

Welcome to Fishermans Cottage

Tip / Service Charge Guide:

It is customary in South Africa to tip a minimum of 10% for service. A 10% Service Charge will be added automatically to tables of 6 guests or more.

Our Corkage Policy:

We charge a R50 corkage fee per 750ml bottle of wine brought onto our premises.

Dietary Requirements:

Please inform your waitron if you have any allergies or dietary requirements, as not all of our ingredients are listed in our menu.

Bathroom Facilities:

Please be aware that our little cottage is over 180 years old and there have never been bathroom facilities on site. Please use our disabled facilities outside; please ask your waitron for directions...

Thank you for your understanding.

Many Thanks, Anton and Nicole

Starters

FISHERMANS COTTAGE

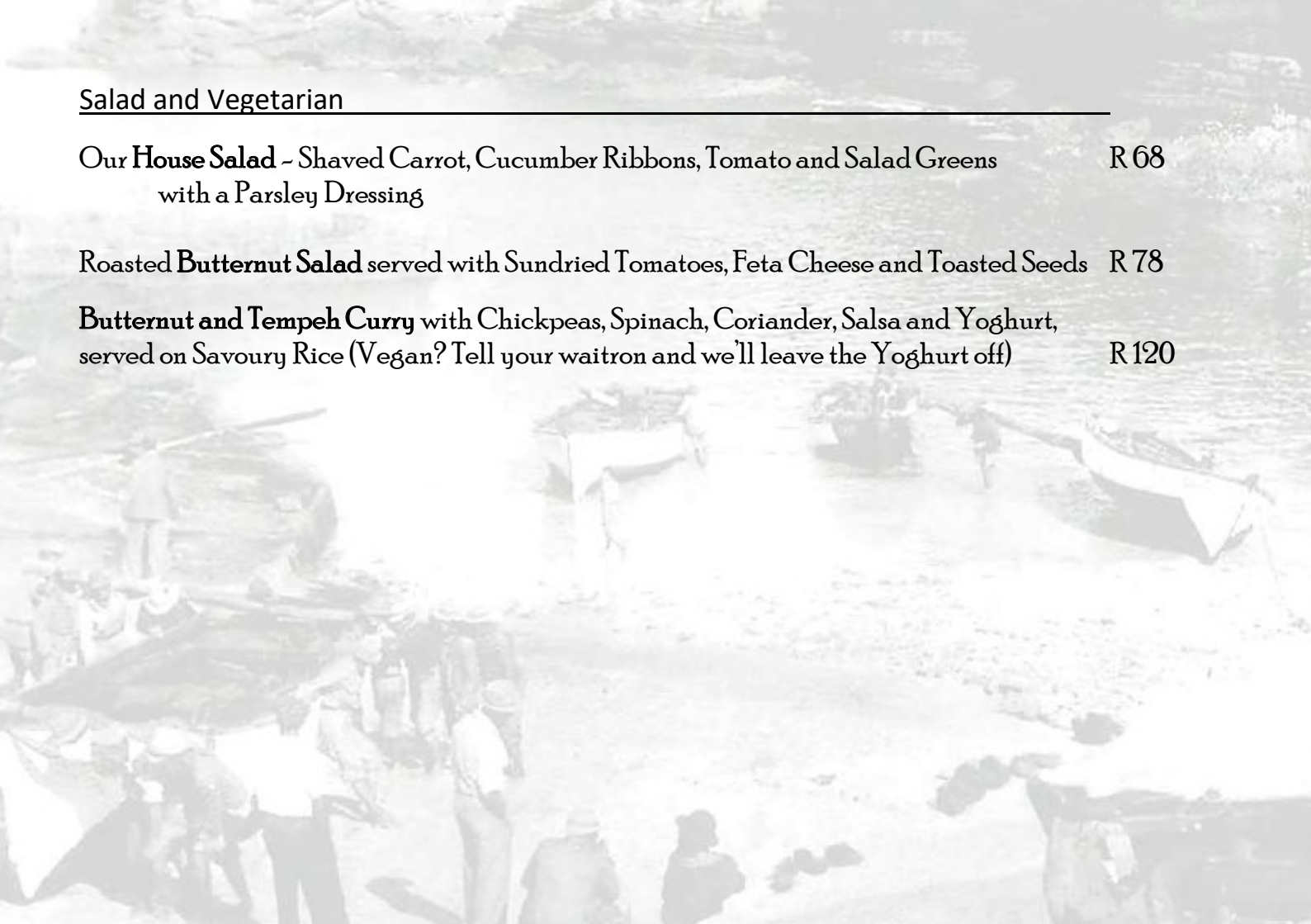
Fried Tempah with Green Beans, Smoked Tomato and Coriander	R 58
Tempura Vegetable Tower with Hummus, Sweet Chilli and Sesame Seeds	R 58
Smoor Snoek with Potato and Lemon	R 68
Grilled Sardines with Garlic Butter (2 per portion)	R 50
Crispy Calamari Strips with Tartar Sauce	R 70
Fisherman's Soup - Bouillabaisse Style with Fish, Calamari, Mussels and Bread	R 88
Smoked Pork Belly , Cured Hake and Sweet Mustard	R 75
Sweetbreads fried with Thyme and Garlic, served with Jerusalem Artichoke puree, drizzled with Red Wine Jus	R 75

Salad and Vegetarian

Our **House Salad** - Shaved Carrot, Cucumber Ribbons, Tomato and Salad Greens with a Parsley Dressing R 68

Roasted **Butternut Salad** served with Sundried Tomatoes, Feta Cheese and Toasted Seeds R 78

Butternut and Tempeh Curry with Chickpeas, Spinach, Coriander, Salsa and Yoghurt, served on Savoury Rice (Vegan? Tell your waitron and we'll leave the Yoghurt off) R 120



Mains – Seafood

FISHERMANS COTTAGE

West Coast Snoek served with Sweet Potato, Garlic and Apricot Jam	R 120
Classic Hake , served with Chips, Rice or our House Salad	R 105
- Add Crispy Calamari Strips	R 165
- Add Prawns	R 225
West Coast Black Mussels (when available), served with Bread	10 each/20 each
- Natural with White Wine	R 85 / R 152
- Cream and Garlic	R 95 / R 162
Crayfish Pasta with hand rolled Tagliatelle	R 185
Cajun Prawns , Pan seared with Garlic Butter and White Wine, served with Chips, Rice or Salad	R 270
Our Famous Seafood Curry - Fish, Calamari and Mussels, topped with Yoghurt, Riata and Fresh Coriander, served with Savoury Rice and Roti	R 188
Hearty Fish Pie with Smoked Fish, Leeks, Thyme and topped with Puff Pastry	R 105

Mains - Meat Matters

FISHERMANS COTTAGE

Shawarma Spiced **Beef Roti Wrap**, served with Crispy Chips R 155

Sirloin Steak 200gr, Beer Battered Onion Rings and Crispy Chips and Red Wine Jus R 188

Surf and Turf Combos with Beef Sirloin, 200g and add one of the following:

- Add Crispy Calamari Strips R 220
- Add Prawns R 295
- Crayfish Sauce R 295

Chicken and Butternut Curry with Chickpeas, Spinach, Coriander, Salsa and Yoghurt, served with Savoury Rice R 135

Something for the Kids (12 Years or under)

Hake Goujons with Crispy Chips R 55

Chicken Schnitzel with Crispy Chips R 55

Beef Sirloin 150gr with Crispy Chips R 75

Extras

Bread and Butter R 22

Crispy Chips R 35

Rice R 20

Calamari R 78

FISHERMANS COTTAGE

House Salad R 48

Hand Rolled Roti R 25

Crispy Onion Rings R 25

Prawns each R 40

Desserts

FISHERMANS COTTAGE



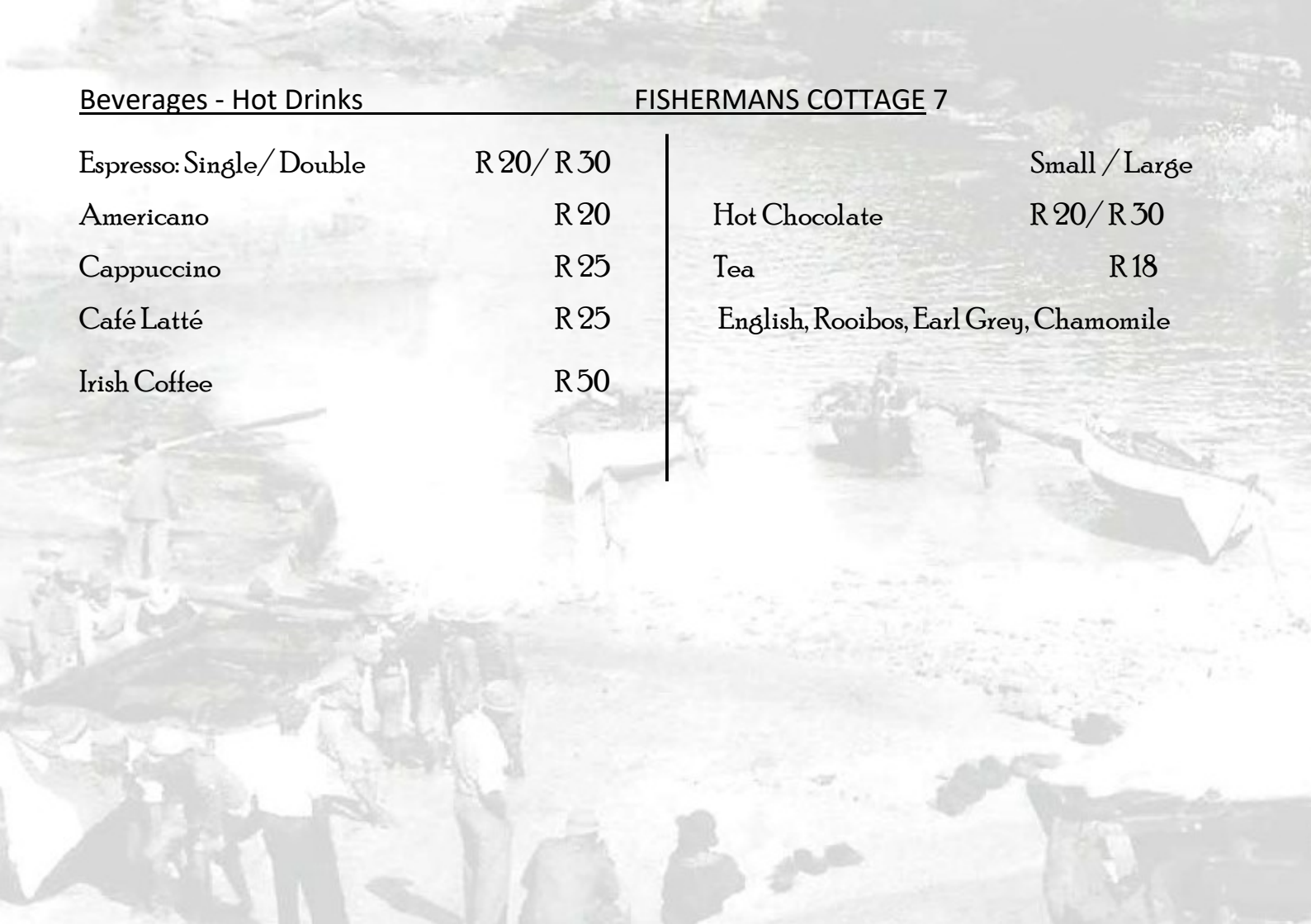
Classic Vanilla Crème Brûlée	R 55
Chocolate Torte with Candied Orange Zest, Vanilla Ice-cream	R 55
Warm, Spiced Malva Pudding with Crème Anglaise	R 48
Vanilla Ice- Cream and Home-made Chocolate Sauce	R 40
Tart Tatin of seasonal Fruit with Vanilla Ice cream	R 48
Affogato - Creamy Vanilla Ice-cream and Single Espresso	R 35
Dom Pedros - Vanilla Ice-cream blended with one of the following Liquors:	R 48
Amarula, Kahlua, Whisky or Frangelico	

Beverages - Hot Drinks

FISHERMANS COTTAGE 7

Espresso: Single/ Double	R 20/ R 30
Americano	R 20
Cappuccino	R 25
Café Latté	R 25
Irish Coffee	R 50

	Small / Large
Hot Chocolate	R 20/ R 30
Tea	R 18
English, Rooibos, Earl Grey, Chamomile	



Beverages - Cold Drinks

FISHERMANS COTTAGE 8

Mineral Water	750ml
Still or Sparkling	R 15 / R25
Locally Made Ginger Beer	R 15
Iced Tea, Home-made Lemon & Mint	R 15
Cordials per 25ml	R 8
Milkshakes	Small/ Large
Vanilla, Chocolate, Mixed Berry,	R 20 / R30
Cinnamon, Coffee	

330ml Soft Drinks	R 20
Coke, Coke Light, Coke Zero, Fanta Orange, Cream Soda, Sprite	
200ml Soft Drinks	R 18
Soda Water, Tonic Water, Ginger Ale, Dry Lemon, Lemonade	
Appletiser	R 28
White or Red Grapetiser	R 28

Beverages – Beers and Ciders

FISHERMANS COTTAGE 9

Beer on Tap:

Old Harbour Lager	340ml / R 30
	500ml / R 45

More Beers:

Castle	R 28
Castle Light	R 28
Heineken	R 28
Devils Peak Pale Ale	R35

Ciders:

Cluver & Jack Apple Cider (Local)	R 35
Savannah Dry	R 28

Hard Liquor

FISHERMANS COTTAGE 10

Vodka and Gin

Smirnoff Vodka R 20

Gordon's Gin R 20

Inverroche Gin

- Amber R30

Whisky

Bells R15

Jameson R 25

Glenfiddich 12 Year R 35

Brandy

Olofbergh (25ml) R 15

Van Ryn's 12 year R 35

Liquors

Amarula R 20

Kahlua R 20

Frangelico R 20

Peppermint R 20

Disaronno Amaretto R 20

Hard Liquor

FISHERMANS COTTAGE

Other Spirits

Captain Morgan R 20

Bacardi Rum R 15

El Jimadore Tequila R 25

Digestives

Local Grappa (Nebbiolo) R 50

Jägermeister R 25

