DRYDOCK

RESTAURANT & TERRACE

KNYSNA, WESTERN CAPE

WHAT'S NEW

KOREAN STEAK PASTA R240

Tender slices of grilled beef steak tossed with penne pasta in a rich, spicy gochujang sauce. This Korean-inspired fusion dish is finished with fresh herbs and a sprinkle of Parmesan cheese, creating a delicious balance of savory flavor, moderate heat, and creamy richness.

MARROW BONE BEEF FILLET 200gr R385 | 300gr R495

A premium 200g Sparta beef fillet, grilled to perfection and topped with a roasted bone marrow.
Served with seasonal vegetables and crispy palm-pressed baby potatoes.
Finished with a rich black peppercorn sauce, infused with thyme and brandy.
Please note: this dish can take up to 30 minutes to prepare, thank you.

DEBONED CHICKEN THIGHS R255

Succulent chargrilled Mediterranean-style chicken thighs,
served with warm flatbreads, creamy hummus, refreshing tzatziki, and a Greek-style salad.
Please note: this dish can take up to 30 minutes to prepare, thank you.

PORK BELLY R305

Slow-roasted pork belly with crispy crackling, served with creamy mashed potato, vegetables, and a warm horseradish and wholegrain mustard sauce.

VENISON FILLET R320

Chargrilled 200g venison fillet served with chili-infused, honey-glazed sweet potato, vegetables, and a red wine & blueberry jus. We suggest ordering this dish medium rare.

Scan our Daily Delights QR code to join the group

Scan our QR code for more information about Drydock

STARTERS

CULTIVATED OYSTERS R40 each
Fresh daily from our coastline to your table.

COCKTAIL COASTAL OYSTERS R24 each
Wild tidal oysters freshly harvested.

MEDIUM COASTAL OYSTERS R42 each
Wild tidal oysters freshly harvested.

LARGE COASTAL OYSTERS R50 each
The mother of all oysters. A unique delicacy.

OYSTER EXPERIENCE R175
One cultivated and three coastal oysters
served with a glass of MCC Leopard's Leap Chardonnay Pinot Noir.

ROCKEFELLER OYSTERS R170
Six crumbed and oven-baked cocktail oysters, topped with Gruyere cheese, garlic, onion, white wine, thyme and parsley. Served with ciabatta.

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

FOCACCIA FLATBREAD R99
Warm herb & olive focaccia, served with a whipped feta cheese dip
and slow-roasted cherry tomatoes.

SOUP OF THE DAY R85
Deliciously prepared from the market's freshest ingredients.
Ask your waitron for the chef's choice of the day.

MUSSELS ON THE QUAY R170
Eight West Coast mussels, steamed in a delicious
cream-based sauce with bacon, garlic, onion, and celery. Served with ciabatta slices.

VENISON CARPACCIO R160
Thinly sliced fillet of venison, drizzled with olive oil and
balsamic vinegar, Parmesan cheese, mushrooms and rocket.

DEEP-FRIED PATAGONIAN CALAMARI TUBES R170
Calamari tubes, dusted with flour and spices, served with savoury rice
and sauce Tartare. Available as a main course.

SALMON GRAVLAX R175
Delicately cured Norwegian salmon gravlax, served with baby beets, and a mustard,
dill, rocket, and chili-lemon dressing. Accompanied by wonton crisps.

TEMPURA PRAWNS R130
Four Drydock prawns, olives and jalapeño in tempura batter,
served with a vibrant chimichurri sauce.

SALADS

FRENCH R98 | SIDE SALAD R55
The freshest greens, with peppers, onions,
carrots and cherry tomatoes. Served with a vinaigrette.

GREEK R145 | SIDE SALAD R85
Plump Calamata olives and creamy feta cheese
on fresh garden greens, served with our homemade salad dressing.

CHICKEN & AVOCADO R175
Grilled herb-marinated chicken breast, layered with salad greens,
feta cheese, olives, avocado and toasted seeds. Served with a creamy basil dressing.

ASIAN PRAWN & CALAMARI R185
Seared prawns and calamari tossed with julienne vegetables, cucumber,
Edamame beans, crispy noodles, and sesame seeds. Served with a spicy Asian dressing.

AVOCADO & BEETROOT R150
Creamy avocado, baby beets and fresh greens, creamy feta cheese,
dressed with a bright orange-lime vinaigrette.

SUSHI

TEMPURA PRAWN
4 Piece R95
6 Piece R135
Served with sweet chilli sauce

EDAMAME R75
Green soy beans served with salt and sweet chilli

SALMON ROSE (2pc) R95

VENISON ROSES (3pc) R105
Three roses, wrapped in Kudu carpaccio, topped with Tom Yum Mayo and drizzled with Teriyaki sauce

SALMON SALADS R215
Salmon salad served with avo and sweet chilli sauce

DRYDOCK ROLL (4pc) R65
California roll with prawns, spring onions, peanut powder, avo and mayo

FUTOMAKI TEMPURA GREEN BEAN (4pc) R95
Tempura green beans in a Futomaki roll, deep-fried, topped with spicy mayo and sweet potato crisp

ROCKET ROLL (4pc) R65
California roll with salmon, rocket and avo topped with rocket and mayo

SUSHI CANAPÉ (4pc) R165
Panko fried sushi rice topped with cream cheese, peppadew, avo, smoked salmon marinated in poke sauce, and caviar

CALAMARI CRISP (4pc) R95
Salmon cream cheese roll, topped with tempura calamari heads, fire sauce and sweet soya

MAKI (4pc)

Avocado	R40
Cucumber	R35
Crab	R40
Prawn	R50
Tuna	R50
Salmon	R60
Smoked Salmon	R65

CALIFORNIA ROLL (4pc)

Vegetarian	R45
Crab	R50
Prawn	R65
Salmon	R70
Tuna	R65
Smoked Salmon	R72
Spicy Salmon	R72
Spicy Tuna	R72

SASHIMI (3pc)

Tuna	R120
Salmon	R130
Seared Tuna	R125
Seared Salmon	R135

FASHION SANDWICHES (4pc)

Vegetarian	R45
Crab	R50
Salmon	R75
Tuna	R65
Prawn	R65
Smoked Salmon	R80

NIGIRI (2pc)

Prawn	R70
Salmon	R80
Tuna	R70
Inari Prawn	R95

HAND ROLL (1pc)

Avo and Cucumber	R60
Prawn	R90
Salmon	R100
Tuna	R90
Tempura Prawn	R95
Smoked Salmon	R120

POKE BOWLS

Salmon	R165
Tuna	R145
Tofu	R120
Panko Prawn	R135

SUSHI EXTRAS

Fire Sauce R35 • Ginger R20 • Sweet Chili R30 • Sushi Mayonnaise R25 • Sushi Rice R20 • Sweet Soya R30 • Wasabi R20 • Caviar R55 • Poke Sauce R20 • Cream Cheese R30 • Salmon (70gr) R125 • Tuna (70gr) R95 • Tofu (70gr) R55

SUSHI

CRISPY FASHION SANDWICHES (4pc) R90
Salmon or tuna or prawn or crab or vegetarian topped with mayo and caviar

RAINBOW SANDWICH (9pc) R220
Salmon sandwich filled with salmon, avo, mayo and caviar

CREAM CHEESE ROLL (4pc) R85
Salmon or smoked salmon or prawn with avo, peppadew and cream cheese

RED RAINBOW ROLL (4pc) R70
Cream cheese with avo, cucumber & peppadew topped with peppadew and avo

RAINBOW ROLL (4pc) R90
Salmon, avo and cucumber roll topped with salmon and avo

CRAB CRUNCH (4pc) R60
Crispy fried crab sandwiches with avo and mayo, drizzled with sweet soya

CRISPY CALIFORNIA ROLL (4pc) R90
Salmon, tuna, prawn or crab with avo & Cucumber topped with mayo & sweet chilli

JOJO'S SUPER RAINBOW ROLL (4pc) R110
Rainbow roll with sweet soya, 7 spice sesame oil, spring onion, caviar and mayo

PANKO PRAWN CALIFORNIA ROLL (4pc) R80
Tempura prawn with avo, cucumber and sweet chilli

MINI SUSHI ROLL (8pc) R170
Crispy California Roll (4pc), California Roll topped with tempura shrimp and sweet chilli mayo (4pc)

BUTTERFLIED PANKO ROLL (4pc) R150
Butterflied crumbed prawn on salmon California roll, topped with sweet chilli mayo

SHRIMP TEMPURA ROLL (4pc) R110
Spicy salmon or tuna California roll topped with tempura prawn and sweet chilli mayo

SUSHI EXTRAS

Fire Sauce R35 • Ginger R20 • Sweet Chili R30 • Sushi Mayonnaise R25 • Sushi Rice R20 • Sweet Soya R30 • Wasabi R20 • Caviar R55 • Poke Sauce R20 • Cream Cheese R30 • Salmon (70gr) R125 • Tuna (70gr) R95 • Tofu (70gr) R55

SUSHI PLATTERS

VEGETARIAN PLATTER (9pc) R145
Green Rainbow Roll (4pc)
Vegetable California Roll (4pc)
Hand-rolled Vegetable Roll (1pc)

GINGER PLATTER (20pc) R305
Rainbow Roll (8pc)
Crab California Roll (4pc)
Maki (8pc) - choice of Salmon, Crab or Tuna

TIGER PLATTER (9pc) R245
Crispy California Roll (4pc)
Shrimp Tempura Roll (4pc)
Tempura Prawn Hand Roll (1pc)

SALMON PLATTER (19pc) R545
Salmon Nigiri (4pc)
Salmon Roses (4pc)
Salmon California (8pc)
Salmon Sashimi (3pc)

DRYDOCK PLATTER (16pc) R325
Rainbow Roll (4pc)
Salmon Nigiri (2pc)
Salmon Roses (2pc)
Fashion Sandwich (4pc)
Avocado Maki (4pc)

MATSU PLATTER (14pc) R395
Rainbow Roll (4pc)
Salmon Roses (4pc)
Prawn Nigiri (2pc)
Shrimp Tempura Rolls (4pc)

EAGLES PLATTER (30pc) R615
Salmon Sandwich (8pc)
Rainbow Roll (8pc)
Crispy California (8pc)
Salmon Nigiri (2pc)
Tuna Nigiri (2pc)
Prawn Nigiri (2pc)

SUSHI EXTRAS

Fire Sauce R35 • Ginger R20 • Sweet Chili R30 • Sushi Mayonnaise R25 • Sushi Rice R20 • Sweet Soya R30 • Wasabi R20 • Caviar R55 • Poke Sauce R20 • Cream Cheese R30 • Salmon (70gr) R125 • Tuna (70gr) R95 • Tofu (70gr) R55

VEGETARIAN AND PASTA

CHICKEN AND BASIL PESTO PASTA R195
Succulent chicken strips prepared in a creamy basil pesto sauce, served with Tagliatelle. Contains nuts and cheese. Vegetarian option available.

SEAFOOD PASTA R295
Prawns, mussels, and Patagonian calamari, tossed with Penne pasta and a roasted red-pepper sauce. The pasta is served with fresh rocket and Parmesan shavings.

VEGETARIAN CHICKPEA CURRY R190
Rich tomato-based chickpea curry with seasonal vegetables and fragrant spices. Served with Jasmine rice, crispy poppadums and cooling mint yoghurt.

EXOTIC MUSHROOM RISOTTO R280
Creamy Arborio rice infused with a medley of exotic mushrooms, coconut cream, white wine and finished with dried cherry tomatoes. Served with crisp Parmesan shards and sautéed mushrooms.

KOREAN STEAK PASTA R240
Tender slices of grilled beef steak tossed with penne pasta in a rich, spicy gochujang sauce. This Korean-inspired fusion dish is finished with fresh herbs and a sprinkle of Parmesan cheese, creating a delicious balance of savory flavor, moderate heat, and creamy richness.

PIZZA

CHANGE TO GLUTEN FREE BASE - ADD R80

MARGHERITA R110
A perfectly prepared thin base. Topped with homemade tomato sauce, herbs and smothered with mozzarella cheese.

BBQ CHICKEN R159
Margherita pizza topped with BBQ chicken and mushrooms.

HAM AND ASPARAGUS R175
Margherita pizza topped with Gypsy ham, mushrooms, olives, and marinated asparagus.

HAWAIIAN R155
Margherita pizza topped with ham and pineapple.

BACON & AVOCADO R165
Margherita pizza topped with bacon and avocado.

GIUSEPPE R220
Margherita pizza topped with bacon, ham, BBQ chicken and salami.

PIZZA TOPPINGS

• Chopped Chilli R19 • Pineapple R19 • Garlic R21 • Red Peppers R25 • Peppadews R25
• Fresh Rocket R26 • Extra Cheese R30 • Mushroom R30 • Calamata Olives R30
• Parmesan Cheese R32 • Danish Feta Cheese R32 • Gypsy Ham R34 • Imported Anchovies R46
• Bacon R34 • Salami R34 • BBQ Chicken R34 • Avocado R34 • Black Forest Ham R39

SEAFOOD

SIGNATURE SEAFOOD PLATTER (Serves 1-2) R695
A medley of grilled fresh fish, queen prawns, Drydock prawns grilled with olive oil, mussels and crumbed Patagonian calamari tubes.
Served with savoury rice, fries and a trio of dipping sauces.

DOUBLE SEAFOOD PLATTER (Serves 2-4) R1190
A medley of grilled fresh fish, queen prawns, Drydock prawns grilled with olive oil, mussels and crumbed Patagonian calamari tubes.
Served with savoury rice, fries and a trio of dipping sauces.

DRYDOCK PRAWNS R295
16 Delicious prawns grilled and drizzled with olive oil and fresh lemon juice, served with savoury rice and your choice of side sauce.

QUEEN PRAWNS R360
Twelve queen prawns grilled and drizzled with olive oil and fresh lemon juice, served with savoury rice and your choice of side sauce.

LARGE PRAWNS R695
Three large prawns grilled and drizzled with olive oil and fresh lemon juice, served with savoury rice and your choice of side sauce.

PRAWN PLATTER (Serves 1-2) R1095
The sea's "crown jewels" - two large prawns, eight queen prawns and 18 Drydock prawns. Served with rice, fries or vegetables and dipping sauces.
ADD A CRAYFISH R1495

VEGETABLES PER PORTION R45
SIDE FRIES R45

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

MUSSELS ON THE QUAY R295
16 West Coast mussels, steamed in a delicious cream-based sauce with bacon, garlic, onion, and celery. Served with ciabatta slices.

FRESH HAKE R195
Line-caught off our coastline, grilled and served with fries and sauce Tartare.

DEEP-FRIED CALAMARI TUBES R295
Calamari tubes, dusted with flour and spices, served with savoury rice or fries and sauce Tartare.

GRILLED LINE FISH R290
Fresh catch of the day served with seasonal vegetables, rice and a lemon butter sauce.

CAJUN SEA BASS R295
Cajun-spiced, grilled sea bass fillet. Served with a pineapple salsa, apple & pickled red cabbage slaw and rice or fries.

GOANESE PRAWN CURRY R275
De-shelled prawns cooked in a sauce made of coconut cream, tomato, onion and curry spices. Accompanied with Jasmin rice, tomato & onion salsa and fresh coriander.

VEGETABLES PER PORTION R45
SIDE FRIES R45

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.

DUETS

CALAMARI AND SIRLOIN STEAK R345
Flame-grilled 200g sirloin steak (lightly basted) and deep-fried calamari tubes
with fries or savoury rice.

HAKE AND PRAWNS R280
Grilled fresh hake and six grilled Drydock Prawns.
Served with fries or savoury rice.

CALAMARI AND PRAWNS R295
Deep-fried calamari tubes and eight grilled Drydock prawns.
Served with fries or savoury rice, and a lemon butter sauce.

PRAWNS AND SIRLOIN STEAK R320
Flame-grilled 200g sirloin steak (lightly basted) and six grilled Drydock prawns.
Served with fries or savoury rice.

CALAMARI AND HAKE R285
Grilled fresh hake and deep-fried calamari tubes
with fries or savoury rice.

VEGETABLES PER PORTION R45
SIDE FRIES R45

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.

MEAT

BEEF SIRLOIN 250gr R285 | 350gr R350
Prime aged Karan sirloin grilled to your liking.
Served with a compound butter, sautéed vegetables and your choice of fries or savoury rice.

BEEF FILLET 200gr R350 | 300gr R485
Aged Sparta fillet of beef grilled to your liking.
Served with a compound butter, sautéed vegetables and your choice of fries or savoury rice.

MARROW BONE BEEF FILLET 200gr R385 | 300gr R495
Premium Sparta beef fillet, grilled to perfection and topped with a roasted bone marrow.
Served with seasonal vegetables and crispy palm-pressed baby potatoes.
Finished with a rich black peppercorn sauce, infused with thyme and brandy.
Please note: this dish can take up to 30 minutes to prepare, thank you.

POULTRY & OTHER

DRYDOCK BURGER R165
Juicy 100% beef patty topped with the usual accompaniments,
served with a sun-dried tomato mayonnaise and choice of sauce and fries.

GOURMET BEEF BURGER R210
Juicy 100% pure beef patty with the usual accompaniments,
cheese, avocado and bacon. Served with fries.

DEBONED CHICKEN THIGHS R255
Succulent chargrilled Mediterranean-style chicken thighs, served with warm flatbreads,
creamy hummus, refreshing tzatziki, and a Greek-style salad.
Please note: this dish can take up to 30 minutes to prepare, thank you.

PORK BELLY R305
Slow-roasted pork belly with crispy crackling, served with creamy mashed potato,
vegetables, and a warm horseradish and wholegrain mustard sauce.

VENISON FILLET R320
Chargrilled 200g venison fillet served with chili-infused, honey-glazed sweet potato, vegetables,
and a red wine & blueberry jus. We suggest ordering this dish medium rare.

SIDES: VEGETABLES PER PORTION R45 | SIDE FRIES R45
SAUCES: MUSHROOM R40 | PEPPER R40 | CHIMICHURRI R40

DESSERTS

MALVA PUDDING R95
Sweet and sticky warmed sponge cake, served with custard and ice cream.

APPLE BAKE R105
Golden delicious Apples, Golden Sultanas, cinnamon and brown sugar steamed and rolled in Phyllo Pastry brushed with melted butter and baked to crispy perfection served with cream or ice cream.

STICKY DATE & TOFFEE PUDDING R95
Sumptuous dates & toffee sponge, served ice cream & strawberry sauce.

GOURMET ICE CREAM (3 SCOOPS) R90
Bar One / Blueberry Cheesecake / Cookies and Cream / Rolo

WHITE CHOCOLATE CRÈME BRÛLÉE R95
Served with a berry coulis.

DARK CHOCOLATE BROWNIE R115
Served with sensational chocolate sauce, Pecan nuts and ice cream.

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 R115
• Tokara Straw Wine • Haute Cabrière Ratafia • Stellenrust Chenin d'Muscat Noble Late Harvest
Served with a mini malva pudding

A PRIDE OF PORT R89
• De Krans Ruby Port • De Krans Tawny Port • De Krans Cape Vintage Port
Served with camembert cheese and crostini

KIDS MENU

KIDDIES CHICKEN BURGER R110
Fresh burger bun with a grilled chicken breast and barbeque basting served with fries
(no garnish unless the kiddies want it).

KIDDIES BEEF BURGER R110
Kids burger served with tomato, chips and pink sauce
(no garnish unless the kiddies want it).

CHICKEN STRIPS R90
Tender crumbed chicken strips
with chips and pink sauce.

KIDDIES HAKE R110
Deep-fried hake with chips and
sauce tartare.

KIDDIES PLAIN PASTA R70

MILKSHAKE SMALL R30 | LARGE R50
Strawberry, Vanilla or Chocolate.

DRYDOCK
RESTAURANT & TERRACE
KNYSNA, WESTERN CAPE



CHOCOLATE BROWNIE

HOME-MADE, SERVED WITH SENSATIONAL CHOCOLATE SAUCE, PECAN NUTS AND ICE CREAM