

De Viswif

SEAFRONT RESTAURANT

MENU

Legacy

At the end of the winter of 1764, Captain Jan van Dijkhorst sailed his newly built ship, De Viswif, out of the harbour of Scheveningen in Holland. His mission was to establish a settlement on the coast of Madagascar, to be used as a trading post on the sea route between Europe and the Far East. De Viswif was last seen in October 1764 when it sailed around Cape Point after replenishment of goods in Cape Town. No further information about the fate of the vessel or the seamen was available until the foundations of the new MTN tower were dug on the main beach in Jeffrey's Bay. The remnants of De Viswif were discovered deep under the sand dunes and the mysterious disappearance of the ship has now been solved. Memoirs found in an old chest indicated that the only survivor was the ship's cook. Rumour has it he has stayed in Jeffrey's Bay for several years after the shipwreck and many of the current Jeffrey's Bay inhabitants might be his descendants. The only memories that we have of him however, are his recipes...

Anchors Aweigh

A great way to start the voyage...

VEGETARIAN ✿

| | |
|--------------------|----|
| CHEESY GARLIC ROLL | 35 |
| VEGETABLE SOUP | 45 |
| CRUMBED MUSHROOMS | 50 |
| JALAPENO POPPERS | 60 |

SEAFOOD ✿

| | |
|---|-----|
|  SEAFOOD SOUP | 50 |
| SNAILS <i>(no, we did not catch them in the garden)</i> your choice of creamy garlic sauce or garlic butter sauce | 60 |
| PRAWN AU GRATIN prawn meat served in a creamy garlic sauce baked with cheese | 85 |
| CREAMY MUSSELS mussels in a creamy garlic white wine sauce | 60 |
| CALAMARI <i>(add squid heads for 45)</i> deep fried calamari strips served on rice with home-made tartare sauce *grilled calamari is served in a feta & cream sauce | 70 |
|  SEAFOOD SALAD <i>(enjoy with Rosé)</i> a fresh green salad with shrimps, grilled calamari and prawns with our seafood sauce | 95 |
| OYSTERS served the traditional way | 110 |
| MEAT ✿ | |
| CREAMY BILTONG SOUP | 55 |
| CHICKEN SATAY | 65 |
| PERI-PERI CHICKEN LIVERS basted with our home-made sweet 'n sour sauce served with ciabatta (add chili-sauce 15) | 55 |
| SPRINGBUCK CARPACCIO | 95 |
| CROCODILE CARPACCIO | 95 |

Salads

(enjoy with any of our blends)

| | |
|---|-----------------|
| DEVISWIJF SALAD a fresh green salad with olives, feta cheese and salad dressing | half 50 full 90 |
| CHICKEN SALAD a fresh green salad with chicken strips and croutons served with our home made mustard sauce | 95 |
| SALMON & AVO a fresh green salad with smoked salmon and avocado (seasonal) | 115 |
|  SEAFOOD SALAD <i>(enjoy with Rosé)</i> a fresh green salad with shrimps, grilled calamari and prawns served with our seafood sauce | 125 |

BEVERAGES

hot

| | |
|---|---------------------|
| AMERICANO/ DECAFFEINATED | 22 |
| ESPRESSO OR RED | single 22 double 30 |
| CAPPUCCINO OR RED | 25 |
| CAFFÉ LATTE | 30 |
| CHAI LATTE | 30 |
| MOCHA CHOCCA (HOT CHOCOLATE WITH ESPRESSO) | 30 |
| TEA FIVE ROSES / ROOIBOS / GREEN / CHAI | 20 |
| HOT CHOCOLATE / MILO | 25 |

cold

| | |
|---|----|
| SODAS | 20 |
| TISERS (Apple, Red or White Grape) | 25 |
| ICE TEA (Peach or Lemon) | 25 |
| FRUIT JUICES | 22 |
| ICED COFFEE | 30 |
| FRUIT JUICE SHAKES | 35 |
| MILKSHAKES (Chocolate, Strawberry, Lime, Vanilla, Bubblegum, Banana, Coffee) | 35 |
| GOURMET MILKSHAKES (Peanut Butter, Salted Caramel, Milkart & Koesister) | 45 |
| MINERAL WATER (Still or Sparkling Small) | 20 |
| MINERAL WATER (Still or Sparkling Large) | 35 |
| ENERGY DRINK | 35 |

For the Cabin Kids

Only kids 12 and under...

| | |
|--|----|
| HAKE & CHIPS | 60 |
| CHICKEN STRIPS & CHIPS | 60 |
| MAC & CHEESE | 60 |
| RIBS & CHIPS | 65 |
| ICE CREAM with chocolate / berry sauce | 25 |
| MILKSHAKE (Chocolate, Strawberry, Lime, Vanilla, Bubblegum, Banana, Coffee) | 25 |

PLEASE NOTE:

- * Service fee may be added.
- * All our food is prepared the traditional South African way
- * Changes to the menu will result in an extra 20 minute delay to your order
- * Ask your waiter about our black board specials
- * Subject to availability
- * No split bills



OUR SIGNATURE DISHES

* Look out for the anchor icon

LANDLUBBER'S LUCK

You do get seasick, don't you...

| | | | |
|-----------------------|----------|----------|----------|
| RIBS (Pork) | | 500g | 150 |
| RUMP | 200g 115 | 300g 145 | 500g 185 |
| FILLET (Beef or Kudu) | 150g 125 | 300g 195 | |
| T-BONE | | 500g | 185 |
| RIBEYE | 200g 140 | 300g 190 | |

SURF & TURF 185
steak, calamari and creamy mussels
* ADD PRAWNS R60

KASSLER CHOPS (PORK) 120
grilled and served with mash, gravy and vegetables

CORDON BLEU 125
chicken fillet filled with ham and cheese, deep fried, with a cheese sauce

CHICKEN TIKKA MASALA 110
served with rice, vegetables and a fried papadum

LEMON CHICKEN 125
pan fried chicken fillets filled with spinach and feta cheese

CHICKEN SCHNITZEL half 80 full 120
chicken fillet crumbed and pan fried

CHICKEN / BEEF BURGER 80
served with onion rings and chips

**the above served with vegetables and a choice of starch or just salad*

Traditional South-African

(enjoy with any red wines, to be daring try something on The Captain's List)

🚢 OXTAIL 155
served with rice and vegetables

AFRICAN MEDLEY OF MEATS 270
Kudu served with a mushroom sauce, Ostrich served with a berry sauce, Beef Fillet served with a creamy pepper sauce. Served with mash potatoes and cold vegetable atchar.

BOBOTIE 110
served with rice, salsa and a fried papadum

🚢 CURRY TRIPE 130
served with rice and vegetables

PASTAS

For those with Italian blood in their veins

BACON & BUTTERNUT PENNE 95
(enjoy with Chardonnay or Sauvignon Blanc)
pan-fried bacon and butternut served in a creamy sauce

SEAFOOD TAGLIATELLE 110
(enjoy with Sauvignon Blanc)
creamy mussels, prawn-meat, mushrooms and calamari

CHICKEN PASTA 95
(enjoy with Chardonnay)
chicken strips in a creamy mushroom sauce and fresh tomatoes

LASAGNE 120
(enjoy with Pinotage and Deviswif Red)
layers of pasta sheets, mince and cheese baked to perfection and served with salad

LAMB BOLOGNAISE 125
slow cooked pulled leg of lamb served on tagliatelle

Vegetarian

For those who abstain from eating anything that used to move...

CREAMY MUSHROOM TAGLIATELLE 95
home-made tagliatelle in a creamy mushroom wine sauce

VEGETARIAN PLATTER 100
seasonal vegetables, tomato, crumbed mushrooms, savoury rice & potato

SIDE ORDERS

STARCH POTATO: FRIES / BAKED / MASH / WEDGES OR RICE 25

VEGETABLES IN SEASON 30

CREAMED SPINACH 40

ONION RINGS 20

SALAD 20

EXTRAS: CHEESE / BUTTER / BREAD / LEMON WEDGES 10

SAUCES

TARTARE / GARLIC BUTTER / LEMON BUTTER / STRONG CHILLI / MAYONNAISE / CHUTNEY / VINAIGRETTE / SWEET CHILLI 15

MUSHROOM / BARBEQUE / CHEESE / BRANDY PEPPER / CREAMY GARLIC / CHILLI CHEESE / BILTONG / THERMIDOR 30

CAPTAIN VAN DIJKHORST CHOICE

Fresh from the sea, you can't go wrong...

(enjoy with Sauvignon Blanc or Chenin Blanc)

HAKE half 80 full 120
fresh hake fried or grilled to perfection

CATCH OF THE DAY 150
(no, not the one who serves you)
grilled with lemon butter or garlic butter

CALAMARI 120
deep fried or grilled to perfection calamari strips
*grilled calamari is served in a creamy feta sauce

BABY KINGKLIP *(subject to availability)* 170
grilled on the bone with lemon butter or garlic butter

SOLE *(subject to availability)* 170
grilled on the bone with lemon butter or garlic butter

CAPTAINS PLATTER 700
hake, linefish, kingklip, sole, calamari
* Add Crayfish 250

**the above served with home-made tartare sauce and vegetables and choice of starch or just salad*

🚢 THAI SEAFOOD POT 120
(enjoy with Pinotage Rosé or Semi-Sweet)
fish, mussels, prawns & calamari cooked in a hot thai curry paste served on rice

MUSSEL POT 110
mussels in a creamy garlic white wine sauce served with rice

PRAWNS 180
grilled to perfection and served on a bed of rice with lemon butter / garlic butter / peri-peri sauce
*or panfried in our secret sauce

🚢 PAELLA half 90 full 135
(enjoy with Pinotage Rosé, Riesling or Viognier)
a Spanish dish made with rice, chicken breast, chorizo, peas, mussels, onion, garlic, prawns and some secret ingredients

Mariners Choice

(Enjoy with any of our blends)

MUNCH BASKET 120
home-made hake strips, chicken strips, calamari and chips

HAKE / CALAMARI BURGER 80
served with onion rings and chips and our secret sauce

COMBINATIONS

Hake *(fried)*, Calamari on Rice & Chips 130

Catch of the Day, Calamari on Rice & Chips 140

Kingklip Fillet, Calamari on Rice & Chips 150

Sole, Calamari on Rice & Chips 190

DEVISWIJF PLATTER FOR TWO 250
prawns, hake, calamari, squid heads, chicken strips, ribs, onion rings, chips and rice. *Add crayfish 250

ADD / BUILD A PLATTER

CREAMY MUSSELS 45

PRAWNS 60

CALAMARI 40

SQUID HEADS 45

HAKE 65

CHICKEN STRIPS 55

RIBS 65

CRAYFISH 250

Desserts

ICE CREAM SERVED WITH:

CHOCOLATE SAUCE 35

BERRY SAUCE 40

CHILLI & CHOCOLATE SAUCE 40

DOM PEDRO single 45 double 60

Choice of Jameson Irish Whiskey, Kahlua, Frangelico or Amarula

IRISH COFFEE single 45 double 60

CRÈME BRÛLÉE with a berry sauce 50

The following served with a choice of cream or ice-cream

CHOCOLATE BROWNIES 45

AMARULA CHOCOLATE MOUSSE 45

PEPPERMINT CRISP TART 55

CHEESECAKE 55

MALVA PUDDING 45