

Starters

West Coast Oysters, Pickled Shallots, Fresh Lemon, Chilli	R 26
West Coast Oysters, Pickled Winter Melon, Fresh Chilli, Fennel Pollen	R 28
Salmon Bowl, Edamame Beans, Pickled Carrots, Cucumber Noodles, Sesame Seeds, Spring Onion, Avocado, Ponzu Sauce	R 130
Roasted Butternut and Baby Marrow Salad, Pickled Carrots, Charred Onion, Seeds and Nuts	R 75
Avocado, Cashew Nuts, Roasted Butternut, Beetroot, Baby Leaves, Honey	R 90
Rosemary Bruschetta, Fresh Mozzarella, Balsamic Tomatoes, Basil Pesto	R 70
Cucumber Roll, Smoked Salmon, Cream Cheese, Avocado, Kewpie Mayo, Salmon Roe, Wasabi, Pickled Ginger	R 110
Cured Venison Carpaccio, Pickled Shimenji, Mushroom Soil, Pecorino and Roasted Vine Tomato	R 98
Smoked Chicken, Bacon, Poached Egg, Pecorino, Baby Leaves, Ranch Dressing	R 98
Beef Tagliata, Baby Leaves, Garlic and Cheese Naan Bread, Pecorino, Honey Mustard Dressing	R 125
Seafood Chowder: Mussels, Calamari, Linefish	R 115
Tempura Prawn, Smoked Salmon, Baby Leaves, Croutons, Capers and Lime Dressing	R 125
Salt and Pepper Squid, Chilli Jam, Charred Lemon	R 88

Mains

Grilled Linefish, Mussel Risotto, Buttered Peas, Crispy Tentacles and Charred Lemon	R 175
Cape Malay Curry with Kingklip, Prawns, Fragrant Rice and Coriander	R 200
Seafood Paella with Prawns, Mussels, Calamari and Chorizo	R 215
Mussels	
Marniere: A Fragrant Creamy White Wine and Garlic Sauce with Onions and Fresh Herbs	R 85
Cape Malay: Mild curry, Butternut, Roasted Fennel and Leeks	R 95
Provencale: Roasted Tomato, Onion and Garlic	R 90
Served with Bruschetta & French style Chips	
Dry Aged Beef Fillet, Sweet Potato, Baby Spinach, Tarragon Butter	R 238
Grilled Salmon, Baby Potatoes, Tenderstem Broccoli, Pickled Red Onion	R 275
Herb & Mint Crusted Rack of Lamb, Fondant Potato, Charred Baby Marrow	R 210
Fish Roulade Stuffed with Prawns, Mussel Risotto, Thermidor Sauce	R 250
Pork Belly, Apple and Lemon Grass Puree, Wild Mushrooms, Burnt Orange, Olive Oil Mash, Bacon Jus	R 180
Chicken Wrapped in Bacon, Cauliflower Rice, Roasted Butternut, Soya, Honey, Pecorino	R 130
Fynbos Kudu Fillet Wrapped in Bacon, Spinach, Mushrooms, Wild Garlic, Vegetables, Pink Peppercorn Sauce	R 195
Vegetable Tower: Courgettes, Potato, Sweet Potato, Butternut, Aubergine, Pomodoro Sauce (V)	R 90
Aubergine Parmigiana (V)	R 95

Platters

Plate of the Sea R 425
Cape Malay Mussels, Cajun Squid, Butterfly-Garlic Prawns, Linefish Served
with all the trimmings

Prawn Platters
Served with rice or chips or salad

12 Prawns R 360
8 Prawns R 260
6 Prawns R 210

Add
Linefish R 70
Mussels: A Fragrant Creamy White Wine and Garlic Sauce with Onions and
R 60
Fresh Herbs
Calamari R 55

Desserts

Rooibos infused Crème Brule with Spun Sugar R 60
Tiramisu with a Pipette of Kahlua Liqueur R 70
Warm Dark Chocolate Cake, with a Soft Centre R 65
Assorted Cheeses, Boerenkaas, Smoked Mozzarella,
R 135
Blue Cheese, Chevin, Preserves, Sourdough, Olives

The logo for 'On the Rocks' features a stylized, hand-drawn outline of a rocky coastline or mountain range above the words 'On the Rocks' written in a large, elegant, cursive script.

CAPE SEAFOOD CUISINE