

LIVEBAIT

SEAFOOD RESTAURANT

STARTERS

Soup of the Day (See Specials Board) - R45

Black West Coast Mussels - R65

Served in a Garlic, White Wine Cream Sauce or a Roasted Tomato Sauce with Feta.

(Subject to Availability)

Deep Fried Calamari - R55

Dusted in Flour & Oregano Salt. Served with Lemon, Rocket & Garlic Aioli.

Grilled Calamari - R55

Served with Olive Oil, Garlic, Chilli Salsa Verde & Garlic Aioli.

Pan Fried Prawns - R95

5 Prawns - Served with either a Peri-Peri, Lemon or Garlic Butter.

Fish Goujons - R45

Fried with Pecorino Crumbs & Green Tartar Sauce.

SALADS

Green Salad - R69

Butter Lettuce, Cucumber, Avo, Parmesan with a Herb & Whole

Grain Mustard Dressing

Greek Village Salad - R65

Pickled Cucumber, Tomato, Red Onion, Green Pepper, Marinated Feta & Olives with a Dill Dressing.

Melon & Feta Salad - R50

Sweet Melon, Pickled Cucumber, Red Onion, Marinated Feta, Green Olives & Pumpkin Seeds with a Dill Dressing.

Caesar Salad - R69

Bib Lettuce, Crispy Bacon, Shaved Pecorino, Garlic & Soft Boiled Egg with Anchovies & Parmesan Dressing.

WOOD OVEN - FLAT BREADS

Garlic, Pecorino & Herb Flat Bread - R20

Slow Roasted Lamb with Dukka, Slaw & Tahini Yogurt - R75

MEZZE

Tzatziki, Taramasalata, Hummus, Marinated Feta, Olives - R25 each Served with a small Flat Bread.

Spinach & Feta Croquettes - 2 for R25
Served with a Green Sauce.

Prawn Croquettes - 2 for R25 Served with a Green Sauce.

PASTAS

Seafood Pasta - R125

Linguine with Prawns, Calamari, Line Fish & Black Mussels served in either a Garlic & Creamy White Wine Sauce or Napolitana Sauce with Feta & Rocket.

Green Linguine - R85
Served with Basil Pesto, Fine Green Beans
& Roasted Baby Potatoes.

Sides

Choice of either Hand Cut Chips, Summer Rice, Mediterranean Roasted Veg, Roasted Butternut & Creamed Spinach, Garlic Mash or Side Greek Salad. (Additional Orders - R18)

Sauces

Choice of Garlic Chardonnay Sauce, Creamy Lemon Butter Sauce, Mozambican Peri Peri Sauce, Aioli, Green Mayo or Tartar Sauce. (Additional Orders - R15)

OFF THE COALS

Skewers Lamb - R60 , Beef - R50 , Chicken - R40

Sardines Salsa Verde - R65
Extra Virgin Olive Oil, Fresh Lemon Juice, Garlic & Chilli.
Served with Salsa Verde.

Whole Fish - R130 (See Specials Board)
Flame Grilled with Olive Oil & Lemon, Stuffed with Lemon
& Herbs, Served with a Side & Sauce.

Sirloin (200g) - R125 Served with your choice of Garlic Sauce or Café de Paris Sauce & Side.

SEAFOOD

Chef's Choice / See Specials Board

Black West Coast Mussels - R95

Served in a Garlic, White Wine Cream Sauce or a Roasted Tomato Sauce with Feta.

(Subject to Availability)

Fresh Line Fish (See Specials Board) - R95 Grilled, Dusted with Flour, Salt & White Pepper, Grilled with Olive Oil blend. Served with your choice of a Side & Sauce.

Battered Deep Fried or Grilled Hake - R75 Served with Basil Mayo, Fresh Lemon, Greens & Chips.

Kiddies Hake & Chips - R59

Kiddies Calamari (Fried) & Chips - R59

Deep Fried Calamari - R95

Dusted in Flour & Oregano Salt. Served with Lemon, Rocket,

Aioli & a Side.

Grilled Calamari - R95
Served with Olive Oil, Garlic, Chilli Salsa Verde, Aioli & a Side.

Pan Fried Prawns in Shells - R160 Served with a Side & Sauce.

Sole Florentine - R125
Grilled Sole served on Spinach & Potato & Mushrooms with a
Gratinated Pecorino Sauce.

SUSHI

California Rolls (4 PCS)
Tuna, Salmon, Prawn - R39, Line Fish - R35

Fashion Sandwiches (4 PCS)
Tuna, Salmon, Prawn - R43, Line Fish - R40

Salmon Roses (3 PCS) - R43

Rainbow Rolls (4 PCS)
Tuna, Salmon, Prawn - R43, Line Fish - R42

Maki Rolls (3 PCS) Tuna, Salmon, Prawn - R24, Line Fish - R23, Avocado & Cucumber - R23

Tenaka (Handroll) Tuna, Salmon, Prawn - R55, Line Fish - R45,

Nigiri (1 PCS) Tuna, Salmon, Prawn - R22, Line Fish - R21

Sashimi (1 PCS) Tuna, Salmon, Prawn - R25, Line Fish - R23

Sushi Salad Tuna, Salmon, Prawn - R88, Line Fish - R85

Tojo Platter - R150 4 Rainbow Rolls, 4 California Rolls, 3 Maki Rolls, 4 Nigiri (R25 extra for Salmon or Tuna only platter)

Live Bait Platter - R325

4 Rainbow Rolls, 4 California Rolls, 6 Maki Rolls, 2

Prawn Nigiri, 4 Sandwiches, 6 Sashimi (R30 extra
for Salmon or Tuna only platter)

DESSERTS

Almond Crème Brûlée - R40

Cheesecake - R57
Served with Cinnamon Ice Cream.

Trio of Ice Cream - R45
Vanilla, Coffee & Chocolate served with a Fudge Sauce.

Trio of Sorbet - R45 Lemon, Orange & Passion Fruit served on a Pineapple Carpaccio with Chilli & Lime Salsa.