

PASTAS

For those feeling somewhat Italian...

SEAFOOD TAGLIATELLE <i>(enjoy with Sauvignon Blanc)</i>	150
mussels, prawn-meat, mushrooms and calamari served in a creamy or napolitano sauce	
ALFREDO <i>(enjoy with Sauvignon Blanc)</i>	135
ham, mushrooms and tagliatelle served in a creamy or napolitano sauce	
CHICKEN & MUSHROOM PENNE	135
<i>(enjoy with Chardonnay)</i> pan fried chicken strips and mushrooms served in a creamy or napolitano sauce	
 LAMB RAGU <i>(enjoy with Merlot)</i>	145
slow cooked pulled leg of lamb served on creamy tagliatelle	
MONGOLIAN STEAK TAGLIATELLE	155
<i>(enjoy with Syrah)</i> prepared in a sticky sweet savoury soy sauce, served on tagliatelle	

VEGETARIAN

Vegetarian mains... for those who abstain from eating anything that used to move....

VEGETARIAN BURGER	95
Vegetarian Pattie with garnish and chips	
 VEGETARIAN PLATTER	145
creamed spinach, crumbed mushrooms, french fries, olives, feta cheese, tomatoes, cucumber, hummus, tortillas, crumbed halloumi and pickled onions.	
MUSHROOM AND BASIL PENNE	125
creamy white wine sauce or Napolitano sauce with mushrooms, tomato, spinach and basil	

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	
VENISON STEAK	210
served with mash and vegetables	
BOBOTIE	145
served with rice, salsa and a poppadom	
 CURRY TRIPE	155
served with rice and vegetables	

ANCHORS AWEIGH

A great way to start the voyage...

SEAFOOD

 SEAFOOD SOUP served with ciabatta	85
PRAWN AU GRATIN	95
prawn meat served in a creamy garlic sauce baked with cheese	
CREAMY GARLIC MUSSELS	85
mussels in a creamy garlic white wine sauce	
CALAMARI <i>(add squid heads for 70)</i>	90
deep fried calamari strips served on rice *grilled calamari is served in a feta & cream sauce	

OYSTERS served the traditional way	150.
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MEAT

ESCARGOT	89
<i>(no, we did not catch them in the garden)</i> snails with your choice of creamy garlic sauce or garlic butter sauce	
CREAMY BILTONG SOUP served with ciabatta	85
CHICKEN JALAPENO POPPERS	70
CHICKEN LIVER PATTE & MELBA TOAST	75

CURRY TRIPE served with ciabatta	95
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ES-KALAHARI-GOT	90
<i>(if you're not into ocean shell animals)</i> skilpadjies served on mashed potatoes and relish	

BONE MARROW	80
served with pulled beef, butter and rosemary bruschetta	

VEGETARIAN

CIABATTA baked with garlic butter and cheese	60
CIABATTA served with butter and dippers	75
CRUMBED BUTTONS	75

Our signature dishes - look out for the anchor icon

SALADS

Enjoy with any of our blends.

LIGHTHOUSE SALAD	120
a fresh green salad with tomato, cucumber, croûtons, onions, feta, olives & salad dressing	
GRILLED CHICKEN SALAD	130
a fresh green salad with tomato, cucumber, onions, croûtons, grilled chicken strips, peppadews and a mustard vinaigrette	
HALLOUMI & FIG SALAD	145
a fresh green salad with tomato, cucumber, onions, deep-fried halloumi and green figs	
 SEAFOOD SALAD <i>(enjoy with Rosé)</i>	150
a fresh chopped green salad with shrimps, grilled calamari and prawns served with our seafood sauce	
SPRINGBOK / CROCODILE CARPACCIO	115
<i>Can also be enjoyed as a starter</i>	

FOR THE KIDS

Only kids 12 and under...

HAKE or CALAMARI & CHIPS	85
CHICKEN STRIPS & CHIPS	75
RIBS & CHIPS	80
HAM & CHEESE PIZZA SLICES	75
MAC N CHEESE	65
PRAWNS served on savoury rice & chips	95
COLD DRINKS	25
FRUIT JUICES	30
MILKSHAKES	40
Chocolate / Strawberry / Lime / Vanilla / Banana / Bubblegum / Coffee / Peanut Butter / Oreo	
ICE CREAM with Chocolate / Berry sauce	35

De Kswijf
SEAFRONT RESTAURANT

Owners Fred & Nadine, welcome you!

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

CAPTAIN VAN DIJK HORST CHOICE

*Fresh from the sea, you can't go wrong...
Enjoy with Chenin Blanc or Sauvignon Blanc*

HAKE HALF **105** FULL **135**
fresh hake fried or grilled to perfection

LINEFISH OF THE DAY 220G - 250g **185**
grilled with lemon butter or garlic butter

CALAMARI 220G - 250g **160**
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 **225**
grilled to perfection and served on a bed of rice
prepared in lemon butter / garlic butter /
peri-peri sauce / secret sauce

CAPTAINS PLATTER *(serves 2)* **590**
hake, line fish, prawns, calamari deep-fried and grilled,
mussels, creamy and tomato based, squid heads and
crab-claws
(Add crayfish tails SQ)


SAUCES **30**
Tartare / Garlic Butter / Lemon Butter / Sweet Chilli /
Strong Chilli/ Chutney / Vinaigrette

 **Make it Naked.** *ask your waiter*

**The above served with vegetables and a choice of starch,
(chips, rice, mash or baked potato) or just salad*

 **THAI SEAFOOD POT** **155**
(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 **150**
mussels in a creamy garlic white wine sauce served with
fresh lemons, savoury rice and ciabatta slices

 **PAELLA MIXTA** **140**
(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

Be daring and try this with a wine from our Captains list

MARINERS CHOICE

Enjoy with any of our blends

YAWL BOWL **150**
hake goujons, chicken goujon, calamari, onion rings,
fish samoosas and chips

FEAST PLATTER **275**
hake goujons, calamari, creamy mussels, ribs, chicken goujons,
crumbed mushrooms, fish samoosas, onion rings, chips and rice

SEAFOOD PLATTER **350**
prawns, hake goujons, calamari, squid heads, creamy mussels,
fish samoosas, onion rings, chips and rice

COMBINATIONS :

Hake, Calamari on Rice & Chips	165
Line Fish of the Day, Calamari on Rice & Chips	175
Kingklip Fillet, Calamari on Rice & Chips	180
Hake, Prawns, Calamari on Rice & Chips	225

ADD ON

CREAMY MUSSELS	60	SOLE	SQ
PRAWNS	80	KINGKLIP	SQ
CALAMARI	100G 70	CHICKEN STRIPS	70
SQUID HEADS	100G 70	RIBS	200G 80
HAKE	100G 75	CHIPS / RICE	25
LINE FISH	150G 110	CRAYFISH TAILS	SQ

SIDE ORDERS

STARCH	40
Potato Fries / Baked / Mash / Wedges or Rice	
VEGETABLES IN SEASON	40
CREAMED SPINACH	45
ONION RINGS	35
SALAD	50
CHEESE / BACON / EGGS	20
EXTRA Bread / Butter / Lemon Wedges / Tartare	15

LANDLUBBER'S LUCK

<i>R: cool red centre</i>	<i>MW: very little or no pink in centre</i>
<i>MR: warm red centre with a hint of pink</i>	<i>WD: no pink, cooked all the way through</i>
<i>M: warm pink centre</i>	

RUMP	200G 145	300G 175	500G 225
FILLET	200G 185	300G 230	500G 360
RIBEYE	200G 180	300G 210	500G 345
 T-BONE			500G 240

SURF & TURF **215**
steak, calamari and creamy mussels

TOP-UP YOUR STEAK:
Creamy Snails **45** / Prawn Thermidor **50** /
Bone Marrow **50** / Prawn **80**

SAUCES **45**
Mushroom / Barbeque / Cheese / Brandy Pepper /
Creamy Garlic / Chilli Cheese / Biltong / Thermidor

 **Make it Naked.** *ask your waiter*

RIBS (PORK) 500G **175**

EISBEIN **155**
served with mash and vegetables

CORDON BLEU **150**
chicken fillet filled with ham and cheese, deep fried,
with a cheese sauce

CHICKEN AND PRAWN CURRY **155**
served with rice, sambals and a fried poppadom

LEMON CHICKEN **155**
pan fried chicken fillets stack with cream spinach
& feta cheese

CHICKEN SCHNITZEL HALF **100** FULL **140**
chicken fillet crumbed and pan fried
(add Parmigiana for half 35 full 45)

HANDS ON DECK BURGER **125**
beef burger topped with bacon and cheese
served with mushroom sauce, onion rings and chips

 **Make it Naked.** *ask your waiter*

**The above served with vegetables and a choice of starch,
(chips, rice, mash or baked potato) or just salad*