

## TO START

### OYSTERS (45 each | 12 for 445)

**TROPIC THUNDER** - Dressed in ginger, garlic and chilli, coriander and nori

### THE CABO CAESAR

Wood roasted chicken, Parmesan and anchovy dressing, garlic ciabatta croutons and a free range egg

### S&P SQUID

Salt and pepper dusted baby squid, ginger soy glaze, chilli compressed pineapple, coriander, dill and bonito aioli

### THAI GREEN STEAMED WEST COAST MUSSELS

West coast mussels gently steamed in a coconut and Thai scented cream, finished with fresh basil and lime

### BEEF SIRLOIN TATAKI

Seared beef sirloin, sweet potato crisps, yuzu dressed kale, miso emulsion and basil

### BBQ CHICKEN WINGS

Chilli BBQ glazed free range wings, with a honey mustard mayo

### THE CABO COBB SALAD

Crisp bacon, avocado salad, baby spinach, cos lettuce leaves and smoked Standford cheddar dressing

### THE GREEK GODDESS

Smoked olive, heirloom tomato, whipped Danish feta, cucumber, baby gem lettuce and Greek dressing

### FRIED CHICKEN BOA

Crumbed and fried chicken strips served on a steamed bun served with garlic dressed slaw

### CEVICHE

Yellowtail thinly sliced, fresh herbs and mango salad dressed with aged white balsamic vinegar

### QUESADILLA

Mozzarella, cheddar, chives, cream cheese, roasted capsicums, mushrooms, cheddar and mozzarella cheese with coriander crème and wild rocket

### QUINOA SALAD

Corn, chickpeas, avocado, heirloom tomatoes, cucumber and sprouts

### TACO TRIO

- Pulled lamb rib, mozzarella, cheddar cheese, shredded lettuce, guacamole and tomato salsa
- Herb chicken, mozzarella, cheddar cheese, shredded lettuce, guacamole and tomato salsa
- Yellowfin tuna, sesame seed, togaroshi, spring onions, sesame oil, shredded lettuce and guacamole

### SPICY CHICKEN LIVERS

Chicken livers in a fragrant spicy tomato base served on creamy polenta

### MARINATED BEEF SKEWERS

A smokey flavoured spiced rub marinade of beef, onions, peppers with chimichurri sauce and a side salad

195

205

180

175

175

185

180

175

220

145

180

255

145

195

## SUSHI

### PRAWN TEMPURA

Dressed in wasabi, honey cream cheese

### NEW WORLD SASHIMI

Thinly sliced fish with sesame, ginger, garlic, chives and a yuzu ponzu

### TOGAROSHI TUNA TAKAI

Togaroshi spiced yellow fin tuna, flash seared and dressed in a tropic thunder dressing

### ROCK 'N' ROLL

Spicy chopped tuna centre, wrapped with tuna and avo, topped with spring onion and sesame seeds

### TIGER ROLL

Prawn and avo wrapped in prawn and avo, sesame seeds and a whipped wasabi cream cheese

### SALMON GRENADES

Salmon roses dressed in Tōgaroshi mayo and crunchy tempura

### RAINBOW RELOADED

Rainbow roll dressed in 7 spice, sweet soy and chopped spring onion

### VOLCANO

Seared spiced tuna in Tōgaroshi mayo and avo

### 4x4

Prawn tempura and rainbow reloaded

### CALIFORNIA ROLLS

Prawn and avo

Salmon and avo

Tuna, caviar, mayo and avo

### SALMON ROSES

Fresh salmon shaped into delicate roses, filled with creamy avocado and seasoned rice, topped with a touch Japanese mayonnaise and Lumpfish caviar

### DRAGON ROLL

Filled with seasoned sushi rice, cream cheese, avocado and Norwegian salmon with togarashi mayo and teriyaki sauce

### FASHION SANDWICHES

Sushi rice, creamy avocado, and a choice of delicate salmon or prawn, all topped with Japanese mayonnaise and a sprinkle of sesame seeds

### MAKI AVO

Sushi roll filled with creamy avocado, wrapped in seasoned rice and crisp seaweed

220

195

205

195

195

195

195

195

240

140

140

155

195

185

150

85

# MAIN EVENT

## CLUB BURGER

Brioche bun, beef patty, garlic aioli, Camembert cheese, caramelised onions, streaky bacon, gherkins and avocado

245

## ASH'S SMASH BURGER

Wagyu beef patties with smoked Mozzarella, secret sauce on a toasted brioche bun

255

## VEGETARIAN BURGER

Vegan patty, grilled brown mushroom vegan aioli, caramelised onions, wild rocket, gherkins & vegan bun

245

## FRIED FISH SLIDERS

Crispy fried hake on a steamed bun, with shredded lettuce, tomato jam and doenjang mayo served with a lettuce wedge salad

170

## PRAWN TAGLIATELLE

Tiger prawns with a creamy Parmesan veloute, cherry tomatoes, spring onion and fresh shaved Parmesan

305

## SIRLOIN TAGLIATA

Grass-fed beef sirloin, citrus and green leaf salad, freshly shaved Parmesan and chimichurri yoghurt

295

## NAPOLITANA PASTA

Tomato based pasta with fresh basil, mozzarella and grated Parmesan

175

## WHOLE BAKED FISH

North African cured and fire roasted baby Kingklip served with flatbread, mint chermoula, carrot and coriander hummus

415

## TERIYAKI SALMON

Fresh chopped salad with goat's cheese topped with a seared Norwegian Salmon glazed with Teriyaki sauce

260

## THE BEACH PLATTER (FOR TWO)

Braai'd crayfish, langoustine, line fish, mussels and calamari, with a chipotle and black lime butter garlic served with chips

2 795

## WOOD ROASTED WHOLE CHICKEN

Honey and herb spatchcock chicken served with flattened new potato

450

## AGED BEEF FILLET

250g grass-fed beef, cooked to your liking, with a Cafe au lait sauce served with triple fried chips

345

## AGED RIBEYE STEAK

Aged 300g ribeye grilled to your liking served with béarnaise, wild rocket, fries and a side salad

465

## MOZAMBICAN PRAWNS

Coal roasted tiger prawns, shellfish, XO butter and charred spring onion

480

## THE BEACH BRAAI

900g Sirloin steak, rack of lamb, ½ chicken, chips, salad and milk buns

2 800

## SEARED YELLOWFIN TUNA

Coriander, green heirloom tomato & jalapeño sauce with zucchini shreds, teriyaki glazed yellowfin tuna

325

## LAMB RACK

Okinawa Japanese sweet potato fondant, baby bok choy, baby carrots and rosemary jus

455

## CALAMARI STEAK

Smoked paprika pan grilled calamari steak with chorizo, baby salad leaves, exotic tomatoes, red onion, bean sprouts

215

# SIDES

Truffle Parmesan french fries

105

Side salad

50

Sweet garlic aioli

40

Fire roasted broccoli with miso mayo

60

Triple fried hand cut chips

60

Elevated beyond the everyday

## PIZZAS

Our pizza is made using the finest imported Italian flour and fermented for a minimum of 48 hours in the traditional Neapolitan style, fired in a wood oven at 400°C for no more than 90 seconds.

### PIZZA MARGHERITA

Tomato sauce, buffalo mozzarella and fresh basil

160

### THE CLUCKER

Wood roasted chicken, tomato sauce, brown mushroom, truffle cream cheese and rocket

220

### PIZZA DIAVOLA

Tomato sauce, buffalo mozzarella, fresh basil and cured spicy sausage

195

### THE MED

Tomato sauce, grilled artichoke, black olives, mushrooms, buffalo mozzarella and rocket

185

### PIZZA BIANCA

Buffalo mozzarella, baby spinach, garlic and herb oil

180

### THE PARMA

Tomato sauce, mozzarella, Parma ham, Parmesan and rocket

195

### THE LATINA

Tomato sauce, buffalo mozzarella, red chilli, garlic and pickled jalapeño and coriander pesto

195

### THE GENA

Tomato sauce, bacon, mushroom, buffalo mozzarella and oregano

190

### THE OG

Bacon, avocado, Danish feta and rocket

205

### THE MARY

Slow-cooked lamb rib, spiced tomato and buffalo mozzarella

235

### SEAFOOD

Calamari, prawns, mussels, Norwegian salmon, buffalo mozzarella, Parmesan, tomato base, lemon zest and herb dill

295

### MEATBALL

Smokey flavoured beef mince, pepperdews, tomato base, buffalo mozzarella, Parmesan, and wild rocket

215



## SWEET ENDING

### STRAWBERRY SORBET

Strawberry coulis, mint and strawberry crisp

80

### BURNT BASQUE CHEESECAKE

Caramelised honey and sea salt ice cream

140

### THE CABO BROWNIE

Dark chocolate brownie, hazelnut and goji berry, marshmallow and popcorn ice cream

150

### AMARULA CRÈME BRÛLÉE

A vanilla and Amarula infused crème brûlée served with brandy tuile and citrus infused ice cream

150

