The Grill Room - Menu

Welcome Note

Thank you for choosing to dine with us at the Oyster Box. The Grill Room has long been synonymous with quality and “good times”, patronised over the years by all walks of society and drenched in history.

Hendry our Maitre D has been with the Oyster Box since 1963 and started his illustrious career as the waiter in charge in the Children’s Dining Room at the tender age of 13. We hope you will enjoy a unique and rewarding “meal experience” with us. Should you have any special requirements or preferred dishes please speak to our Maitre D.

Starters

(V) Roasted Funghi 120
Green kale gazpacho, thyme roasted young beetroot, radish, spinach and cream cheese aubergine roll, sprouts

(V) Fromage De Chevre 120
Parmesan crumbed goat’s cheese, zucchini spaghetti, warm tomato and basil purée, roast baby corn

Oysters Au Natural (6 oysters) 130
Parsley, garlic and lemon gremolata, toasted brioche

Sesame Crusted Tuna 195
Pickled garden cucumber, wasabi sour cream, rocket, candied lime, chilli ginger dressing, salmon trout roe

Garlic Dusted Chardonnay Prawns 160
Caviar and Chardonnay cream, preserved lemon, quinoa and cashew nut brittle, micro greens

Lobster Bisque 190
Strained broth of crustaceans, tomato, double cream, sherry, grilled half crayfish tail

Snails 105
Garlic and parsley polenta, crisp smoked bacon, melon butter

Bresaola Styled Venison Carpaccio 120
Pickled baby vegetables, grilled artichoke, poached tomato, smoked chipotle aioli, garlic and herb crouton

Seared Steak Tartare 125
Hand chopped fillet, chopped onion, garlic chives, anchovies, capers and gherkins, free range egg foam

Reminiscent Experience

Hors D’oeuvres Trolley R170 or Main R250
An array of delectable cold hors d’oeuvres, served table style from our vintage carousel

This menu is subject to change without notice (Depending on availability of products and continuous menu changes) Please note that some menu items may contain traces of nuts and nut oils or may have been prepared alongside other products containing nuts. Should you have any specific dietary requirements please discuss this with your waitron.

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Main Course

(V) Truffle Ravioli 160
Wood roasted black olives, grilled pears, roasted chickpeas, preserved lemon, blue cheese and sage butter, Chardonnay cream

Fish Pie “Avant – Garde” 190
Sustainable Kabeljou, parsley creamed potato, brunoise of plum tomato, capers, warm sauce tartar

Chicken Involtini 190
Smoked mozzarella, Esposito pancetta, sun blushed tomato, basil puree, olive tapenade, sweet potato crush, Citrus Cream

Five Spiced Duck A La Peach 195
Garden pea puree, French potato cake, duck and Sultana cigars, roast peach and honey jus

Apple Poached Pork 165
Pork and sage croquette, pearl barley, porcini cognac sauce, citrus and sesame oil

Rabbit Casserole 185
Traditionally served, pearl onions, brunoise of mirepoix vegetables, white wine, saffron mash

Juniper Roasted Venison 185
Poached sun beet, saffron espuma, braised cannellini beans, black tea infused broth

Josper Grilled Lamb Rack 220
Wilted kale, crisp potato galette, cream, chestnut and butter sauce, poached radish, minted jelly

Grills

Meat
Served with seasonal vegetables, OBH rosemary, caper and butter potatoes

500g T-Bone – Red wine butter sauce 185
Fillet Mignon – Sauce béarnaise 195
Pork Steak – Soya and honey basted 150
Cutlet of Veal – Sauce Allemande 165

Seafood
Served with seasonal vegetables, lemon infused Jasmin rice, chili and garlic shellfish butter

Grilled Prawns 250
Baby Crayfish 320
Norwegian Salmon 220
Baby Langoustines 290

Gueridon Trolley
(Serves Two, 50min Preparation Time)

Seafood Platter R1400
Baby crayfish, 10 baby langoustines, 10 prawns, 250g Norwegian salmon, 250g line fish, 200g calamari, 10 local mussels. Served with lemon infused Jasmin rice, OBH rosemary, caper and butter potatoes, burnt lime, habanero and dhania sauce, shell fish butter, selection of chefs condiments