

# SALADS

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## **FRENCH SALAD R66 | SIDE SALAD R38**

The freshest greens, topped with peppers, onions, carrots and cherry tomatoes. Served with a vinaigrette.

## **GREEK SALAD R82 | SIDE SALAD R48**

Plump Calamata olives and creamy feta on fresh garden greens with our homemade salad dressing.

## **CAPRESE SALAD R58**

Tried & tested Italian favourite! Ours is made with imported Danish feta cheese, sweet basil pesto reduction and tomato.

## **ORIENTAL CHICKEN SALAD R108**

Spicy flavours of the Orient emanate from delicately sautéed juliennes of chicken breast on fresh salad greens. Garnished with coriander and sesame seeds.

## **PRAWN AND BROCCOLI SALAD R140**

Prawns, off the shell, tossed with almonds, long-stemmed broccoli, Harissa, feta, red onion and green leaves, make up this delectable salad.

# STARTERS

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**MEDIUM CULTIVATED OYSTERS R25 each**

Fresh daily from the estuary to your table.

**MEDIUM COASTAL OYSTERS R35 each**

Wild tidal oysters freshly harvested.

**LARGE COASTAL OYSTERS R40 each**

The mother of all oysters. A unique delicacy.

**BAKED OYSTERS R110**

Three crumbed and oven baked medium cultivated oysters, drenched in tarragon butter. Served with bruschetta.

**SOUP OF THE DAY R48**

Deliciously prepared from the market's freshest ingredients. Ask your waitron for the chef's choice of the day.

**SEAFOOD SOUP R110**

Prawns (off the shell), line fish, whole mussels, white wine and tomatoes make up this Drydock favourite.

**SEARED TUNA LOIN R165**

Sesame seed encrusted fresh tuna loin, seared rare. Served with goat's cheese, beetroot and a herb salad

*Allergen Notice:* Please be advised that food prepared in our restaurant may contain the following ingredients... milk, eggs, wheat, nuts, peanuts, fish and shellfish. Should you have any special dietary requirements or allergies, please speak to our supervisory staff, before placing your food orders.

# STARTERS

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## **ROASTED BONE MARROW R78**

Oven-roasted bone marrow, served on the bone.  
Your choice of either a Walnut, chili and red onion salsa  
OR sautéed wild mushrooms.

## **CALAMARI RINGS DEEP FRIED R88**

Calamari rings served with savoury rice and sauce Tartare.

## **PATAGONIAN SQUID TUBES R98**

Tender grilled Cajun-spiced Patagonian squid, served with a fresh  
lemony Mediterranean salsa. Can be ordered as a main course.

## **WEST COAST MUSSELS R84**

Fresh mussels from Saldanha Bay in a cream, garlic,  
onion and white wine sauce. Served with a bruschetta.  
Available as a main course.

## **VENISON CARPACCIO R98**

Thinly sliced fillet of venison, drizzled with olive oil and  
balsamic vinegar, Parmesan cheese, mushrooms and rocket.

## **THAI FISH CAKES R85**

Flavours of Thailand served with cucumber relish,  
sweet chilli sauce and fresh coriander.

# SUSHI

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## TEMPURA PRAWN

4 Piece R48

6 Piece R68

Served with sweet chilli sauce

## EDAMAME R75

Green soy beans served with salt and sweet chilli

## SALMON ROSE (2pc) R65

### SALADS

Salmon or tuna or prawn salad served with avo and sweet chilli sauce **R130**

Crab, lettuce and cucumber salad with mayo, caviar and sesame **R85**

## DRYDOCK ROLL (4pc) R50

California roll with prawns, spring onions, peanut powder, avo and mayo

## SEARED TUNA ROLL (4pc) R50

California roll with seared tuna, avo, spring onion and peppadew

## ROCKET ROLL (4pc) R50

California roll with salmon, rocket and avo topped with rocket and mayo

## PRAWN TEMPURA ROLL (4pc) R55

Tempura prawn with avo, cucumber and sweet chilli

## JOJO'S SUPER RAINBOW ROLL (8pc) R126

Rainbow roll with sweet soya, 7 spice sesame oil, spring onion, caviar and mayo

## SHRIMP TEMPURA ROLL (4pc) R85

Spicy salmon or tuna California roll topped with tempura prawn and sweet chilli mayo

## RAINBOW SANDWICH (9pc) R135

Salmon sandwich filled with salmon, avo, mayo and caviar

## MAKI (4pc)

Avocado R30

Cucumber R25

Crab R30

Prawn R35

Tuna R35

Salmon R38

Smoked Salmon R38

Tempura Prawn R35

## CALIFORNIA ROLL (4pc)

Vegetarian R38

Crab R42

Prawn R45

Salmon R50

Tuna R50

Smoked Salmon R50

Spicy Salmon R52

Spicy Tuna R52

## SASHIMI (3pc)

Salmon R80

Tuna R70

Seared Tuna R75

Seared Salmon R85

## FASHION SANDWICHES (4pc)

Vegetarian R35

Crab R40

Salmon R50

Tuna R50

Prawn R50

Smoked Salmon R50

## NIGIRI (2pc)

Prawn R50

Salmon R50

Tuna R50

## HAND ROLL (1pc)

Avo and Cucumber R45

Crab R45

Prawn R50

Salmon R60

Tuna R50

Tempura Prawn R50

# SUSHI

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## **CRISPY FASHION SANDWICHES (4pc) R65**

Salmon or tuna or prawn or crab or vegetarian topped with mayo and caviar

## **CRISPY CALIFORNIA ROLL (4pc) R65**

Tempura prawn with avo and cucumber topped with mayo and sweet chilli

## **DRAGON ROLL (8pc) R295**

Prawn, avo and cucumber roll topped with eel and avo with sweet soya

## **CREAM CHEESE ROLL (4pc) R55**

Salmon or smoked salmon or prawn with avo, peppadew and cream cheese

## **GREEN RAINBOW ROLL (4pc) R45**

Avo, cucumber & rocket topped with avo

## **MINI SUSHI ROLL (8pc) R135**

Crispy California Roll (4pc), California Roll topped with tempura shrimp and sweet chilli mayo (4pc)

## **RAINBOW ROLL (4pc) R60**

Salmon, avo and cucumber roll topped with salmon and avo

## **WEST ROLL (4pc) R65**

Nori wrapped sushi rice with smoked salmon, avo, cucumber, mayo and caviar

## **TEMPURA PRAWN BAMBOO ROLL (4pc) R75**

Cucumber wrapped seaweed, rice and tempura prawn with avo and cucumber, topped with mayo

## **RED RAINBOW ROLL (4pc) R60**

Cream cheese with avo, cucumber & peppadew topped with peppadew and avo

## **VEGETARIAN PLATTER (9pc) R110**

Green Rainbow Roll (4pc)  
Vegetable California Roll (4pc)  
Hand-rolled Vegetable Roll (1pc)

## **HANA PLATTER (16pc) R105**

Salmon Maki (4pc), Tuna Maki (4pc)  
Avocado Maki (4pc), Salmon California (4pc)

## **DRYDOCK PLATTER (16pc) R230**

Rainbow Roll (4pc), Salmon Nigiri (2pc)  
Salmon Roses (2pc), Fashion Sandwich (4pc)  
Avocado Maki (4pc)

## **TIGER PLATTER (9pc) R165**

Crispy California Roll (4pc)  
Shrimp Tempura Roll (4pc)  
Tempura Prawn Hand Roll (1pc)

## **GINGER PLATTER (20pc) R155**

Rainbow Roll (8pc), Crab California Roll (4pc)  
Maki (8pc) - choice of Salmon, Crab or Tuna

## **MATSU PLATTER (14pc) R290**

Rainbow Roll (4pc), Salmon Roses (4pc),  
Prawn Nigiri (2pc), Shrimp Tempura Rolls (4pc)

## **UME PLATTER (11pc) R220**

Prawn California Roll (4pc), Sashimi (3pc)  
Salmon Roses (2pc), Salmon Nigiri (2pc)

## **SAKULA PLATTER (16pc) R370**

Salmon Roses (4pc), Salmon Nigiri (2pc)  
Tuna Nigiri (1pc), Prawn Nigiri (1pc)  
Tuna Sashimi (4pc), Salmon Sashimi (4pc)

## **SALMON PLATTER (19pc) R365**

Salmon Nigiri (4pc), Salmon Roses (4pc)  
Salmon California (8pc), Salmon Sashimi (3pc)

## **EAGLES PLATTER (30pc) R450**

Salmon Sandwich (8pc), Rainbow Roll (8pc)  
Crispy California (8pc), Salmon Nigiri (2pc)  
Tuna Nigiri (2pc), Prawn Nigiri (2pc)

# POKE

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Poke (POH-keh") means to slice or cut in Hawaiian and refers to chunks of raw fish - usually tuna and salmon which is marinated in umami-packed sauces with sesame seeds, tossed over rice and topped with fresh vegetables.

This dish that is simple, healthy, delicious and totally addictive, is made up with edamame beans, baby radish, carrot, cucumber, spring onion, avocado and red cabbage.

**SALMON POKE R110**

**TUNA POKE R95**

**TOFU POKE R85**

# VEGETARIAN AND PASTA

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## **LENTIL PILAF R94**

A warm Moroccan spiced lentil Pilaf, tossed with butternut, red onion, cranberries and feta cheese. Served with rocket and tzatziki.

## **PARMIGIANA R82**

This Italian dish is made with a shallow-fried sliced eggplant, layered with cheese and homemade Napolitano sauce, and then baked.

## **SEAFOOD PASTA R148**

Prawns and mussels tossed in a light red pepper and tomato based sauce' with olive oil and herbs served on a bed of Linguine.

## **CHICKEN AND BASIL PESTO PASTA R110**

Succulent chicken strips prepared in a creamy basil pesto sauce served on a bed of Tagliatelli.

## **ALFREDO PASTA R118**

A traditional favourite with creamy brown mushroom, garlic sauce and Gypsy ham. Served on a bed of the finest Linguine.

# SEAFOOD

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## **SIGNATURE SEAFOOD PLATTER (Serves 1-2) R395**

A medley of fresh line fish, queen prawns, Drydock prawns, mussels and Patagonian calamari grilled with olive oil served with savoury rice and fries. Served with a trio of dipping sauces.

## **DOUBLE SEAFOOD PLATTER (Serves 2-4) R695**

Double portions of fresh line fish, queen prawns, Drydock prawns, mussels and Patagonian calamari grilled with olive oil served with savoury rice and fries. Served with a trio of dipping sauces.

## **PRAWN PLATTER R390**

Eight Queen prawns, 18 Drydock prawns, grilled, make up this mouth-watering platter. Served with fries or rice and dipping sauces. Add crayfish - SQ

## **CALAMARI AND HAKE R162**

Grilled hake and deep fried calamari rings with fries or savoury rice.

## **WEST COAST MUSSELS R155**

Fresh mussels from Saldanha Bay in a cream, garlic, onion and white wine sauce. Served with bruschetta.

## **CATCH OF THE DAY R185**

Brought in through the Knysna Heads daily and delivered to the Drydock. Served with a salsa of cucumber, coriander, fennel, mango, peppers and citrus. Accompanied with mixed herbs.

## **CALAMARI AND SIRLOIN STEAK R175**

Flame grilled, 160g sirloin steak and deep fried calamari rings with fries or savoury rice.

Our fish is bought daily and filleted on site. We take care to ensure that all the bones are removed, however it is possible that you may occasionally find a bone.



# SEAFOOD

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## **GRILLED HAKE R128**

Line-caught off our coastline, grilled and served with lemon butter.

## **PRAWNS & SIRLOIN STEAK R192**

Flame grilled 160g sirloin and nine grilled Drydock prawns with fries or savoury rice.

## **CALAMARI RINGS DEEP FRIED R148**

Calamari rings, dusted with flour and spices, served with savoury rice or fries and sauce Tartare.

## **CALAMARI AND PRAWNS R178**

Deep fried calamari rings and nine grilled Drydock prawns, salad and fries or savoury rice.

## **CALAMARI AND MUSSELS R148**

Deep fried calamari & fresh mussels in a cream, garlic, onion and white wine sauce. Served with savoury rice.

## **LINEFISH FONTANA R220**

A dish to tempt your palate. Grilled line fish layered with aubergine, avocado pear, rocket, orange segments and smoked salmon trout. Drizzled with balsamic vinegar.

## **DRYDOCK PRAWNS R195**

18 Delicious prawns grilled and drizzled with olive oil and fresh lemon juice, served with savoury rice and your choice of side sauce.

## **QUEEN PRAWNS R220**

Eight prawns grilled and served with your choice of side sauce.

# MEAT AND POULTRY

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## **LEMON AND HERB CHICKEN R128**

Two flame-grilled chicken quarters, lemon and herb basted and marinated, with fries or savoury rice.

## **PERI PERI CHICKEN R128**

Two flame-grilled chicken quarters, basted with Peri Peri and served with fries or savoury rice.

## **CHICKEN AND PRAWNS R176**

Peri Peri chicken and nine grilled Drydock prawns with fries or savoury rice.

## **GOURMET BEEF BURGER R118**

Juicy 100% pure beef patty with the usual accompaniments, cheese, avocado pear and bacon. Served with fries.

## **HONEY GLAZED KASSLER CHOPS R165**

Flame grilled smoked pork chops served with homestyle fries or savoury rice and garden fresh vegetables. A hint of ginger and soy.

## **200gr BEEF FILLET R190**

Aged Karan fillet of beef, grilled to order. Served with fries, savoury rice or rosemary potatoes.  
Larger cuts on request.

## **BEEF SIRLOIN 200gr R140 | 300gr R180**

Prime aged Karan sirloin served with fries, savoury rice or rosemary potatoes.

VEGETABLES PER PORTION R25

SIDE FRIES: SMALL R25 | LARGE R35

MUSHROOM SAUCE R20

MADAGASCAN GREEN PEPPERCORN SAUCE R20

DEMI GLACE (FLAVOURED WITH A HINT OF BONE MARROW) R30

# DESSERTS

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## **KAHLUA CHOCOLATE MOUSSE IN BRANDY SNAP BASKET R55**

Rich chocolate mousse in a homemade, crisp brandysnap basket, accompanied by a berry coulis.

## **MALVA PUDDING R55**

Sweet and sticky warmed sponge cake drenched in a toffee fudge sauce.

## **APPLE BAKE R55**

Warm “*Golden Delicious*” apples, poached with raisins and cinnamon, make for a remarkable apple infusion; wrapped in a phyllo pastry.

## **TRIO OF ICE CREAM R46**

Rich and creamy ice cream served with chocolate sauce.

## **DEEP FRIED CHOCOLATE SPRING ROLLS R55**

If you love chocolate...this is made for you!

## **WHITE CHOCOLATE CRÈME BRÛLÉE R55**

Served with a berry coulis.

## **CHOCOLATE BROWNIE IN A CUP R55**

Served with sensational toffee sauce and ice cream, sprinkled with cinnamon.

## **DESSERT WINE FLIGHTS:**

Try our selection of dessert wine “flights” to sample, compare and indulge!

Each flight has three 25ml servings, paired with a small snack.

Please see the selection below:

## **SWEET SEDUCTION R125**

Nederburg Edelkleur, Haute Cabriere Ratafia and Paul Cluver Noble Late Harvest;  
served with a mini Malva pudding.

## **A PRIDE OF PORT R75**

De Krans Ruby Port, De Krans Tawny Port and L’Ormarins LBV Port;  
served with Stilton cheese and crostini.

# KIDS MENU

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## **KIDDIES BURGER R50**

Kids burger served with tomato, chips and pink sauce.

## **CHICKEN WINGLETS R78**

Three buffalo wings, drenched with BBQ sauce and served with chips.

## **CHICKEN STRIPS R45**

Tender crumbed chicken strips with chips and monkey gland sauce.

## **SPAGHETTI BOLOGNAISE R50**

Beef mince, tomato-based sauce, served with spaghetti.

## **KIDDIES HAKE R75**

Deep-fried hake with chips and sauce tartare.