIDE CRISPY ONION RINGS 23

## SAUCES 20

Mushroom, Pepper, Tomato Peri Peri, Lemon Thyme.

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## COASTAL TREASURES

## FISH AND CHIPS 123

A Hout Bay classic, local fresh fillet of hake, deep fried in a light batter, with tartar sauce.

## CATCH OF THE DAY 169

Freshly caught fillet of linefish, lightly seasoned and grilled to perfection, with lemon thyme butter.

- CAJUN STYLE with a mango salsa ADD 15

## LOOKOUT CALAMARI

Our tender calamari, available in 2 styles:

- Calamari rings dusted in seasoned flour and deep fried, 139

- Calamari steak grilled with garlic and lemon butter, 148

## KINGKLIP 191

Fillet of firm, fresh white local kingklip, lightly seasoned and grilled, with lemon thyme butter.

## TUNA STEAK 182

Fresh Yellowfin tuna steak, lightly seared, available in 3 styles:

- Cherry tomato, chilli, lime and coriander salsa.

- Crushed black pepper crust and sweet soy sauce.

- Toasted sesame seeds and wasabi mayo.

## WEST COAST SOLE 187

Dressed West coast sole, lightly seasoned and grilled, with lemon thyme butter.

## NORWEGIAN SALMON KEBABS 175

Grilled Norwegian salmon kebabs marinated in teriyaki sauce.

## IN THE SHELL

## MUSSELS 137

Fresh steamed local black mussels, available in 3 styles:

AU NATURAL - Fresh herbs, chilli, onion and white wine.

AL POMODORA - A tomato, chilli and coriander sauce.

BUERRE BLANC - A creamy white wine and garlic sauce.

## PRAWN PAN\* (350g) 197

Pan fried succulent prawns - "The Deck's Favourite" with lemon thyme butter.

## PRAWNS PERI PERI\* (350g) 225

Pan fried prawns in a punchy tomato peri-peri sauce.

## TIGER PRAWNS\* (350g) 455

Sweet and succulent jumbo tiger prawns, butterflied and grilled.

## CRAYFISH\* (350 - 400g) 399

Local rock lobster butterflied and grilled to enhance the natural fine flavour.

\* SHELLFISH SUBJECT TO AVAILABILITY AND ARE PORTIONED BY WEIGHT, SIZE MAY VARY.

## SEAFOOD PLATTERS

## FIRST MATE'S SEAFOOD PLATTER 252

Deep fried hake and calamari rings, (6) creamy mussels and (6) prawns, with choice of starch.

## CAPTAIN'S SEAFOOD PLATTER 277

Grilled line fish, deep fried calamari rings, (6) creamy mussels and (6) prawns, with choice of starch.

## SEAFOOD DELUXE PLATTER

Grilled line fish, seared tuna steak, deep fried calamari rings (8) creamy mussels and (8) prawns, (1) butterflied crayfish, with choice of starch. FOR ONE 499  
FOR TWO 805

OUR MAIN COURSES ARE SERVED WITH A COMPLIMENTARY CHOICE OF:

- TRADITIONAL FRIES OR
- ROSEMARY/GARLIC BABY POTATOES OR
- SAVOURY RICE OR
- SWEET POTATO FRIES (ADD R6.00) OR
- SIDE SALAD/VEGETABLES INSTEAD OF STARCH (ADD R8.00)

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## THE DECK COMBOS

## HAKE &amp; CALAMARI 167

Local fillet of deep fried hake with tender deep fried calamari.

## CALAMARI &amp; PRAWNS 182

Tender calamari dusted in seasoned flour and deep fried with ½ dozen pan fried succulent prawns.

## LINE FISH &amp; MUSSELS 187

Grilled fillet of fresh line fish with mussels in a creamy white wine and garlic sauce.

## PORK RIBS &amp; PRAWNS 197

600g Stack of tender pork loin ribs with ½ dozen pan fried succulent prawns.

## STEAK &amp; PRAWNS PERI PERI 197

250g Matured sirloin steak, flame grilled to order with ½ dozen pan fried prawns in a peri peri sauce.

## STEAK &amp; SQUID 192

250g Matured sirloin steak, flame grilled to order with pan fried squid tubes and heads in lemon and garlic butter.

## PORK RIBS &amp; CALAMARI 177

600g Stack of tender pork loin ribs with tender deep fried calamari.

## MEAT &amp; POULTRY

## CAFÉ DE PARIS STEAK 162

250g Matured sirloin steak flame grilled to order served with a Café de Paris butter.

## PEPPERED FILLET MADAGASCAR 187

230g Pepper encrusted fillet of beef, flame grilled to order with a Madagascar pepper sauce.

## PORK RIBLET STACK 168

A 650g stack of tender pork riblets, flame grilled with a sticky Hoisin basting sauce.

## BUTTER CHICKEN 138

Chicken breast cooked in our house sauce of butter, spices, tomato and ginger garlic mix, garnished with fresh coriander.

## FLAME GRILLED BURGERS

## CAJUN CHICKEN BURGER 89

Flame grilled chicken breast dusted in Cajun spice, stacked on a toasted sesame seed bun, garnished with lettuce, tomato, salad onions and a ranch dressing.

## THE DECK BBQ BEEF BURGER 97

House made ground beef burger patty, flame grilled to order, with our BBQ basting, stacked on a toasted sesame seed bun, garnished with lettuce, tomato, pickles and salad onions.

## KAROO LAMB BURGER 112

House made ground Karoo lamb burger patty, flame grilled to order, topped with tzatziki, stacked on a toasted sesame seed bun, garnished with lettuce, tomato and salad onions.

## COUNTRY LADY CHICKEN BURGER 106

Flame grilled chicken breast, with melted camembert cheese, stacked on a toasted sesame seed bun, garnished with lettuce, tomato, salad onions and a cranberry sauce.

## DDB (DELUXE DECK BURGER) 127

House made ground beef burger patty, flame grilled to order, with streaky bacon, melted cheese and onion jam, stacked on a toasted sesame seed bun, garnished with lettuce, tomato, pickles and salad onions.

## SPICY GUACAMOLE BURGER 122

House made ground beef burger patty, flame grilled to order, with spicy guacamole, streaky bacon and melted cheese, stacked on a toasted sesame seed bun, garnished with lettuce, tomato and salad onions.

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