



The Oyster Box

Café Style Menu

SALADS

Cobb Salad 240

Lettuce, chicken, boiled egg, bacon, avocado, blue cheese, red wine and Dijon vinaigrette

Chicken Caesar 240

Cos lettuce, parmesan, anchovy dressing, croutons

Quinoa Salsa Salad 220

Cucumber, spring onion, peppers, diced pineapple, lime and mint dressing [V]

The Greek 190

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]

Seared Salmon Bowl 250

Lettuce, radish, cucumber, avocado, red onion, pickled ginger and soya dressing

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

Bobotie Spring Rolls 190

Curried raisin beef, crisp pastry, pear chutney

Pukka Lamb Curry Sandwich 250

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]

Lime and Pepper Crusted Carpaccio 190

Fillet of beef, flamed mango, goats cheese, rocket, citrus oil

Oysters 220

Oysters, mignonette, cocktail sauce, lemon, brown bread

Soft Shell Prawn Tacos 220

Avocado cream, Pico de Gallo, Asian slaw

Fish Cakes 220

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

West Coast Mussels 220

Shellfish cream, crispy bacon, pepper salsa, mint salad

VEGETARIAN

Bea's Macaroni Cheese 190

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

Pesto Linguine 220

Wilted spinach, sautéed mushroom, shaved parmesan, herbed pesto [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,

Chana Masala, 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

Roast Baby Kingklip 340

Mussel mornay, braised mushrooms, chilled cous cous salad, marinated cucumbers, feta

Norwegian Salmon 340

French potato cake, shellfish bisque, young vegetables

Classic Fish and Chips 240

Warm tartar, minted crushed peas, fries, fresh lemon

Prawn Linguini 390

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

Baby Crayfish 550

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

Grilled Linefish 340

Grilled prawns, warm green bean, peas and spinach salad, garlic cream

Grilled Prawns 420

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 chilli, young tomato, citrus dressing

Crayfish & Prawn Rigatoni 450

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

POULTRY & MEAT

Peri-Peri Chicken 290

Whole baby chicken, side salad, fries or savoury rice

Confit of Duck 240

Quinoa and lentils, orange segments, pea puree, orange jus

Pure Beef Burger 240

Cheddar cheese, streaky bacon, fries, side salad

Captains Steak 420

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

Oxtail 290

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

Grilled Chicken Espetada 250

Garlic flat bread, babaganosh, tzatziki, salad greens, garlic and parsley cream

Pork Ribs on the Bone 250

Smoked barbeque sauce, coleslaw, smoked beans, fries

Beef Fillet 295

Carrot puree, wilted spinach, exotic mushroom jus, fries

Sirloin Steak 250

Flamed black mushroom, grilled tomato, rocket, monkey gland sauce

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