

ANCHORS AWEIGH

A great way to start the voyage...

MEAT

- ESCARGOT** 79
(no, we did not catch them in the garden)
snails with your choice of creamy garlic sauce or garlic butter sauce
- CHICKEN JALAPENO POPPERS** 79
- CURRY TRIPE** served with ciabatta 99
- ES-KALAHARI-GOT** 79
(if you're not into ocean shell animals)
skilpadjies served on mashed potatoes and relish
- BONE MARROW** 89
served with pulled beef, butter and rosemary bruschetta
- CREAMY BILTONG SOUP** 89
served with ciabatta

VEGETARIAN

- CIABATTA** 59
baked with garlic butter and cheese
- CRUMBED BUTTONS** 89
- LOADED HUMMUS** 69

W

PASTAS

For those feeling somewhat Italian...

- SEAFOOD TAGLIATELLE** 169
(enjoy with Sauvignon Blanc)
mussels, prawn-meat, mushrooms and calamari served in a creamy or napolitano sauce
- ALFREDO** *(enjoy with Sauvignon Blanc)* 139
ham, mushrooms and tagliatelle served in a creamy or napolitano sauce
- CHICKEN & MUSHROOM PENNE** 149
(enjoy with Chardonnay)
pan fried chicken tenders and mushrooms served in a creamy or napolitano sauce
- LAMB RAGU** *(enjoy with Merlot)* 169
slow cooked pulled leg of lamb served on creamy tagliatelle
- MONGOLIAN STEAK TAGLIATELLE** 159
(enjoy with Syrah)
prepared in a sticky sweet savoury soy sauce, served on tagliatelle

SEAFOOD

- OYSTERS** served the traditional way 159
or served with coriander, lime and chilli 169
- CALAMARI** *(add squid beads for 79)* 89
deep fried calamari strips served on rice
*grilled calamari is served in a feta & cream sauce
- CREAMY GARLIC MUSSELS** 89
mussels in a creamy garlic white wine or napolitano sauce
- PRAWN AU GRATIN** 99
prawn meat served in a creamy garlic sauce grilled with cheese
- SEAFOOD SOUP** 89
served with ciabatta

*Let's sail
away*

*Our
Signature
Dishes
Look out
for the
anchor icon*

TRADITIONAL

Traditional South African. Enjoy with any Red Wine.

- OXTAIL** 179
served with rice and vegetables
(samp also available as starch)
- BOBOTIE** 159
served on rice topped with salsa and a poppadom
- CURRY TRIPE** 169
served with rice and vegetables
(samp also available as starch)

N

VEGETARIAN

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

- VEGETARIAN BURGER** 125
Vegetarian pattie, hash browns, lettuce, tomato, pickled onions served on a crispy bun with chips
- VEGETARIAN PLATTER** *(serves 1 - 2)* 159
creamed spinach, crumbed mushrooms, french fries, olives, feta cheese, tomatoes, cucumber, hummus, tortillas, crumbed halloumi and pickled onions
- MUSHROOM AND BASIL PENNE** 139
creamy white wine sauce or a creamy napolitano sauce with mushrooms, tomato, spinach and basil



S

SALAD

Enjoy with any of our blends.

- LIGHTHOUSE SALAD** 89
a fresh green salad with tomato, cucumber, croûtons, onions, feta, olives & vinaigrette
- GRILLED CHICKEN SALAD** 109
a fresh green salad with tomato, cucumber, feta, onions, croûtons, grilled chicken tenders, peppadews and a mustard vinaigrette
- HALLOUMI AND FIG SALAD** 119
a fresh green salad with tomato, cucumber, onions, deep-fried halloumi and green figs
- SEAFOOD SALAD** *(enjoy with Rosé)* 129
a fresh chopped green salad with shrimps, grilled calamari and prawns served with our seafood sauce
- SPRINGBOK / CROCODILE CARPACCIO** 129
Can also be enjoyed as a starter

E

FOR THE KIDS

Only kids 12 and under...

- HAKE or CALAMARI AND CHIPS** 89
- CHICKEN TENDERS AND CHIPS** 69
- RIBS AND CHIPS** 89
- HAM AND CHEESE PIZZA SLICES** 79
- MAC N CHEESE** 59
- BURGER AND CHIPS** 89
Beef or Chicken

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 and healthier options

De Kswijf
SEAFRONT RESTAURANT

*Owners Fred & Nadine,
welcome you!*

MARINERS CHOICE

Enjoy with any of our blends or other cultivars

YAWL BOWL	169
hake goujons, chicken tenders, calamari, onion rings, fish samoosas and chips	
FEAST PLATTER	299
hake goujons, calamari, creamy mussels, ribs, chicken tenders, crumbed mushrooms, fish samoosas, onion rings, chips and rice	
SEAFOOD PLATTER	369
prawns, hake goujons, calamari, squid heads, creamy mussels, fish samoosas, onion rings, chips and rice	
COMBINATIONS :	
Hake, Calamari on Rice and Chips	179
Line Fish of the Day, Calamari on Rice and Chips	189
Kingklip Fillet, Calamari on Rice and Chips	199
Hake, Prawns, Calamari on Rice and Chips	239

ADD ON	
CREAMY MUSSELS	69
PRAWNS	120G 110
CALAMARI	100G 79
SQUID HEADS	100G 79
HAKE	100G 89
LINE FISH	150G 109
SOLE	SQ
KINGKLIP	SQ
CHICKEN TENDERS	150G 79
RIBS	200G 89
STEAK	100G SQ
Fillet, Sirloin, Rump or Ribeye	
CHIPS / RICE	19
CRAYFISH TAILS	SQ

N CAPTAIN VAN DIJK HORST CHOICE

Fresh from the sea, you can't go wrong... Enjoy with Chenin Blanc or Sauvignon Blanc.
All of these are served with a choice of vegetables, chips, mash, rice, wedges, baked potato or salad

HAKE	180G 119	250G 149
fresh hake fried or grilled to perfection		
LINEFISH OF THE DAY	220G - 250G 189	
grilled with lemon butter or garlic butter		
CALAMARI	220G - 250G 169	
served on savoury rice		
*grilled calamari is served in a creamy feta sauce		

BABY KINGKLIP (subject to availability)	SQ
grilled on the bone, prepared in lemon butter or garlic butter	
SOLE (subject to availability)	SQ
grilled on the bone, prepared in lemon butter or garlic butter	

GRILLED PRAWNS	300G - 350g 249
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)	689
hake, line fish, prawns, calamari deep-fried and grilled, mussels, creamy and tomato based, squid heads and crayfish tails	

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

W LANDLUBBER'S LUCK

Served with a choice of vegetables, chips, mash, rice, wedges, baked potato or salad

	200G	300G	500G
RUMP	149	179	229
SIRLOIN	159	189	239
FILLET	189	239	379
RIBEYE	179	229	359
T-BONE			249

SURF & TURF	229
steak (100G Fillet or 200G Sirloin), calamari and creamy mussels	

TOP-UP YOUR STEAK:	
Creamy Snails 49 / Prawn Thermidor 59 / Bone Marrow 59 / Prawns 90	

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

RIBS (PORK)	500G 189
EISBEIN	450 - 500G 169
served with mash and vegetables	

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

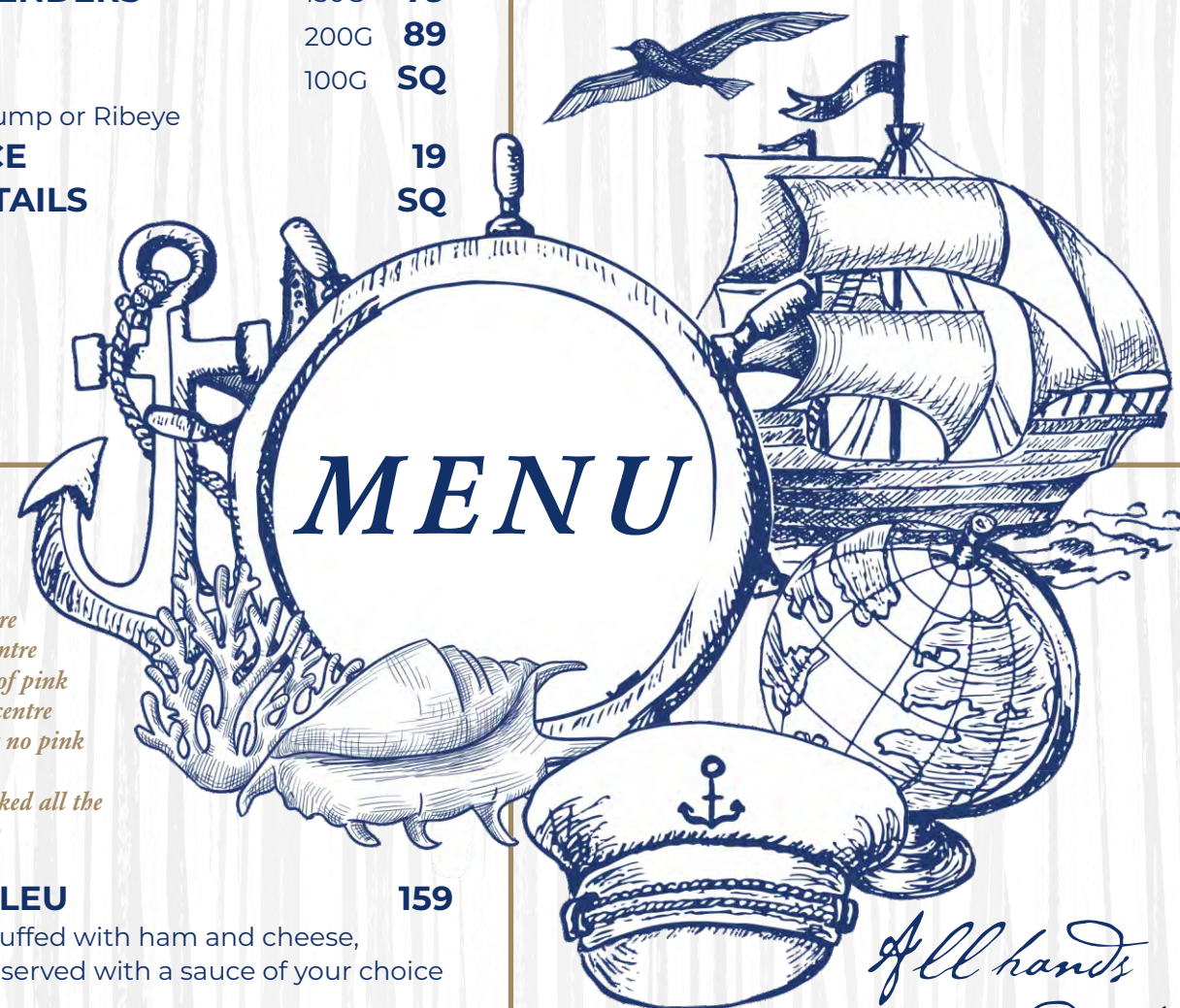
CORDON BLEU	159
chicken fillet stuffed with ham and cheese, deep fried and served with a sauce of your choice	

CHICKEN AND PRAWN CURRY	169
served with rice, sambals and a fried poppadom	

LEMON CHICKEN	165
pan fried chicken fillets stack with cream spinach & feta cheese	

CHICKEN SCHNITZEL	HALF 109	FULL 149
chicken fillet crumbed and pan fried (add Parmigiana for half 39 full 49)		

HANDS ON DECK BURGER	139
beef burger topped with bacon and cheese served with mushroom sauce, onion rings and chips (add smoked brisket 45)	



THAI SEAFOOD BOWL	160
(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	155
(enjoy with Sauvignon Blanc)	
mussels in a creamy garlic white wine or a napolitano sauce served with fresh lemons, savoury rice and ciabatta slices	

PAELLA MIXTA	129
(enjoy with Pinotage Rosé, Riesling or Viognier)	
a Spanish style dish made with rice, chicken, calamari chorizo, peas, mussels, onion, garlic, prawns and some secret ingredients	

SIDE ORDERS

STARCH	39
French Fries / Baked Potato / Mash / Wedges / Rice	
VEGETABLES IN SEASON	49
CREAMED SPINACH	49
ONION RINGS	39

SALAD	49
CHEESE / BACON / EGGS	19
EXTRA	15
Bread / Butter / Lemon Wedges / Tartare / Fresh Chillies / Fresh Garlic	

S