



~STARTERS~

TURKISH CIGARS	85
Spinach, Feta Cheese, Black Pepper and Dill rolled into cigar shaped phyllo pastry	
CALAMARI RINGS FRIED	85
Deep fried and served with tartar sauce or pan grilled with lemon garlic and paprika.	
BRUSCHETTA	75
Sliced French bread toasted, brushed with olive oil and herbs, topped with tomato, onion and avocado	
KATAIFI PRAWNS	145
2 Queen Prawns stuffed into Camembert Cheese, wrapped in Kataifi Pastry then deep-fried.	
SPRINGBOK CARPACCIO	125
Served with parmesan shavings, wild rocket and preserved fig.	
CROCODILE CARPACCIO	125
Served on sliced tomatoes with a dash of cranberry.	
CARPACCIO PLATTER	230
3 different(warthog, springbok, crocodile).	
SMOKED SALMON ROSTI GALETTE	155
Layered Norwegian Salmon, Rosti potatoes and cream cheese.	
SALSA PRAWNS	135
Cocktail Prawns in Tomato and basil sauce, topped with feta cheese and baked.	
CHICKEN WINGS	72
Crispy BBQ Spice Flamed Grilled	
CHICKEN LIVERS	85
Pan Fried with Caramelised Onion,Sherry, Peri Peri Spice and a dash of cream and fried Onions	
MUSSELS CAPRI	155
Whole shell local mussels served in a creamy garlic sauce or cooked in garlic, white wine and spring onions.	
HALLOUMI	85
Pan fried and served with Cherry Tomatoes ,Wild Rocket and Red Onions.	
PRAWN AVO COCKTAIL	135
This is a classic, refreshing dish that combines the creamy, buttery texture of avocado with succulent, chilled prawns, coated in a tangy Marie Rose (cocktail) sauce	
SOUP OF THE DAY	65
OYSTERS	55
Fresh From the Sea. Wild Caught and meaty	

~SEAFOOD~

Seasonal and subject to availability.

Served with a choice of either chips, or vegetables or rice or salad.

LINEFISH WHOLE 295

Whole fresh fish grilled with olive oil and herbs. Smaller or Larger sometimes available, please check with server for availability and price.

CHILI LINEFISH 320

Whole fresh fish grilled with hot chillis and our own peri peri sauce.

CALAMARI RINGS FRIED 285

Deep fried with tartare sauce

KINGKLIP 295

A species of cusk eel occurring along the Southern African coast from Walvis Bay in Namibia to Nelson Mandela Bay. Filleted and Boneless Delicately grilled with lemon or garlic butter.

MANHATTAN KINGKLIP 320

Topped with creamy mushroom and chardonnay sauce.

MEXICAINE KINGKLIP 320

Topped with bell peppers and a sweet chilli sauce.

THERMIDOR KINGKLIP 355

Topped with prawns and mushrooms in a creamy cheesy sauce

SOLE

East Coast Sole grilled with lemon butter or crumbed and deep fried.

Small 235 Medium 295 Large 365 Extra Large SQ

SOLE DE KELDER

East coast sole grilled and topped with a Creamy Sauce with Mussels, Calamari and Prawns.

Small 295 Medium 355 Large 425 Extra Large SQ

PRAWNS DE KELDER 455

5 Mouthwatering Large Black tiger prawns flame grilled, then tossed in the pan with our special flavours of garlic, lemon and a dash of peri peri served with linguini or rice.

PRAWN PLATTER 320

10 Medium Prawns butterflied and pan grilled with lemon, or garlic butter or chilli.

SEAFOOD TREASURE 885

Delightful platter for 1, with Prawns, Mussels, Calamari, Smoked Salmon, Filleted Linefish and Crayfish Thermidor.

SEAFOOD EXTRAVAGANZA 2400

Extravagant Platter for 2, with Prawns, Mussels, Calamari, Smoked Salmon, Whole Linefish, Octopus And 2 whole Crayfish Thermidor and Oysters when available.

CRAYFISH SQ

The "South African crayfish" is actually a spiny lobster, which lives in the sea, while true freshwater crayfish do not live in the ocean. This local terminology causes confusion, but the creature that is famously caught and consumed on the South African coast is a type of lobster, specifically the West Coast rock lobster.



~STEAKS~

Basted with Olive Oil and Flame Grilled

All dishes are served with a choice of - Either Chips or Potato Wedges or Salad or Vegetables or Rice

FILLET	200g	265	300g	305
Flame -grilled and basted with olive oil				
GRECIAN FILLET	200g	285	300g	325
Grilled beef fillet smothered in a spinach and feta sauce				
FILLET DIANE	200g	285	300g	325
Grilled beef fillet topped with mushroom and wholegrain mustard sauce				
GARLIC FILLET	200g	285	300g	325
Beef fillet topped with fresh garlic butter or creamy garlic sauce.				
FILLET BASTILLE	200g	285	300g	325
Beef fillet in a creamy green peppercorn sauce with a dash of brandy				
FILLET CHAMPIGNON	200g	285	300g	325
With garlic, mustard and sliced black mushroom				
GARLIC FILLET	200g	285	300g	325
Beef fillet topped with fresh garlic butter or creamy garlic sauce.				
MEDA DE FILET				345
Beef fillet Medallions pan-fried medium rare or rare in a rich red oyster sauce with mushrooms				
TURK FILLETO				195
Pan-fried fillet strips with onion, garlic and mushrooms.				
RUMP 450g				340
Flame-grilled and basted with olive oil				
RUMP CAFÉ DE PARIS				365
420g Flame- grilled rump steak topped with our special brandy and herb butter and flamed in brandy at your table.				
RUMP n TUMBLE				365
450g Flame-Grilled Rump Steak topped with grilled calamari rings				
STEAK ROLL				195
150g Beef fillet topped with cheese on a bun with chips and Fried Onion Rings				
T-BONE 550g				320
T-bone flame-grilled				
BORDELAISE- T-BONE 550g				335
topped with a marrow bone and meaty red wine and rosemary sauce				
CHATEAUBRIAND (FOR 2 W/A)				725
680g whole fillet of beef, prepared tableside with asparagus and mushrooms. with brandy and prepared - medium-rare or rare.				



POULTRY~

All dishes are served with a choice of - Either chips or Potato Wedges or salad or vegetables or rice.

GRECIAN CHICKEN 195
Flame-grilled chicken breasts and topped with spinach and feta cheese.

CHICKEN LITE 175
Grilled chicken Breasts served with salad or vegetables.

CHILLI CHICKEN 195
Grilled chicken Breasts topped with Cherry Tomato, Onions and Chilli

BABY CHICKEN 255
600g spatchcock flame-grilled chicken with either lemon and herb or peri -peri.

SLOW ROASTED DUCK
Duck à l'Orange is a **classic French dish** combining the rich, savory flavor of roasted duck with a bright, tangy orange sauce.

~VENISON~

Served with Potato Wedges and Vegetables

SPRINGBOK STEAK 325
Flame-grilled and served Rare or Medium Rare.

KUDU LOIN 340
Flame-grilled loin of Kudu prepared Rare or Medium Rare, topped with grilled mushroom.

CROCODILE STEAK 395
Delicate High Protein White Meat Flame Grilled and served with a sweet and spicy ginger sauce.

VENISON DUO 325
Half Kudu and Half Springbok.

~LAMB~

All dishes are served with a choice of - Either chips or Potato Wedges or salad or vegetables or rice. .

LAMB ANATOLIA 310
Karoo Lamb Loin Chops flame grilled and served with Onion Rings and Tsatsiki.

LAMB SHANK 325
Slow roasted with Rosemary, Garlic, Origanum, Red Wine, Cherry Tomato and Onions.

PHYLLO LAMB 275
Roast leg of Lamb, Sliced and served in a Phyllo Basket with your choice of Mint sauce or Tsatsiki



~SALADS~

SANDI'S SEAFOOD SALAD **245**

Calamari, Prawns and Mussels pan-grilled in a spicy sauce and tossed into a salad and topped with feta cheese.

SPICY CHICKEN SALAD **175**

Spicy chicken strips on a bed of salad and fried peppers with sliced mushrooms, and topped with honey and mustard dressing.

GREEK SALAD **85**

Traditional Greek salad with feta cheese and olives, rocket and lettuce.

PEASANT SALAD – Greek Salad no lettuce. **95**

KACHUMBARI SALAD **95**

Kachumbari is a Kenyan **salad** with tomatoes, onion, fresh coriander, lemon, and a bit of chilli and avo.

~PASTA~

PENNE NAPOLI **155**

Penne pasta with Napoli sauce.

SEAFOOD PASTA **275**

Prawns, mussels, calamari and fresh line fish poached in a tomato and herb sauce Served on linguini.

BOLOGNESE **195**

Home-made pur beef mince in a hearty red sauce served with bucatini.

CREAMY CHICKEN PASTA or CAJUN CHICKEN PASTA **195**

Butter fried chicken strips in a creamy white sauce served on tagliatelle. With mushrooms Or Hot and spicy chicken with tomato, onion and garlic with Cajun spices served on tagliatelle.

~VEGAN~

DE KELDER RISO **145**

Stir-fried peppers, garlic, onions and mushrooms with turmeric and chilli and rice.

VEGAN PLATTER **245**

Fried onions, sautéed mushrooms, baked potato, fried cauliflower and vegetables.

VEGETABLE JALFREZI **195**

A meat-free curry, low in saturated fat and packed with goodness from butternut squash, cauliflower, peppers, artichokes and chickpeas.



~DESSERTS~

CHOCOLATE TORTE	95
Decadent thick no bake, thick, dark chocolate mousse on a biscuit base.	
ICE CREAM PRALINE	85
With butterscotch sauce and sticky nuts.	
ICE CREAM TRIO	75
Rum n Raisin, Vanilla and Blueberry.	
BERRY PAVLOVA	125
Meringue base topped with fresh berries and blueberry ice cream and cream.	
GRANADILLA CHEESECAKE	95
Rustic Fridge cake topped with granadilla pulp.	
CRÈME BRULEE	98
A rich custard base topped with sugar.	
ESPRESSO ICE CREAM	75
Rum n Raisin ice-cream and a double shot of espresso.	
CHOCOLATE BROWNIE FONDANT	95
With soft chocolate centre and our homemade chocolate sauce. Served with Ice-Cream	
CARROT CAKE	95
Moist, perfectly spiced, and topped with cream cheese frosting, nuts and butterscotch sauce	
DOM PEDRO (with Amarula, Bells or Kahlua).	85
IRISH COFFEE (with Irish whiskey) .	95