

# ANCHORS AWEIGH

*A great way to start the voyage...*

MEAT

- ESCARGOT** 89  
*(no, we did not catch them in the garden)*  
snails with your choice of creamy garlic sauce or garlic butter sauce
- CHICKEN JALAPENO POPPERS** 79
- CURRY TRIPE** 99  
served with ciabatta
- ES-KALAHARI-GOT** 95  
*(if you're not into ocean shell animals)*  
skilpadjies served on mashed potatoes and relish
- BONE MARROW** 95  
served with pulled beef, butter and rosemary bruschetta
- CREAMY BILTONG SOUP** 89  
served with ciabatta

SEAFOOD

- OYSTERS (Traditional)** 180  
served the traditional way
- OYSTERS** 190  
mignonette or pickled ginger
- CALAMARI (add squid beads for 84)** 95  
deep fried calamari strips served on rice  
\*grilled calamari is served in a feta & cream sauce
- CREAMY GARLIC MUSSELS** 95  
mussels in a creamy garlic white wine or napolitano sauce
- PRAWN AU GRATIN** 110  
prawn meat served in a creamy garlic sauce grilled with cheese
- SEAFOOD SOUP** 95  
served with ciabatta

VEGETARIAN

- CIABATTA** 65  
baked with garlic butter and cheese
- CRUMBED BUTTONS** 89
- ZUCCHINI FRIES** 60  
lightly battered zucchini fingers served with our secret dipping sauce

# PASTAS

*For those feeling somewhat Italian...*

- SEAFOOD TAGLIATELLE** 175  
*(enjoy with Sauvignon Blanc)*  
mussels, prawn-meat, mushrooms and calamari served in a creamy or napolitano sauce
- ALFREDO (enjoy with Sauvignon Blanc)** 145  
ham, mushrooms and tagliatelle served in a creamy or napolitano sauce
- CHICKEN & MUSHROOM PENNE** 159  
*(enjoy with Chardonnay)*  
pan fried chicken tenders and mushrooms served in a creamy or napolitano sauce
- LAMB RAGU (enjoy with Merlot)** 185  
slow cooked pulled leg of lamb served on creamy tagliatelle
- MONGOLIAN STEAK TAGLIATELLE** 175  
*(enjoy with Syrah)*  
prepared in a sticky sweet savoury soy sauce, served on tagliatelle

# TRADITIONAL

*Traditional South African.  
Enjoy with any Red Wine.*

- OXTAIL** 195  
served with rice and vegetables  
*(samp also available as starch)*
- BOBOTIE** 175  
served on rice topped with salsa and a poppadom
- CURRY TRIPE** 185  
served with rice and vegetables  
*(samp also available as starch)*



# SALAD

*Enjoy with any of our blends.*

- LIGHTHOUSE SALAD** 99  
a fresh green salad with tomato, cucumber, croûtons, onions, feta, olives & vinaigrette
- GRILLED CHICKEN SALAD** 119  
a fresh green salad with tomato, cucumber, feta, onions, croûtons, grilled chicken tenders, peppadews and a mustard vinaigrette
- HALLOUMI AND FIG SALAD** 129  
a fresh green salad with tomato, cucumber, onions, deep-fried halloumi and green figs
- SEAFOOD SALAD (enjoy with Rosé)** 145  
a fresh chopped green salad with shrimps, grilled calamari and prawns served with our seafood sauce
- SPRINGBOK / CROCODILE CARPACCIO** 135  
*Can also be enjoyed as a starter*

# VEGETARIAN

*Vegetarian mains... for those who abstain from eating anything that used to move....*

- VEGETARIAN BURGER** 139  
Vegetarian pattie, hash browns, lettuce, tomato, pickled onions served on a crispy bun with chips
- VEGETARIAN BOWL** 129  
baked potato, creamed spinach, butternut, zucchini fries with a yoghurt herb dressing
- MUSHROOM AND BASIL PENNE** 155  
creamy white wine sauce or a creamy napolitano sauce with mushrooms, tomato, spinach and basil
- VEGETABLE CURRY** 139  
vegetables in season sauteed with onion & garlic served in a mild flavourful coconut curry sauce served with basmati rice, a poppadum and sambals



# De Kowwif

SEAFRONT RESTAURANT

*Owners  
Fred & Nadine,  
welcome you!*



*Our Signature Dishes*   
Look out for the anchor icon

# FOR THE KIDS

*Only kids 12 and under...*

- HAKE or CALAMARI AND CHIPS** 95
- CHICKEN TENDERS AND CHIPS** 85
- RIBS AND CHIPS** 95
- HAM AND CHEESE PIZZA SLICES** 89
- MAC N CHEESE** 79
- BURGER AND CHIPS** 95  
Beef or Chicken

*Please note...*

- \* Service fee may be added.
- \* Subject to availability
- \* All our food is prepared the traditional South African way
- \* No split bills
- \* Changes to the menu will result in an extra 20 minute delay to your order
- \* Ask your waiter about our black board specials and healthier options

# MARINERS CHOICE

Enjoy with any of our blends or other cultivars

## YAWL BOWL 185

hake goujons, chicken tenders, calamari, onion rings, fish samoosas and chips

## FEAST PLATTER 329

hake goujons, calamari, creamy mussels, ribs, chicken tenders, crumbed mushrooms, fish samoosas, onion rings, chips and rice

## SEAFOOD PLATTER 395

prawns, hake goujons, calamari, squid heads, creamy mussels, fish samoosas, onion rings, chips and rice

## COMBINATIONS :

Hake, Calamari on Rice and Chips 195

Line Fish of the Day, Calamari on

Rice and Chips 215

Kingklip Fillet, Calamari on Rice and Chips 219

Hake, Prawns, Calamari on Rice and Chips 259

## ADD ON

CREAMY MUSSELS 74

PRAWNS 150G 115

CALAMARI 100G 84

SQUID HEADS 100G 84

HAKE 100G 95

LINE FISH 150G 105

SOLE SQ

KINGKLIP SQ

CHICKEN TENDERS 150G 84

RIBS 200G 95

STEAK 100G SQ

Fillet, Sirloin, Rump or Ribeye

CHIPS / RICE 25

CRAYFISH TAILS SQ

# LANDLUBBER'S LUCK

Served with a choice of vegetables, chips, mash, rice, wedges, baked potato or salad

R: cool red centre  
MR: warm red centre with a hint of pink  
M: warm pink centre  
MW: very little or no pink in centre  
WD: no pink, cooked all the way through

200G 300G 500G

RUMP 155 189 239

SIRLOIN 165 199 249

FILLET 195 249 389

RIBEYE 185 239 369

 T-BONE 265

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SURF & TURF 249

steak (100G Fillet or 200G Sirloin), calamari and creamy mussels

## TOP-UP YOUR STEAK:

Creamy Snails 55 / Prawn Thermidor 65 /

Bone Marrow 65 / Prawns 115

SAUCES 45

Mushroom / Barbeque / Cheese / Brandy Pepper / Creamy Garlic / Chilli Cheese / Biltong / Thermidor

RIBS (PORK) 500G 209

EISBEIN 450 - 500G 189

served with mash and vegetables

CORDON BLEU 174

chicken fillet stuffed with ham and cheese, deep fried and served with a sauce of your choice

CHICKEN AND PRAWN CURRY 189

served with rice, sambals and a fried poppadom

LEMON CHICKEN 185

pan fried chicken fillets stack with cream spinach & feta cheese

CHICKEN SCHNITZEL HALF 119 FULL 169

chicken fillet crumbed and pan fried  
(add Parmigiana for half 39 full 49)

HANDS ON DECK BURGER 149

beef burger topped with bacon and cheese served with mushroom sauce, onion rings and chips  
(add smoked brisket 45)

# CAPTAIN VAN DIJK HORST CHOICE

Fresh from the sea, you can't go wrong... Enjoy with Chenin Blanc or Sauvignon Blanc.  
All of these are served with a choice of vegetables, chips, mash, rice, wedges, baked potato or salad

HAKE 180G 125 250G 155

fresh hake fried or grilled to perfection

LINEFISH OF THE DAY 220G - 250G 199

grilled with lemon butter or garlic butter

CALAMARI 220G - 250G 179

served on savoury rice

\*grilled calamari is served in a creamy feta sauce

BABY KINGKLIP (subject to availability) SQ

grilled on the bone, prepared in lemon butter or garlic butter

SOLE (subject to availability) SQ

grilled on the bone, prepared in lemon butter or garlic butter

GRILLED PRAWNS 300G - 350g 295

grilled to perfection and served on a bed of rice prepared in lemon butter / garlic butter / peri-peri sauce / secret sauce

CAPTAINS PLATTER (serves 2) 850

hake, line fish, prawns, calamari deep-fried and grilled, mussels, creamy and tomato based, squid heads and crayfish tails

SAUCES 35

Tartare / Garlic Butter / Lemon Butter / Chutney / Sweet Chilli / Strong Chilli / Vinaigrette

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 THAI SEAFOOD BOWL 175

(enjoy with Pinotage Rosé or Semi-Sweet)

fish, mussels, prawns & calamari cooked in a mild thai curry paste served with rice and a poppadom

BLACK POT MUSSELS 170

(enjoy with Sauvignon Blanc)

mussels in a creamy garlic white wine or a napolitano sauce served with fresh lemons, savoury rice and ciabatta slices

 PAELLA MIXTA 149

(enjoy with Pinotage Rosé, Riesling or Viognier)

a Spanish style dish made with rice, chicken, calamari, chorizo, peas, mussels, onion, garlic, prawns and some secret ingredients

## SIDE ORDERS

STARCH 39

French Fries / Baked Potato / Mash / Wedges / Rice

VEGETABLES IN SEASON 49

CREAMED SPINACH 49

ONION RINGS 39

SALAD 49

CHEESE / BACON / EGGS 19

EXTRA 15

Bread / Butter / Lemon Wedges / Tartare / Fresh Chillies / Fresh Garlic



*De Kwiswijf*  
SEAFRONT RESTAURANT