

SEA BREEZE

Fish & Shell

Oysters

Price

NATURAL

Knysna Medium (Each)	44
Saldanha Bay Medium (Each)	44
4 Natural Oysters, served with House Mignonette	170

DRESSED

Bloody Mary with an Absolut Vodka Shooter (Each)	95
Virgin Mary (2)	136
Soy, Ginger & Chilli (2)	130
Pineapple, Coconut & Lime (2)	130

COOKED

Panko Crumbed Oyster (2) <i>with Curry Mayo</i>	125
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SEABREEZE OYSTER PLATTER

2 Each Virgin Mary, Soy Ginger & Chilli, Pineapple Coconut & Lime 6 Saldanha Bay, 6 Knysna,	850
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Happy Hour Price 650
12-1 & 5-6 Daily

OYSTER HAPPY HOUR
12-1PM AND 5-6PM EVERY DAY

Starters/Small Sharing Plates

CHOOSE ANY 3 PLATES FOR 395

	<u>Price</u>
Saldanha Bay Mussels (Cape Malay Sauce or Moules Mariniere)	160
Smoked Franschhoek Trout Fishcake, Hollandaise, Poached Egg	150
Pickled Fish Samoosas, Pineapple Ketchup (3)	110
SeaBreeze Classic Fish Soup	130
Tempura King Prawns (2)	160
Salt & Pepper Mussels, Curry Mayo	135
House Tacos (2) <i>Fish/Prawn/Aubergine</i>	90/95/70
Sesame Prawn Toast	165
Tuna Tartare, Paaper	170
Hake Ceviche, Squid Ink Mayo	140
Grilled Prawn & Sesame Salad	155
Tuna Sliders (2)	145

Sides

Hasselback New Potatoes	55
Minted Peas & Beans	50
House Cut Chips	55
Mini Caesar Salad	60
Aubergine Chips	50

Main Courses

SEABREEZE CLASSICS	<u>Price</u>
Squid Ink Tagliatelle, Prawns & Mussels, Chilli	320
Line Caught Local Hake & Hand Cut Chips	195
King Prawns (7), Garlic & Herb Rice, Garlic Butter	420
Hake Kiev, Mash, Parsley Sauce	260
Cape Malay Seafood Curry, Turmeric Rice, House Roti	280
Saldanha Bay Mussels <i>(Cape Malay Sauce or Moules Mariniere)</i>	240
Turf/Surf & Turf <i>Free Range Ostrich Fillet, House Cut Chips</i> <i>- Surf - Add 3 King prawns</i>	290/390
SeaBreeze Caesar Salad	160
With Grilled Tuna Steak	320
With 3 King Prawns	360
Spinach Tagliatelle, Seasonal Vegetables, Herb Pesto (VG)	210
TODAY'S FISH & SHELL	
Game Fish Nicoise, Green Beans, Baby Carrots, New Potatoes Black Olives, Herb Pesto	320
White Fish of the Day, Butternut & Miso Puree, Truffled & Pickled Mushrooms	330
Pan Fried Soles, Caper Butter Sauce, Baby Carrots, Green Beans	395
Whole Roast Fish, Asian Style	420

To Finish

DESSERTS

Apple Crumble Cheesecake, Salted Caramel Sauce	120
Rooibos Creme Brulee, Lime Marmalade	100
Selection of Macarons 3/6	120/200
<i>We suggest...a flute of Gorgeous Cap Classique</i>	<i>112</i>
Dark Chocolate Mousse, Orange Custard, Peanut & Honeycomb	100
Don Pedro	90
Your choice of Amarula, Kahlua or Whisky	120
African Espresso Martini	65
Frangelico or Amarula Latte	75
Amarula Affogato	

DESSERT WINES & PORT

	<u>50ml</u>	<u>Bottle</u>
Pierre Jourdan Ratafia NV <i>Franschhoek (375ml Btl)</i>	60	430
Klein Constantia - Vin De Constance 2022 <i>Constantia (500ml Btl)</i>	320	3200
Allesveloren Port <i>Swartland (750ml Btl)</i>	40	600

LIQUEURS AND DIGESTIFS

	<u>25ml</u>
Frangelico / Amarula / Kahlua / Cointreau / Grand Marnier	50
Klipdrift / Jagermeister / Massimo's Spiriti Famosi Limoncello	
J&B / Jameson / Johnnie Walker Red	55
Johnnie Walker Black / KWV 10 YR Old Brandy	70
Hennessey VSOP	110
The Macallan Double Barrel 12 Yr Old	140