



FRYER'S COVE

THE JETTY RESTAURANT



MENU





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SNACKS & NIBBLES | BUILD YOUR OWN

Pork Crackling <i>with Apple Sauce</i>	50
Exotic Mushroom Arancini <i>with Porcini Cream</i>	75
Oxtail Croquettes <i>with Spiced Carrot Cream</i>	100
Grilled Bruschetta <i>with Roasted Garlic, Hummus & Red Pepper Crumb</i>	55
Perlemoen (50g) <i>with Vietnamese Dressing & Lemon</i>	140
Curry Fish	60
Chips	50
Side Salad	50
Roosterkoek	35
+Marmite Butter Salted Butter Apricot Butter Jam	15
+Grated Mature Cheddar	25
+Makataan (Wild Watermelon Preserve)	35

OYSTERS

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

LIGHT MEALS & SALADS

Snoek Koekies <i>served Tartar Sauce & Chips Salad</i>	145
Patagonica Squid & Chorizo Salad <i>with Marinated Chickpeas, Charred Corn, Tomato, Cucumber, Red Pepper, Spring Onion & Vietnamese dressing</i>	180
Roasted Vegetable Salad <i>with Charred Baby Onions, Seasonal Greens, Pomegranate, Whipped Feta & Curry Coated Candy Nuts</i>	125
Quinoa Salad <i>with Cucumber, Edamame Beans, Baby Spinach, Radish, Shredded Cabbage, Sprouts, Cherry Tomatoes & Boiled Egg</i>	145
Add: Bacon	25
Swop: Egg for Tofu	

FORGED OF THE EARTH, TEMPERED BY THE SEA



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MAINS

Battered Hake with Tartar Sauce & Chips Salad	170
Hake & Calamari Combo with Tartar Sauce & Chips Salad	235
Crumbed Calamari with Tartar Sauce & Chips Salad	170
Seafood Platter Hake, Calamari, Prawns, Herb Crumbed Mussels served with Tartar Sauce & Chips Salad	340
Jetty Beef Burger with Mature Cheddar, Maple Bacon Jam, Pickled Cucumbers, Tomato & Leafy Greens served with Chips Salad	175
Steamed Mussels with White Wine, Sour Cream & Fresh Herbs served with Roosterkoek & Salted Butter	180
Butternut Squash Wellington with Mushroom Duxelle, Lentils, Baby Spinach served with Salad & Rooibos Balsamic Reduction	155
Pan Seared Sirloin (200g) with Slow Roasted Cherry Tomatoes, Rocket, Crispy Onions, Exotic Mushroom & Pepper Sauce served with Chips Salad	250

DESSERTS

Rooibos Crème Brûlée with Floral & Orange Zest Whipped Cream	85
Dark Chocolate Ganache Tart with Whipped Espresso Mascarpone	95
Frozen Yoghurt Mousse with Poppy Seed & Passionfruit Curd & Cornflake Crumble	95

KIDS

Buttermilk Chicken Strips with Chips & Pink Sauce	85
Calamari with Chips & Tartar Sauce	95
Line Fish Croquettes with Chips & Tartar Sauce	85
Vanilla Ice-Cream Sundae Chocolate & Caramel Strawberry Fruit Loops	85

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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 	30
Sparberry Dry Lemon Ginger Ale Soda Water	30
Grapetiser Appletiser	35
Cappy Juice Breakfast Blend	35
Milkshake - Vanilla Chocolate Coffee Oreo Mixed Berry	70

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
Doring Bay Sauvignon Blanc	135	65
Doring Bay 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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