

# Café Style Menu

## SALADS

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<b>On the Rocks</b> Crispy spinach, chicken, prawns, calamari, julienne vegetables, spicy roasted dressing	<b>230</b>	<b>Quinoa, Lentil and Feta</b> Cucumber, spring onion, rocket, white wine and tarragon dressing [V]	<b>180</b>
<b>The Greek</b> Cucumber, tomato, red onion, olives, feta, garlic focaccia [V]	<b>165</b>	<b>Prawn and Avo</b> Lettuce, blistered tomato, cucumber, Marie Rose sauce	<b>225</b>
<b>Summer Chicken</b> Grilled chicken, cherry tomatoes, red onion, cucumber, seasonal fruit, peppadews, coriander citrus vinaigrette	<b>190</b>	<b>Roasted Butternut</b> Mixed greens, crispy seasoned chickpeas, honey roasted cranberries, crumbled goats cheese, zesty orange dressing [V]	<b>160</b>
<b>Beef Carpaccio</b> Flamed mango, goats cheese, rocket, Caesar dressing	<b>190</b>	<b>Chicken Caesar</b> Cos lettuce, parmesan, anchovy dressing, croutons	<b>190</b>

## LIGHT MEALS

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<b>Oysters</b> Locally picked, mignonette, cocktail sauce, lemon, brown bread	<b>175</b>	<b>Buddha Bowl</b> Chinese noodles, pulled chicken, carrots, cucumber, tomato, chickpeas, Dashi broth	<b>170</b>
<b>Spiced Calamari</b> Rocket, creamy chipotle sauce, celery mayo	<b>195</b>	<b>Mussels</b> Sun blushed tomato butter, white wine, garlic, toasted baguette	<b>195</b>
<b>Pukka Lamb Curry Sandwich</b> Traditional Natal curry, sambals, fries	<b>220</b>	<b>Soft Shell Prawn Tacos</b> Avocado crema, Pico de Gallo, Asian slaw	<b>195</b>
<b>Marinated Line Fish</b> Red onion, capers, lettuce, celery mayo, served on toasted white, brown or rye	<b>220</b>	<b>Peri-Peri Chicken Mayo</b> Yoghurt mayo, lettuce, tomato, cucumber, served on toasted white, brown rye	<b>195</b>

## WOOD FIRED PIZZAS

Pizzas are delivered to your table as they come out of the oven to ensure quality

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<b>Grilled Prawns</b> , avo, calamari, white wine and caper cream, mozzarella, Grana Padano cheese	<b>250</b>	<b>Meat Supreme</b> , mozzarella, salami, pastrami, black forest ham, onion, roasted peppers	<b>230</b>
<b>Focaccia</b> , mushroom, goat's cheese, rocket, caramelised onion [V]	<b>165</b>	<b>Marinated Steak</b> , mozzarella, BBQ sauce, mushrooms, green peppers	<b>220</b>
<b>Pulled Lamb</b> , caramelized onions, goats cheese, rocket	<b>230</b>	<b>Butter Chicken</b> , mozzarella, fresh coriander, crispy onions	<b>195</b>
<b>Camembert</b> , mozzarella, cranberry, caramelised onion, rocket [V]	<b>165</b>	<b>Pulled Pork</b> , mozzarella, bacon, blue cheese, rocket	<b>170</b>

*This menu is subject to change without notice. Menu items may contain or have traces of nuts, nut oils or may have been made alongside other products containing nuts.*

## SPECIALITIES

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<b>Scallops</b> Grilled fishcakes, wilted spinach, savoury couscous, garlic, parsley cream	<b>290</b>	<b>Crayfish and Prawn Rigatoni</b> Crayfish coral butter, mushrooms, lemon cream, rocket	<b>330</b>
<b>Lamb Rack</b> Butter fried potato and onions, peas, mint sauce	<b>320</b>	<b>Linguine Pescatore</b> Mussels, prawns, calamari, tomato confit, garlic and parsley cream	<b>325</b>
<b>Langoustine Thermidor</b> Braised mushrooms, mash, parmesan	<b>390</b>	<b>Butter Chicken and Prawn Pie</b> Fries, side salad, fresh lemon	<b>190</b>
<b>Curry Buffet</b> A daily selection of Indian snacks, extensive assortment of curries, condiments, rotis and naan breads. (Inclusive of an Indian themed dessert)	<b>450</b>	<b>Natal Lamb Curry</b> Plated, served with papadum, steamed basmati rice, traditional accompaniments	<b>250</b>

## SEAFOOD SELECTION

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<b>Prawns</b> Vegetables, savoury rice, garlic, peri-peri	<b>390</b>	<b>Calamari</b> Vegetables, savoury rice, garlic, peri-peri	<b>220</b>
<b>Sole</b> Vegetables, fries, garlic, thermidor sauce	<b>310</b>	<b>Kingklip</b> Seafood linguine, fresh rocket, pesto	<b>300</b>
<b>Prawns and Baby Lango's</b> Vegetables, savoury rice, garlic, peri-peri	<b>390</b>	<b>Baby Crayfish</b> Fries, lemon butter cream	<b>450</b>
<b>Seaview Platter (Serves Two)</b> Line fish, prawns, lango's, mussels, calamari	<b>1500</b>	<b>Classic Fish and Chips</b> Fries, salad greens, tartare sauce, fresh lemon	<b>240</b>
<b>Line Fish Princess</b> Mussels, salad greens, lemon cream	<b>295</b>	<b>Calamari and Prawns</b> Fries, salad greens, fresh lemon	<b>250</b>

## POULTRY

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<b>Honey Glazed Half Duck</b> Wilted spinach, butternut mash, roasted plum jus	<b>290</b>	<b>Pan Roasted Chicken Breast</b> Creamy leek sauce, parmesan, butternut mash	<b>220</b>
<b>Whole Baby Peri-Peri Chicken</b> Side salad, fries or savoury rice	<b>240</b>	<b>Chicken Schnitzel</b> Cheese sauce, braised mushrooms, mash	<b>190</b>

## BEEF

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<b>Wagyu Beef Burger</b> Cheddar cheese, battered onion rings, fries, side salad	<b>240</b>	<b>Oxtail</b> Simmered for six hours, pearl onions, cannellini beans, creamy mashed potato	<b>295</b>
<b>Classic Fillet</b> Braised mushrooms, young tomato, brown onion and brandy jus, fries	<b>295</b>	<b>Captains Steak</b> Grilled baby crayfish, garlic parsley cream, fries, roasted vegetables	<b>350</b>
<b>Thermidor Steak</b> Fillet steak, prawn thermidor, chargrilled leeks, mash potato	<b>295</b>	<b>Beef Vindaloo</b> Plated, served with papadum, steamed basmati rice, traditional accompaniments	<b>220</b>



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