



WATERSIDE

BAR & GRILL

To start

Lamb Taco's

Homemade tacos, braised lamb, tomato salsa,
guacamole & lemon infused cream cheese

R85

70gr Seared Salmon Salad

Avocado, citrus, teriyaki sauce,
sesame tuille & rocket

R90

Spinach & Grana Padano Gnocchi

Potato gnocchi in a creamy spinach and garlic
sauce, Grana Padano shavings, toasted pine nuts

R75

Root Vegetable & Goats Cheese Salad

Roasted root vegetables, goats' cheese, beetroot
humus, brioche croutons, balsamic reduction,
dukkah & rocket

R75

Carrot & Potato Soup

Cream based root vegetable soup,
basil cream & brioche croutons

R60



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From the land

Slow Braised Pulled Lamb

Butter glazed gnocchi, baby carrot, Brussel sprouts
& rosemary infused jus

R210

Pan Seared Pork Fillet

Crispy honey glazed bacon, Potato dauphinoise,
sweet potato, butternut, sautéed exotic mushroom
& jus

R175

Braised Beef Short Rib

Cream, Grana Padano, chive maize meal, garlic
butternut chips & smoked jus

R220

Spinach & Chèvre Cheese Ravioli

Spinach filled butter fried ravioli, parmesan cream,
sautéed exotic mushrooms, goat's cheese &
pumpkin seeds

R175

Grill served with side and sauce

Beef Fillet 220G *R260*

Sirloin 220G *R240*

Siracha Sous Vide Half Chicken *R165*

Speciality Venison of the day *R230*

Sauces Sides

Homemade jus,
Mushroom sauce,
Pepper corn sauce,
Garlic & lemon butter sauce

Seasonal vegetables,
Seasonal side salad,
Rustic cut potato fries,
Savoury Rice,
Parmesan & chive maize meal

R25 *R25*



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From the ocean

Garlic and leek black Mussels

Fresh black mussels, creamy garlic & leek sauce
served with artisan soft roll
R120

Pan fried Prawns

Pan fried prawns, savoury rice, traditional lemon
butter sauce
For 6 prawns R115
For 12 prawns R190

Patagonian squid

Heads & tentacles deep fried in a crispy coating,
savoury rice, served with traditional lemon butter
sauce
R130

Line fish of the day

Our chef prepares a dish daily depending on what
fish is available at the market
R185

Seafood platter

Black Mussels, Prawns, Pan fried line fish of the
day, deep-fried Patagonian squid, savoury rice,
fries, lemon butter sauce
For one R220
For two R395

Herb & Lemon Crusted Norwegian Salmon

Arborio, barley and corn risotto, garlic butter &
Grana Padano cheese
R215



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Dessert

Crème Brûlée

Passion fruit sphere,
mango parfait,
pineapple curd
coconut ladoo
pistachio soil

R55

Citrus meringue

Grapefruit soaked sponge,
vanilla bean mousse,
zesty citrus curd,
meringue shards

R55

Chocolate gateau

72% Dark chocolate mousse,
hazelnut ganache,
hazelnut praline

R65

Dark berry Cheesecake

Black & blueberry cheese cake,
white chocolate
black berry jelly,
walnut crust

R60