



CABO

BEACH

CAPE TOWN

An ocean pantry at play. Beachside dining elevated. Hand-selected ingredients under skilled, passionate care create waves of flavour and taste to savour.



SIGNATURE DISHES

TO START

OYSTERS (50 each 12 for 490)	
TROPIC THUNDER - Dressed in ginger, garlic and chilli, coriander and nori	
THE CABO CAESAR	215
Wood roasted chicken, Parmesan and anchovy dressing, garlic ciabatta croutons and a free range egg	
S&P SQUID 🌶️	225
Salt and pepper dusted baby squid, ginger soy glaze, chilli compressed pineapple, coriander, dill and bonito aioli	
THAI GREEN STEAMED WEST COAST MUSSELS	195
West coast mussels gently steamed in a coconut and Thai scented cream, finished with fresh basil and lime	
BEEF SIRLOIN TATAKI	195
Seared beef sirloin, sweet potato crisps, yuzu dressed kale, miso emulsion and basil	
BBQ CHICKEN WINGS	195
Chilli BBQ glazed free range wings, with a honey mustard mayo	
THE CABO COBB SALAD	205
Crisp bacon, avocado salad, baby spinach, cos lettuce leaves and smoked Standford cheddar dressing	
THE GREEK GODDESS	195
Smoked olive, heirloom tomato, whipped Danish feta, cucumber, baby gem lettuce and Greek dressing	
FRIED CHICKEN BOA	195
Crumbed and fried chicken strips served on a steamed bun served with garlic dressed slaw	
CEVICHE	245
Yellowtail thinly sliced, fresh herbs and mango salad dressed with aged white balsamic vinegar	
QUESADILLA	160
Mozzarella, cheddar, chives, cream cheese, roasted capsicums, mushrooms, cheddar and mozzarella cheese with coriander crème and wild rocket	
QUINOA SALAD	195
Corn, chickpeas, avocado, heirloom tomatoes, cucumber and sprouts	
TACO TRIO	280
- 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	160
Chicken livers in a fragrant spicy tomato base served on creamy polenta	
MARINATED BEEF SKEWERS	215
A smokey flavoured spiced rub marinade of beef, onions, peppers with chimichurri sauce and a side salad	

SUSHI

PRAWN TEMPURA	240
Dressed in wasabi, honey cream cheese	
NEW WORLD SASHIMI 🌶️	215
Thinly sliced fish with sesame, ginger, garlic, chives and a yuzu ponzu	
TOGAROSHI TUNA TAKAI	225
Togaroshi spiced yellow fin tuna, flash seared and dressed in a tropic thunder dressing	
ROCK 'N' ROLL	215
Spicy chopped tuna centre, wrapped with tuna and avo, topped with spring onion and sesame seeds	
TIGER ROLL	215
Prawn and avo wrapped in prawn and avo, sesame seeds and a whipped wasabi cream cheese	
SALMON GRENADES	215
Salmon roses dressed in Togaroshi mayo and crunchy tempura	
RAINBOW RELOADED	215
Rainbow roll dressed in 7 spice, sweet soy and chopped spring onion	
VOLCANO 🌋	215
Seared spiced tuna in Togaroshi mayo and avo	
4x4	265
Prawn tempura and rainbow reloaded	
CALIFORNIA ROLLS	155
Prawn and avo	155
Salmon and avo	170
Tuna, caviar, mayo and avo	
SALMON ROSES	215
Fresh salmon shaped into delicate roses, filled with creamy avocado and seasoned rice, topped with a touch Japanese mayonnaise and Lumpfish caviar	
DRAGON ROLL	205
Filled with seasoned sushi rice, cream cheese, avocado and Norwegian salmon with togarashi mayo and teriyaki sauce	
FASHION SANDWICHES	165
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	95
Sushi roll filled with creamy avocado, wrapped in seasoned rice and crisp seaweed	

MAIN EVENT

CLUB BURGER

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

ASH'S SMASH BURGER

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

VEGETARIAN BURGER

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

FRIED FISH SLIDERS

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

PRAWN TAGLIATELLE

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

SIRLOIN TAGLIATA 🍖

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

NAPOLITANA PASTA

Tomato based pasta with fresh basil, mozzarella and grated Parmesan

WHOLE BAKED FISH 🐟

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

TERIYAKI SALMON

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

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

CABO COAST FISH & CHIPS

Beer battered fish fillets, fried to a golden crunch. Served with our famous sea-salted chips and a creamy, delicious tartare sauce.

WOOD ROASTED WHOLE CHICKEN

Honey and herb spatchcock chicken served with flattened new potato

AGED BEEF FILLET

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

AGED RIBEYE STEAK

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

MOZAMBICAN PRAWNS

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

THE BEACH BRAAI

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

SEARED YELLOWFIN TUNA

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

LAMB RACK

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

CALAMARI STEAK

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

255

245

250

185

335

325

190

450

280

2 795

215

495

395

495

525

2 800

350

485

235

SIDES

Truffle Parmesan french fries

115

Side salad

55

Sweet garlic aioli

45

Fire roasted broccoli with miso mayo

65

Triple fried hand cut chips

65

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

THE CLUCKER

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

SMOKED SALMON ROYALE

Napolitana sauce, mozzarella, Parmesan, and fior di latte, finished with smoked salmon trout, pickled red onion, wild rocket, capers, and a dill crème

PIZZA DIAVOLA

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

THE MED

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

PIZZA BIANCA

Buffalo mozzarella, baby spinach, garlic and herb oil

THE PARMA

Tomato sauce, mozzarella, Parma ham, Parmesan and rocket

THE LATINA

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

THE GENA

Tomato sauce, bacon, mushroom, buffalo mozzarella and oregano

THE OG

Bacon, avocado, Danish feta and rocket

THE MARY

Slow-cooked lamb rib, spiced tomato and buffalo mozzarella

SEAFOOD

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

MEATBALL

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



SWEET ENDING

STRAWBERRY SORBET

Strawberry coulis, mint and strawberry crisp

BURNT BASQUE CHEESECAKE

Caramelised honey and sea salt ice cream

THE CABO BROWNIE

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

AMARULA CRÈME BRÛLÉE

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

175

240

325

215

205

195

215

215

205

225

255

325

235

88

154

165

165

