



SEAFOOD

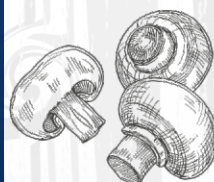
- SEAFOOD SOUP** served with bread 79
- PRAWN AU GRATIN** 89
prawn meat served in a creamy garlic sauce baked with cheese
- CREAMY GARLIC MUSSELS** 75
mussels in a creamy garlic white wine sauce
- CALAMARI** 85
(ADD SQUID HEADS FOR 65)
deep fried calamari strips served on rice
*grilled calamari is served in a feta & cream sauce
- OYSTERS** served the traditional way 140
- PANKO STYLE OYSTERS** 150
served with a remoulade sauce



MEAT

- ESCARGOT** 79
(NO, WE DID NOT CATCH THEM IN THE GARDEN)
snails with your choice of creamy garlic sauce or garlic butter sauce
- CREAMY BILTONG SOUP** 75
- JALAPENO CHICKEN POPPERS** 60
- ES-KALAHARI-GOT** 85
(IF YOU'RE NOT INTO OCEAN SHELL ANIMALS)
Skilpadjies served on mashed potatoes and relish
- BONE MARROW** 65
served with pulled beef, butter and rosemary bruschetta
- SPRINGBOK CARPACCIO** 125
- CROCODILE CARPACCIO** 125
- VEGETARIAN**
- CIABATTA BAKED WITH GARLIC BUTTER AND CHEESE** 50
- CIABATTA & BUTTER** 25
- CRUMBED BUTTONS** 65
served with tartare sauce

VEGETARIAN



VEGETARIAN MAINS... FOR
THOSE WHO ABSTAIN FROM EATING
ANYTHING THAT USED TO MOVE...

- VEGETARIAN BURGER** 90
Vegetarian Pattie with garnish and chips
- VEGETARIAN PLATTER** 135
seasonal vegetables, creamed spinach, crumbed mushrooms, savoury rice, french fries, olives, feta cheese, tomatoes and cucumber
- MUSHROOM AND BASIL PENNE** 115
creamy white wine sauce or Napolitano sauce with mushrooms, tomato, spinach and basil



SALADS



ENJOY WITH ANY OF
OUR BLENDS

- LIGHTHOUSE SALAD** 115
a fresh green salad with tomato, cucumber, croûtons onions, feta, olives & salad dressing
- GRILLED CHICKEN SALAD** 125
a fresh green salad with tomato, cucumber, onions, croûtons, grilled chicken strips, peppadews and a mustard vinaigrette
- HALLOUMI & FIG SALAD** 125
a fresh green salad with tomato, cucumber, onions, deep-fried halloumi and green figs
- SEAFOOD SALAD** (ENJOY WITH ROSÉ) 140
a fresh chopped green salad with shrimps, grilled calamari and prawns served with our seafood sauce

PASTAS



FOR THOSE FEELING
SOMEWHAT ITALIAN

- SEAFOOD TAGLIATELLE** 140
(ENJOY WITH SAUVIGNON BLANC)
mussels, prawn-meat, mushrooms and calamari served in a creamy or napolitano sauce
- ALFREDO** (ENJOY WITH SAUVIGNON BLANC) 125
ham, mushrooms and tagliatelle served in a creamy or napolitano sauce
- CHICKEN & MUSHROOM PENNE** 125
(ENJOY WITH CHARDONNAY)
pan fried chicken strips and mushrooms served in a creamy or napolitano sauce
- LAMB RAGU** (ENJOY WITH MERLOT) 135
slow cooked pulled leg of lamb served on creamy tagliatelle



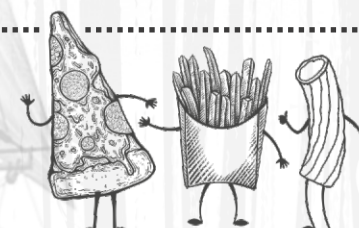
SIDE ORDERS



- STARCH** 35
Potato Fries / Baked / Mash / Wedges or Rice
- VEGETABLES IN SEASON** 40
- CREAMED SPINACH** 40
- ONION RINGS** 30
- SALAD** 50
- CHEESE / BREAD** 15
- EXTRA** Butter / Lemon Wedges / Tartare 10
- SAUCES**
- Tartare / Garlic Butter / Lemon Butter / Sweet Chilli / 20
Strong Chilli/ Truffle & Parmesan Mayo / Chutney /
Vinaigrette
- Mushroom / Barbeque / Cheese / Brandy Pepper / 35
Creamy Garlic / Chilli Cheese / Biltong / Thermidor



FOR THE KIDS



ONLY KIDS 12
AND UNDER...

- HAKE or CALAMARI & CHIPS** 75
- CHICKEN STRIPS & CHIPS** 75
- RIBS & CHIPS** 75
- HAM & CHEESE PIZZA** 75
- MAC N CHEESE** 75
- PRAWNS & RICE** 95
- COLD DRINKS** 25
- FRUIT JUICES** 30
- MILKSHAKES** 35
Chocolate / Strawberry / Lime / Vanilla / Banana /
Bubblegum / Coffee / Peanut Butter
- ICE CREAM** with Chocolate / Berry sauce 35



De Kswijf
SEAFRONT RESTAURANT

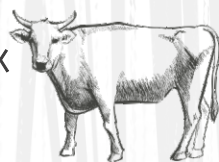
Owners Fred & Nadine, welcome you!



OUR SIGNATURE DISHES - LOOK OUT FOR THE ANCHOR ICON



R : COOL RED CENTRE
MR: WARM RED CENTRE WITH A HINT OF PINK
M : WARM PINK CENTRE
MW : VERY LITTLE OR NO PINK IN CENTRE
WD : NO PINK, COOKED ALL THE WAY THROUGH



RUMP	200G	135	300G	165	500G	215
FILLET	150G	155	300G	220	500G	350
RIBEYE	200G	165	300G	195	500G	315
T-BONE					500G	205

TOP-UP YOUR STEAK:

CREAMY SNAILS **35** / PRAWN THERMIDOR **45** /
BONE MARROW **40** / PRAWN **75**

SURF & TURF	205
steak, calamari and creamy mussels (*ADD PRAWNS 75)	

RIBS (PORK)	500G	170
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SWEIN SCHNITZEL / EISBEIN	149
PORK SNITCHEL / PORK SHANKS - FOR THOSE WHO DON'T KNOW served with mash and vegetables	

CORDON BLEU	135
chicken fillet filled with ham and cheese, deep fried, with a cheese sauce	



CHICKEN AND PRAWN CURRY	145
served with rice, sambals and a fried poppadom	

LEMON CHICKEN	145
pan fried chicken fillets stack with cream spinach & feta cheese	

CHICKEN SCHNITZEL	HALF 95	FULL 135
chicken fillet crumbed and pan fried (*ADD PARMIGIANA FOR HALF 35 FULL 45)		

HANDS ON DECK BURGER	110
beef burger topped with bacon and cheese served with mushroom sauce, onion rings and chips	

*THE ABOVE SERVED WITH VEGETABLES
AND A CHOICE OF STARCH,
(CHIPS, RICE, MASH OR BAKED POTATO)

OR JUST SALAD

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

TRADITIONAL



TRADITIONAL SOUTH AFRICAN. ENJOY
WITH ANY RED WINE, TO BE DARING TRY
SOMETHING FROM OUR CAPTAINS LIST

OXTAIL	165
served with rice and vegetables	

AFRICAN DUO OF MEATS	245
Kudu with mushrooms sauce, Beef fillet with creamy pepper sauce, Served with chips and salad	

BOBOTIE	135
served with rice, salsa and a poppadom	

CURRY TRIPE	155
served with rice and vegetables	

MARINERS CHOICE



ENJOY WITH ANY OF OUR BLENDS



YAWL BOWL	145
hake goujons, chickens goujon, calamari, onion rings, fish croquette and chips	

FEAST PLATTER	255
hake goujons, calamari, creamy mussels, ribs, chicken goujons, crumbed mushrooms, fish croquette, onion rings, chips and rice.	

SEAFOOD PLATTER	335
prawns, hake goujons, calamari, squid heads, creamy mussels, fish croquette, onion rings, chips and rice.	

COMBINATIONS :	
Hake, Calamari on Rice & Chips	155
Line Fish of the Day, Calamari on Rice & Chips	165
Kingklip Fillet, Calamari on Rice & Chips	170
Sole, Calamari on Rice & Chips	195
Hake, Prawns, Calamari on Rice & Chips	200
Prawns, Mussels, Calamari on Rice and Chips	205

ADD ON :	
CREAMY MUSSELS	55
PRAWNS	75
CALAMARI	100G 65
SQUID HEADS	100G 65
HAKE	100G 70
LINE FISH	150G 105
CHICKEN GOUJONS	100g 60
RIBS	200G 75
CHIPS OR RICE	20
CRAYFISH TALES	SQ

CAPTAIN VAN DIJKHORST CHOICE



FRESH FROM THE SEA, YOU CAN'T GO
WRONG... ENJOY WITH CHENIN BLANC
OR SAUVIGNON BLANC

HAKE	180G 95	250g 130
fresh hake fried or grilled to perfection		

LINEFISH OF THE DAY	220G - 250g 175
grilled with lemon butter or garlic butter	

CALAMARI	220G - 250g 145
served on savoury rice *grilled calamari is served in a creamy feta sauce	

BABY KINGKLIP	SQ
(SUBJECT TO AVAILABILITY) grilled on the bone, prepared in lemon butter or garlic butter	

SOLE	SQ
(SUBJECT TO AVAILABILITY) grilled on the bone, prepared in lemon butter or garlic butter	

GRILLED PRAWNS	400G - 500g 195
grilled to perfection and served on a bed of rice prepared in lemon butter / garlic butter / peri-peri sauce / secret sauce	

CAPTAINS PLATTER	HALF (SERVES 2) 550	FULL (SERVES 4) 950
hake, line fish, prawns, calamari deep-fried and grilled, mussels, creamy and tomato based, squid heads and crab-claws ADD: CRAYFISHTALES SQ		

*THE ABOVE SERVED WITH
VEGETABLES AND A CHOICE
OF STARCH, (CHIPS, RICE,
MASH OR BAKED POTATO)



OR JUST SALAD

THAI SEAFOOD POT	145
(ENJOY WITH PINOTAGE ROSÉ OR SEMI-SWEET) fish, mussels, prawns & calamari cooked in a mild thai curry paste served with rice and a poppadom	

BLACK POT MUSSELS	140
mussels in a creamy garlic white wine sauce served with fresh lemons, savoury rice and ciabatta slices	

PAELLA MIXTA	125
(ENJOY WITH PINOTAGE ROSÉ, RIESLING OR VIOGNIER) a Spanish style dish made with rice, chicken breast, calamari chorizo, peas, mussels, onion, garlic, prawns and some secret ingredients	