



UPPER QUAY

À LA CARTE MENU

STARTERS & APPETISERS

SOUP OF THE DAY	89
Please enquire with your waiter for our daily soup.	
SMOKED SNOEK PÂTÉ	99
Delicately smoked and whipped, served with melba toast for an elegant crunch.	
TEMPURA PRAWNS	115
Crispy golden prawns, lemon aioli, and a dusting of Togarashi spice for a subtle kick.	
GRILLED CALAMARI	125
Seasoned and grilled calamari, basil aioli, creamy feta.	
WEST COAST MUSSELS	125
Steamed in our chef's signature creamy white wine reduction – classic, yet reimagined.	
GAMBAS AL AJILLO	175
Queen prawns seared in olive oil, garlic, white wine, and a hint of chilli, with toasted ciabatta.	
CRISPY ASPARAGUS SPEARS	179
Parmesan-crusting asparagus, romesco sauce, and salt-cured yolk crumble.	
TUNA TARTARE	199
Freshly diced tuna layered with avocado, Japanese mayo, and toasted sesame, served on crispy rice paper.	
WILD OYSTERS	
Au Naturel	R185 for 6 or R325 for 12
Shallot Mignonette	R195 for 6 or R385 for 12
Aquachile Ice	R205 for 6 or R395 for 12
BEEF TATAKI	239
Thinly sliced rare beef, crispy shallots, and a tangy yuzu vinaigrette.	
GRILLED PEACH & BURRATA SALAD	239
Sweet peaches, pickled radish, toasted sesame, elderflower, and tarragon vinaigrette.	
ROASTED BONE MARROW	255
Seasoned bone marrow, chimichurri, aged parmesan and toasted ciabatta.	

SALADS

CLASSIC CAESAR	169
Baby gem, parmesan, and soft-boiled egg with anchovy Caesar dressing.	
TUNA NIÇOISE	215
A timeless French-inspired ensemble of tuna, olives, soft egg, and greens.	
KALE & BEETROOT SALAD	85
Roasted baby beets, citrus vinaigrette, corn , toasted walnuts, and pickled onion.	
WHIPPED FETA & HEIRLOOM TOMATO	115
Vibrant heirloom tomatoes, creamy whipped feta, soft avocado and baby cucumber.	
GRILLED HALLOUMI SALAD	165
Green Beans, soft boiled egg, olives, blistered tomatoes, toasted pinenuts, with mixed salad leaves and a lemon-tarragon dressing.	

VEGETARIAN

CAPE MALAY VEGETABLE CURRY	125
Fragrant spices, vegetables and crispy poppadom.	
PUTTANESCA PASTA (Vegetarian)	135
Briny, spicy tomato sauce — anchovy-free by request.	
ROASTED SQUASH & WHITE BEAN PURÉE	169
Topped with toasted nuts for richness and crunch.	
CAULIFLOWER STEAK	179
Served with romesco sauce, pickled red onion, and toasted almonds.	
SPINACH & RICOTTA RAVIOLI	195
House-made pasta in a rich Pomodoro sauce with shaved parmesan.	

SEAFOOD MAINS

CAPE MALAY PRAWN CURRY	249
Warm spices, fragrant rice, crispy poppadom, and traditional sambals.	
CATCH OF THE DAY	295
Paired with walnut romesco, grilled vegetables, and seaweed-buttered potatoes.	
PRAWN AGLIO E OLIO	309
Prawns tossed in garlic, chilli and olive oil over linguine.	
BLACKENED NORWEGIAN SALMON	335
Charred salmon with broccolini, served in a chilli, coconut & turmeric broth.	
HERB-CRUSTED KINGKLIP	359
Grilled kingklip topped with toasted breadcrumbs, asparagus orzo, herb oil and root vegetables.	
SPICED TUNA STEAK	375
Tuna with lemon and dill crème fraîche, legumes, broccolini.	
MARINARA PASTA	395
Penne with a medley of seafood in a tomato-garlic white wine sauce.	
WHOLE BABY KINGKLIP	455
Served with your choice of sauce and starch.	
SEAFOOD BOUILLABAISSÉ	565
Rich Provençal seafood stew with rouille en croûte.	



SHELLFISH & PLATTERS

BAYSIDE PLATTER	249
Queen prawns, calamari, mussels & a portion of the catch of the day. Served with your choice of starch.	
WHOLE BAKED KOB	SQ
Whole grilled kob topped with caper butter topped with mussel, grilled queen prawns and your choice of side.	
UPPER QUAY SPECTACULAR PLATTER FOR ONE	1865
Grilled line fish, prawns, calamari, mussels & crayfish. Includes one side and one sauce.	
UPPER QUAY SPECTACULAR PLATTER FOR TWO	3085
A generous feast of line fish, prawns, calamari, mussels & two crayfish. Includes two sides and sauces.	
QUEEN PRAWN PLATTER (8 PCS)	259
Served with your choice of lemon butter, garlic butter or peri-peri sauce.	
KING PRAWN PLATTER (6 PCS)	399
Choice of sauce and selected sides.	
TIGER GIANT PRAWNS (3 PCS)	595
Grilled to perfection with your choice of sauce and sides.	
WEST COAST ROCK LOBSTER	SQ
Basted in lemon butter and served with your preferred side and sauce.	
CRAYFISH THERMIDOR	SQ
Classic preparation, with seaweed-buttered baby potatoes.	
SEAFOOD SAUCE SELECTIONS	39
Lemon Butter · White Wine Garlic Butter · Salsa Verde	

MEAT

SIRLOIN STEAK (300G) 265
With charred broccolini, Grilled zucchini and your choice of sauce.

SKIRT STEAK (300G) 275
Paired with roasted bone marrow chimichurri, umami rich Marmite glazed Hasselback potato with aged parmesan.

FILLET STEAK (300G) 409
Served with parmesan mash, grilled asparagus topped with Café de Paris butter.

RIB-EYE ON THE BONE (600G) 495
Grilled with smoked bone marrow butter, crispy chicken skin mayo fries and grilled root vegetables.

VENISON FILLET (300G) 469
Chef's rotating game selection, served with creamy mash, topped with burnt onion crumb, baby carrot, drizzled with a rooibos demiglace .

MEAT SAUCE SELECTIONS

Peppercorn · Mushroom · Mustard R39
Chimichurri · Café de Paris Butter R49

KAROO LAMB

LAMB CUTLETS 385
Herb-marinated cutlets with potato pavé, charred broccolini, mint gremolata, and mustard-thyme jus.

LAMB RUMP STEAK 459
Grilled lamb with marinara orzo, burrata and salsa verde.

POULTRY

BUTTER CHICKEN CURRY 149
Rich tomato butter sauce with fragrant rice and sambals.

HARISSA-SPICED SPATCHCOCK CHICKEN 285
Served with roasted vegetable pearl couscous and minted yoghurt.

SIDES

Roasted Root Vegetables · Hand Cut Fries ·
Seaweed · Baby Potatoes Side Salad · Mashed Potatoes ·
Basmati Rice · Chicken Skin Mayo Fries.

DESSERTS

ROOIBOS CRÈME BRÛLÉE	89
Silky custard infused with South African rooibos and a caramelised sugar top.	
AFFOGATO WITH AMARULA	115
Vanilla seed ice cream, espresso shot, white chocolate and toasted pistachio.	
WHITE CHOCOLATE GANACHE	119
Paired with berry compote and honeycomb crunch.	
BASQUE CHEESECAKE	125
Burnt edges, creamy centre — a decadent finale.	
TRIO OF SORBET	SQ
Enquire with one of our waiters for the chefs selection of the day.	

DELUXE MILKSHAKES

CLASSIC SHAKE	49
Strawberry Chocolate Lime Bubblegum Vanilla Banana	
BANOFFEE	65
Vanilla ice cream blended with fresh banana & caramel for a sweet treat	
BROWN BUTTER	59
A unique blend of vanilla ice cream & brown butter extracts	
TIRAMISU	59
Flavours of tiramisu with this creamy delight of vanilla ice cream & tiramisu extracts	
TURKISH DELIGHT	65
A blend of ice cream, chocolate & rose petal extracts for an exotic & indulgent treat	

SMOOTHIES

(yoghurt included)

PEACH	65
A delicious blend of peach, yoghurt & apple juice	
PEANUT BUTTER, BANANA & CHOCOLATE	69
Creamy peanut butter blended with fresh banana, milk & decadent chocolate	
MIXED BERRIES	79
A blend of red berries and strawberry, yoghurt & fresh strawberry juice	

FREEZOS

CHAI LATTE FREEZO	55
A creamy spiced Chai drink, blended with milk & ice, for a refreshing twist	
COFFEE FREEZO	55
A creamy blend of flavoured coffee, blended with milk & ice, perfect for coffee lovers	