



The Oyster Box

Cafe Style Menu

SALADS

McCarty Salad 240

Chicken, bacon, lettuce, tomato, beetroot, avocado, boiled egg

Chicken Caesar 220

Cos lettuce, parmesan, anchovy dressing, croutons

Quinoa, Lentil and Feta 220

Cucumber, spring onion, rocket, white wine and tarragon dressing [V]

The Greek 175

Cucumber, tomato, red onion, olives, feta, garlic focaccia [V]

Prawn and Avo 250

Lettuce, blistered tomato, cucumber, Marie Rose sauce

Wood Roasted Eggplant 220

Toasted pumpkin seeds, goats cheese, burnt butter dressing, crisp flatbread [V]

Cured Salmon Salad 250

Cos lettuce, shredded pickled ginger, wasabi soya mayo, burnt lime

On The Rocks 250

Crispy spinach, chicken, prawns, calamari, julienne veg, spicy Asian dressing

LIGHT MEALS

Southern-Fried Calamari 195

Warm tartar, paprika mayo, rocket, blistered tomato

Oysters 195

Oysters, mignonette, cocktail sauce, lemon, brown bread

Pukka Lamb Curry Sandwich 240

Traditional Natal curry, sambals, fries

Tandoori Chicken Wrap 220

Baby lettuce greens, coriander mayo, carrot and onion sambals

Flame Roasted Beetroot 195

Ciabatta, goats cheese whip, almonds, sweet and sour dressing [V]

Bobotie Spring Rolls 190

Curried raisin beef, crisp pastry, pear chutney

Mussels 210

Chorizo, red onion, young tomato, white wine cream

Soft Shell Prawn Tacos 220

Avocado cream, Pico de Gallo, Asian slaw

Fish Cakes 220

Salmon and line fish, crumbed, chili jam, Asian slaw, fresh lemon

Beef Carpaccio 190

Flamed mango, goats cheese, rocket, Caesar dressing

VEGETERIAN

Bea's Macaroni Cheese 190

Creamy béchamel sauce, tomato, baked with a crisp cheese topping [V]

Pumpkin Alfredo 190

Penne, roasted pumpkin, garlic, parmesan, rocket [V]

CURRY BUFFET 450

Starters (plated and served to your table)

Potato Samosas, Chilli bites, Chicken Tikka, Shish Kebabs

Main Course (your selection from the buffet)

Traditional Natal Lamb, beef vindaloo, butter chicken, Singaporean fish, chicken and prawn, breyani, vegetable korma, Dhal Makhani, mushroom and pea curry, butter bean curry

Served with papadum, roti, steamed basmati, traditional accompaniments

Dessert (please choose one)

Gulab Jamun with Kulfi ice cream

Rosewater and coconut tart, vanilla ice cream

Saffron Soji, cinnamon milk, almond praline



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SEAFOOD

Kingklip 320

Mediterranean rice, flamed string beans, saffron chili cream, roasted butternut

Norwegian Salmon 340

French potato cake, shellfish bisque, young vegetables

Classic Fish and Chips 240

Fries, salad greens, tartare sauce, fresh lemon

Prawn Linguini 390

Roast pepper, garlic, tomato cream, fresh chili, parmesan

Baby Crayfish 520

Grilled or Thermidor, Mediterranean rice, peri-peri, fresh lemon

Linefish 320

Grilled prawns, Artichoke and fennel croquette, vegetables, white wine cream

Grilled Prawns 390

Vegetables, savoury rice, garlic, peri-peri sauce

Seafood Platter (serves one) 690

Line fish, prawns, mussels, calamari, crayfish

Mediterranean Calamari 290

Tossed in rocket, red onion, sliced red chili, young tomato, citrus dressing

Crayfish & Prawn Rigatoni 420

Panfried crayfish, prawns, mushrooms, white wine garlic cream, rocket

POULTRY & MEAT

Peri-Peri Chicken 270

Whole baby chicken, side salad, fries or savoury rice

Confit of Duck 240

Citrus jus, potato cake, flamed string beans, young carrots

Pure Beef Burger 240

Cheddar cheese, streaky bacon, fries, side salad

Captains Steak 390

Grilled baby crayfish, garlic parsley cream, fries, roasted vegetables

Oxtail 290

Simmered for six hours, pearl onions, cannellini beans, creamy mashed potato

Chicken Schnitzel 220

Mustard mash, braised red cabbage, jager sauce, fresh lemon

Pork Ribs on the Bone 250

Smoked barbeque sauce, coleslaw, smoked beans, fries

Beef Fillet 295

Carrot puree, wilted spinach, exotic mushroom jus

Sirloin Steak 250

Carrot puree, wilted spinach, exotic mushroom jus

Citrus Braised Lamb Shank 295

Buttered mash potatoes, green beans, roasted cauliflower, young tomato salad

WOOD FIRED PIZZAS

Pizzas are delivered to your table as they come out the oven to ensure quality

Focaccia, garlic, olive oil, herbs 120

Margherita, Napoli, Fior Di Latte, Grana Padano, Basil 190

Gamberi, mozzarella, prawns, zucchini, salsa verde, chilli 290

Capricciosa, mozzarella, artichoke, ham, mushroom, olives 220

Butter Chicken, mozzarella, fresh coriander, crispy onions 220

Pulled Lamb, caramelized onions, goats cheese, rocket 250

Marinated Steak, mozzarella, BBQ sauce, mushrooms, green peppers 220