



FRYER'S COVE

THE JETTY RESTAURANT



MENU





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SNACKS & NIBBLES | BUILD YOUR OWN

Corn Fritters with Zesty Yoghurt & Spicy Honey Syrup	70
Bobotie Samosas with Mango & Chilli Chutney	75
Crispy Pork Wontons with Thai Green Coconut Curry Sauce	85
Blue Cheese & Chorizo Arancini with Preserved Green Figs	100
Sriracha Chicken Thigh Skewers with Lime Aioli	110
Curry Fish	55
Chips	55
Side Salad	75
Roosterkoek	40
+ Marmite Butter Salted Butter Apricot Jam	20
+ Grated Cheddar	30
+ Snoek Pate	35
+ Makataan (Wild Watermelon Preserve)	45

OYSTERS

One (1)	30
Six (6)	170
Twelve (12)	300

LIGHT MEALS & SALADS

Snoek Koekies served with Tartar Sauce & Chips Salad	160
Grilled Vegetable Cous Cous Salad with Toasted Seeds, Pine Nuts & Feta Dressing	165
Braised Short Rib Cottage Pie	170
Prawn Mac & Cheese	175

FORGED OF THE EARTH, TEMPERED BY THE SEA



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MAINS

Battered Hake with Tartar Sauce & Chips or Salad	185
Crumb Calamari with Tartar Sauce & Chips or Salad	185
Combo Hake & Calamari with Tartar Sauce & Chips or Salad	240
Seafood Platter Hake, Calamari, Prawns & Herb Crusted Mussels with Tartar Sauce & Chips or Salad	350
Steamed Mussels with White Wine, Sour Cream, Fresh Herbs served with Roosterkoek & Salted Butter	190
Jetty Beef Burger with Truffle Mayo, Green Leaves, Bacon & Cripsy Onion Rings served with Chips or Salad	175
Pan Seared Sirloin (300g) with Potato Bake, Green Beans Almondine & Bearnaise Sauce	260
Falafel & Flatbread with Hummus, Pickled Red Onion & Tzatziki	170

DESSERTS

Malva Pudding with Vanilla Crème Anglaise	85
Rooibos Creme Brulee	95
Frozen Yoghurt Mousse with Passionfruit Curd & Cornflake Crumb	110

KIDS

Chicken Strips with Pink Sauce & Chips	95
Calamari with Tartar Sauce & Chips	95
Hake Goujons with Tartar Sauce & Chips	95

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TASTING ROOM MENU

Both platters served with bread, crackers & a variety of fresh, dried & preserved fruits.

Cheese Platter served with Hummus & Mango Chutney 260

Cheese & Charcuterie Platter served with Pickled Mussels & Snoek Pate 320

FOOD & WINE PAIRING

Taste. Pair. Enjoy. A curated food and wine experience awaits. 320

Crispy Pork Wonton with Thai Coconut Curry Sauce
- paired with Fryer's Cove Chenin Blanc

Blue Cheese & Chorizo Arancini with Preserved Green Fig
- paired with Fryer's Cove Sauvignon Blanc

Bobotie Samosa with Mango Chilli Chutney
- paired with Fryer's Cove Grenache Cinsault



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SOFT DRINKS

Franschhoek Hills Still Water (250ml)	30
Franschhoek Hills Still Water (750ml)	60
Franschhoek Hills Sparkling Water (250ml)	30
Franschhoek Hills Sparkling Water (750ml)	60
Coke Coke Zero Fanta Cream Soda Granadilla Twist Sparberry	30
Dry Lemon Ginger Ale Soda Water	30
Grapetiser Appletiser	30
Cappy Juice Breakfast Blend	35
Milkshake - Vanilla Chocolate Coffee Oreo Mixed Berry Strawberry	75

HOT DRINKS

Single Espresso	25
Double Espresso	35
Americano	35
Flat White	45
Cappuccino	45
Decaf Cappuccino	45
Cortado	45
Café Latte	45
Red Cappuccino	45
Chai Latte	50
Tea	30
Hot Chocolate	50
Almond Milk Option	20

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WINES

	Bottle	Glass
Doringbay Sauvignon Blanc	135	65
Doringbay Pinot Noir Rosé	135	65
Fryer's Cove Sauvignon Blanc	175	75
Fryer's Cove Chenin Blanc	175	75
Fryer's Cove Grenache Cinsault	175	75
Fryer's Cove Pinot Noir	210	95
Bamboes Bay Sauvignon Blanc	430	130
Bamboes Bay Hollebaksstrandfontein Sauvignon Blanc Reserve	490	160
Gorgeous Sparkling Cap Classique NV	240	70
Gorgeous Rosé Sparkling Non Alcoholic	150	55
Franschhoek Cellar Brut Royale NV	240	70
Franschhoek Cellar Brut Rosé NV	240	70

BEERS

	400ml	500ml
Cederberg Brewery Lager	60	70
Cederberg Brewery Boggom Blond Ale	60	70

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