

THE OCEAN TERRACE

LIGHT MEALS

Mushroom Schnitzel 220

Panko crumbed black mushroom, grilled asparagus, sweet red onion, fresh rocket, garlic aioli [VG]

Tandoori Chicken Wrap 220

Baby lettuce greens, coriander mayo, carrot and onion sambals

Fish Croquettes 220

Crumbed Salmon and linefish, pear, walnut and rocket salad, lime mayonnaise

Crispy Calamari 220

Sauce tartare, rocket, fresh lemon

House Cured Salmon 240

Avocado, rocket and mint salad, red onion, horseradish cream

Pukka Lamb Sandwich 290

Traditional Natal curry, sambals, fries

Bobotie Spring Rolls 190

Curried raisin beef, crisp pastry, pear chutney

Beef Burger (200g) 250

Fries, side salad

Add: Cheddar Cheese 30 Bacon 40

SUSHI

Norwegian Salmon Rolls (4) 160

Spicy mayonnaise, spring onion, toasted sesame seeds, teriyaki sauce

Rainbow Rolls (8) 180

Salmon, tuna, prawn or vegetarian

Fashion Sandwich (6) 160

Salmon, tuna, prawn or vegetarian

Seared Salmon Sushi Salad 260

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

Absolute Beachfront (8) 220

Avocado, deep fried prawns, teriyaki sauce

Nigiri (4) 160

Salmon, tuna, prawn or vegetarian

Sashimi (4) 180

Salmon or tuna

WOOD - FIRED PIZZAS

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

Focaccia, garlic, olive oil, herbs 140

Margherita, Napolitana sauce, Fior di latte, Grana Padano, Basil 190

Gamberi, Mozzarella, prawns, zucchini, salsa verde, chilli 340

Capricciosa, Mozzarella, artichoke, salami, mushroom, olives 250

Butter Chicken, Mozzarella, fresh coriander, crispy onions 220

Pulled Lamb, caramelized onions, goat's cheese, rocket 290

Marinated Steak, Mozzarella, BBQ sauce, mushrooms, green peppers 250

SALADS

Chicken Caesar 240

Cos lettuce, Parmesan, anchovy dressing, croutons

Wood-Roasted Eggplant 220

Toasted pumpkin seeds, goat's cheese, burnt butter dressing, crisp seeded flatbread [V]

The Greek 190

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

Quinoa Salsa Salad 240

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

On The Rocks 250

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

Prawn and Avocado 250

Lettuce, tomato, cucumber, Marie Rose sauce

[V] - Vegetarian [VG] - Vegan [GF] - Gluten Free



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CURRY BUFFET 695 (495 per child)

Available Monday - Sunday for dinner only and
Friday - Sunday for lunch and dinner

Starters

Potato Samosas, Lamb Samosas,
Chilli Bites, Lamb Shish Kebabs

Buffet Main Course

Traditional Natal Lamb, Braised Beef
Karahi, Butter Chicken, Durban
Fish Curry, Chicken and Prawn
Korma, Biryani, Aloo Gobi, Spiced
Dhal, Vegetable Jalfrezi,
Sugar Bean Curry

Served with papadam, roti, steamed
basmati, traditional accompaniments

Plated Dessert

Gulab Jamun with Kulfi ice-cream

OR

Saffron Soji, cinnamon milk, almond
praline

OR

Vermicelli, toasted coconut, vanilla
ice cream

SEAFOOD

Portuguese Style Grilled Prawns 590

Tomato braised rice, garlic, peri-peri sauce,
side salad, fries

Mozambican Crayfish 500g 795

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

Classic Fish and Chips 250

Warm tartare, minted crushed peas, fries,
fresh lemon

Linefish Princess 420

Grilled prawns, warm green beans,
pea and spinach salad, garlic cream

Prawn Linguine 450

Roast pepper, garlic, tomato, fresh chilli,
white wine

Crayfish & Prawn Rigatoni 595

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

Ocean's Catch 350

Plain grilled fish of the day, roasted
vegetables, fries, fresh lemon

SHARING PLATTERS

Seafood Platter 1495

280g Linefish, 6 prawns,
500g crayfish, mussels, calamari

Meat Platter 850

BBQ sliced fillet steak, pork ribs,
lamb shish kebabs, chicken strips,
onion rings, fries

MEAT

Slow Braised Lamb Shank 390

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

Captain's Steak 595

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

Fillet Steak(250g) 340

Carrot purée, wilted spinach, exotic
mushroom jus, fries

Pork Ribs on the Bone 295

Smoked barbeque sauce, coleslaw, smoked
beans, fries

POULTRY

Peri-Peri Chicken 320

Whole baby chicken, side salad, fries
or savoury rice

Grilled Chicken Espetada 290

Garlic flat bread, baba ganoush,
tzatziki, salad greens, garlic and parsley
cream

Confit of Duck 320

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

VEGETARIAN AND VEGAN

Flame-Roasted Beetroot 220

Ciabatta, goat's cheese whip, almonds,
sweet and sour dressing [V]

Crispy Soy Garlic Tofu 295

Crisp tofu, spring onion, soya sauce, sesame
oil, garlic, chilli, sesame seeds, sticky rice [VG]

Quinoa, Avocado, Black Bean Wrap 240

Red and white quinoa, Mexican salsa,
sweetcorn, guacamole [V]

Spiced Butternut, Lentil Curry 240

Coconut cream, green beans, fresh coriander,
green chilli, steamed basmati [VG/GF]

SIDES & SAUCES 40

Seasonal vegetables

Creamed spinach

Side salad

Mornay sauce

Garlic parsley cream

Mushroom sauce

Peri - Peri sauce

[V] - Vegetarian [VG] - Vegan [GF] - Gluten Free

This menu is subject to change without notice. Menu items may contain or have traces of nuts, nut oils or may have been made alongside other products containing nuts.