



TWO OCEANS RESTAURANT

MENU

STARTERS

OSTRICH CARPACCIO

with shaved pecorino cheese, apple and beetroot salsa and toasted coriander seed puff pastry straw

R175

RUSTIC CAPRESE SALAD

with oven roasted and natural cherry tomatoes, garlic marinated bocconcini mozzarella with basil mayonnaise balsamic glaze (Vegetarian or Optional Vegan)

R155

FRENCH SALAD

with cucumber, cherry tomatoes, red onion and herb vinaigrette

R120

GREEK SALAD

with cucumber, cherry tomatoes, calamata olives, red onion, feta and herb vinaigrette

R140

SMOKED AND PEPPERED CURED SALMON TROUT

with salad bouquet, chevin goats cheese, caramelized red onion, avocado puree, toasted cashew nut crumble and caper and lemon dressing

R180

CRISP CALAMARI STRIPS

with curry mayonnaise, garlic and parsley gremolata (Optional gluten free)

R145

MAINS

FLAME GRILLED CRAYFISH

with lemon scented basmati rice and garlic and parsley butter (single)

R810

FLAME GRILLED PRAWNS

with fries, lemon and parsley butter (single)

R300

PAN FRIED SMOKED PAPRIKA DUSTED CHICKEN SUPREME

filled with spinach, red onion, peppadews, feta cheese basil pesto potato wedges and red capsicum, tomato cream sauce

R225

LIGHTHOUSE SEAFOOD PLATTER (1) R1 200

Flamed grilled crayfish, local fresh mussel, crisp calamari strips, line fish and prawns with scented basmati rice or fries, garlic and lemon butter sauces (Single)

COCONUT SCENTED SEAFOOD CURRY R295

mixed seafood curry with basmati rice, poppadum and sambals

SPECIALITIES

SEAFOOD PLATTER (2)

R1 300

Two Canadian baby soles, local fresh mussel, crisp calamari strips and prawns with scented basmati rice or fries, garlic and lemon butter sauce

TWO OCEANS SEAFOOD PLATTER (2) R2 400

Two Flamed grilled crayfish, local fresh mussel, crisp calamari strips, line fish and prawns with scented basmati rice or fries, garlic and lemon butter sauces

CRISP CALAMARI STRIPS

R230

with curry mayonnaise and tartare sauce

SLOW ROASTED PORK BELLY

R235

with a warm bacon, onion and parsley potato salad with sesame and soy sauce

SIDE ORDERS

Rustic pan fried Mediterranean vegetables, carrots, baby marrow, red onion, peppers and cherry tomatoes

R65

Fries

R50

ADD-ONS:

Baby potatoes with kosher salt and parsley butter

R55

1x Grilled crayfish(280g-300g)

R750

1 x Grilled prawn

R50

1 x crisp calamari portion (125g)

R100

CLASSIC FRESH MUSSELS

in a white wine garlic cream sauce and toasted croutes

R220

GRILLED LINE FISH OF THE DAY

with baby potato and red onion cake, succotash, caper, lemon butter cream sauce

R270

BATTERED HAKE

with creamy coleslaw, fries and tartare sauce

R240

VEGETARIAN PLATTER

with falafel cake, haloumi, roasted balsamic aubergine, cherry tomatoes with basil pesto, pan fried peppers, hummus, tzatziki and croutes (V) *Vegan optional

R215

DESSERTS

LEMON & PASSION FRUIT CHEESE CAKE

with lemon curd, raspberry sherbert and strawberry salsa

R175

CHOCOLATE VOLCANO

with vanilla ice cream, mixed berry compote chocolate soil and Chantilly cream

R180

DECADENT DOUBLE DECKER MOUSSE CAKE

with caramel fudge with vanilla bean ice cream

R190

HOMEMADE APPLE AND CINNAMON CRUMBLE TARTLET

with vanilla ice cream

R160

CAPE SUMMER FRUIT PLATTER

with lemon sorbet (Vegetarian or Vegan)

R165

LOCAL CHEESE PLATTER

with green fig puree, grape chutney and crackers

R195

CHILDREN'S MENU

CRUMBED CHICKEN NUGGETS

with fries and tomato sauce

R100

FISH GOURJON'S

with fries and tomato sauce

R100

CHIP AND DIPS

with tomato sauce, mayonnaise and sweet chilli sauce

R90

*Children's menu for minors only. No adults.



TWO OCEANS

RESTAURANT

WINE

METHOD CAP CLASSIQUE

Weltevrede Entheos Brut - (Robertson)	R560
Groote Post Brut Rose - NV (Darling)	R630

WHITE WINES

Sauvignon Blanc

Zevenwacht 7even - (Stellenbosch) - 2023	R290
Groote Post (Darling) - 2023	R360
Cape Point Vineyards - 2023	R370

Chardonnay

Zevenwacht - Barrel Fermented (Stellenbosch) - 2022	R460
Weltevrede Calcrete UNW (Robertson) - 2023	R450
Arendsig (Robertson) - 2022	R700

Chenin Blanc

Painted Wolf - The Den - (Swartland) - 2023	R300
Brookdale - Mason Rd - (Paarl) - 2022	R370
Miles Mossop - Introduction - (Stellenbosch) - 2022	R480

Odd Varietals & White Blends

Zevenwacht - Tin Mine White - 2022	R470
Groote Post Reisling (Darling) - 2022	R420

Rose

Zevenwacht - 7even - (Stellenbosch) - 2023	R320
Brookdale- Mason Rd- - Serendipity (Paarl) - 2022	R350

RED WINES

Shiraz

Man Family wines - Skaapveld (Agter-Paarl) - 2021	R330
Zevenwacht - Syrah (Stellenbosch) - 2020	R510

Pinotage

Man Family Wines - Bosstock (Agter - Paarl) - 2021	R330
Mooiplaas (Stellenbosch) - 2022	R550

Merlot

Weltevrede- CherryChoc (Robertson) - 2023	R350
Zevenwacht - (Stellenbosch) - 2019	R480

Cabernet Sauvignon

Zevenwacht - (Stellenbosch) - 2021	R510
Boschkloof - (Stellenbosch) - 2022	R550

Pinot Noir

La Brune - The Valley- Elgin -2023	R570
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Red Blends & Odd Varietals

Journeys End - Pastors Blend - 2022	R380
Zevenwacht - Tin Mine Red - 2021	R510

PER GLASS

METHOD CAP CLASSIQUE

Weltevrede Entheos Brut - (Robertson)	R125
Groote Post Brut Rose - NV (Darling)	R135

WHITE WINES

Sauvignon Blanc

Zevenwacht 7even - (Stellenbosch) - 2023	R100
Cape Point Vineyards - 2023	R105

Chardonnay

Zevenwacht - Barrel Fermented (Stellenbosch) - 2022	R120
Weltevrede Calcrete -UNW (Robertson) - 2023	R110

Chenin Blanc

Brookdale - Mason Rd - (Paarl) - 2022	R120
Miles Mossop - Introduction - (Stellenbosch) - 2022	R130

Odd Varietals & White Blends

Groote Post Reisling (Darling) - 2022	R120
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Rose

Zevenwacht - 7even - (Stellenbosch) - 2023	R95
Brookdale - Mason Rd - Serendipity (Paarl) - 2022	R95

RED WINES

Pinotage

Mooiplaas (Stellenbosch) - 2022	R135
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Merlot

Zevenwacht- (Stellenbosch) - 2019	R135
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Cabernet Sauvignon

Zevenwacht - (Stellenbosch) - 2021	R130
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