

Starters

Three Cheese & Fresh Garlic Prawns

Six peeled Tiger Prawns (size 26/30) pan-fried, smothered with grated Mozzarella Cheese, Cheddar Cheese and freshly crushed Garlic, then topped with a sprinkling of Feta Cheese and fresh Parsley.

Served with freshly baked Home-made Bread.

N\$ 83.00

Luxury Peking Crab Claws

150g of Tasty Local Crab Claws dipped in batter and deep-fried to a golden Brown.

Served on a bed of crispy Lettuce with an authentic Sweet & Sour dipping sauce.

N\$ 63.00

Fresh Walvis Bay Oysters *(Subject to availability)*

Half a dozen Oysters served on crushed ice with Fresh Lemon Segments & Tabasco Sauce.

N\$ 94.00 (Extra Oyster N\$15.50)

Gratinated Jumbo Oyster Medley

Three Jumbo Oysters each with their own individual enhancements:

One Oyster Provençale - Basil Pesto, Home dried Tomato & Garlic

One Oyster Fitzpatrick - Smoky Bacon, Pineapple & a pinch of Chilli

and **One Oyster Rockefeller** - Spinach, Cayenne Pepper, Fresh Parsley and a splash of Pernod all grilled with a topping of melted Mozzarella & Cheddar Cheese.

N\$ 112.00 (Extra Oyster N\$37.00)

Balinese Baby Octopus Samosas"

Baby Octopus stir-fried with Julienne Carrots, Green peppers, Onions, Fresh Garlic & Fresh Chilli in a tasty vinaigrette of Extra Virgin Olive Oil, Wine Vinegar & Soy Sauce,

then wrapped in delicate sheets of Phyllo Pastry and deep-fried to a crispy, golden brown.

Served with an oriental-style dip of Soya Sauce, Wine Vinegar, Garlic & Chilli flakes.

N\$56.00

Creamy Garlic Mussels

Green Mussels baked in their shells in a creamy

White Wine, Garlic & Fresh Parsley Sauce.

Served in a cute little Black Potjie with dipping chunks of Homemade Crusty Bread.

N\$ 49.00 (Extra Mussel N\$10.00)

Home-made Soup of the day

Served with Freshly Baked Home-made Bread.

N\$ 36.00

Seafood Soup

A consommé of Seafood and Fresh Mixed Vegetables,

topped with Garnish Prawns & Phyllo Scrunchies.

N\$ 48.00

Kusaki Kingklip

Goujons of Sushi-style Kingklip steeped in a delicious marinade of Extra Virgin Olive Oil, Lemon Juice, Fresh Coriander, Fresh Chilli, Finely sliced Celery & Spring Onions. Piled atop a lightly toasted slice of Homemade Bread rubbed with Fresh Garlic and served on a bed of Mixed Lettuce Leaves.

N\$67.00

Warthog Remouladen

Roast Leg of Warthog finely diced and mixed with chopped Cornichons, Red Peppers, Onions and Chives in a Creamy Mayonnaise.

Seasoned with Paprika and served on a bed of Mixed Lettuce leaves.

N\$64.00

Ostrich Carpaccio

Finely sliced, home-made Ostrich Fillet Carpaccio, infused with a hint of fresh Rosemary and served with Olive Oil, freshly ground Black pepper, chopped Onions and twists of Fresh Lemon.

N\$69.00

Smoked Fish Platter

A delicious selection from the following (subject to availability): Smoked Salmon, Smoked Butter Fish, Fillet of Peppered Mackerel, Smoked Angel and home-made Smoked Snoek Paté.

Served with Melba toast and a Garnish Salad.

N\$ 94.00

Deep Fried Camembert

Chunks of Creamy Camembert Cheese, coated in Breadcrumbs and deep-fried, served on a slice of toasted Home-made Bread

with Wild Prinselbeeren Conserve and a Garnish Salad.

N\$ 62.00

Chicken livers Peri-Peri

Chicken Livers pan-fried with Onions in a Peri-Peri Sauce with Fresh Thyme, Garlic, Sherry and Tomato Purée.

Served on a slice of deep-fried, home-made Whole Wheat Bread with a Coleslaw Salad.

N\$ 52.00

Deep Fried Calamari 200g

Tender rings of Calamari tossed in seasoned Flour, deep-fried and served with home-made Raft Tartare Sauce

N\$ 37.00