

Starters

CHEF'S SOUP OF THE DAY R45.00

Served with sourdough bread.

FRESH OYSTERS SQ

West Coast oysters served on ice with lemon and Tabasco.

VENISON CARPACCIO R80.00

With red onion marmalade, pecorino cheese shavings, fresh rocket leaves and a balsamic drizzle. Served with grilled lemon & sourdough toast.

GIRL'S CALAMARI R60.00

Grilled succulent steak strips with a smokey paprika spice, rice and 2 sauces - homemade tartar & Girls chilli sauce.

STEAK TARTARE R85.00

a classic deconstructed

Freshly minced beef fillet, chopped onion, garlic, capers, gherkins & egg with a splash of brandy & Tabasco. Toasted sourdough.

ESCARGOTS R80.00

Snails covered with lashings of garlic butter and then grilled with crispy bacon and feta cheese.

THE GIRL'S TASTING PLATE R75.00

Black mushroom with fresh pear slices & grilled blue cheese, peppadews stuffed with cream cheese, Karoo olives, paté, Moroccan hummus and smoked venison carpaccio. Served with sourdough toast.

FRESH WEST COAST MUSSELS R75.00

(when available)

Steamed mussels in a sauce of your choice. Sourdough toast.

~ spicy, creamy tomato & garlic

~ light garlic, white wine & fresh herb

Starters

GARLIC BREAD

R60.00

Warm ciabatta bread basted with garlic butter and dukka sprinkle, served with Karoo olives and creamy feta chunks

CAJUN CALAMARI SALAD

R65.00

Grilled succulent calamari steak strips, sprinkle of Cajun spice, tossed with sundried tomatoes, black olives, slices of yellow bell pepper and fresh rocket leaves. Olive oil dressing.

PRAWN & LITCHI SALAD

R95.00

Grilled prawns, litchi, cucumber & carrot ribbons, pear slices, sesame seeds, baby spinach & rocket leaves. Topped with tempura pickled ginger and a soy, chilli ginger dressing.

PEAR & BLUE CHEESE SALAD

R65.00

Fresh pear, creamy blue cheese chunks, sliced mushroom, baby spinach leaves, rocket, croutons & toasted pecan nut sprinkle. Creamy blue cheese dressing

Add grilled chicken breast pieces

R25.00

GIRL'S SALAD

Sundried tomatoes, olives, feta, cucumber ribbons, red onion, roasted sunflower seeds, crispy croutons & salad leaves. Vinaigrette dressing.

Starter

R65.00

Main or Table Size

R98.00

- Ingredients subject to availability

- All salads ordered as a main course portion add 50%

Seafood Dishes

All our fish comes fresh from Mossel Bay which is the closest harbour town. We dust our fish with a light coating of seasoned flour before it is grilled, to ensure it stays moist & succulent.

LINEFISH **R110.00**

Ask waitron for today's options, served with a sauce of your choice.

LINEFISH & CALAMARI **R120.00**

A ½ portion of linefish & ½ Cajun calamari. Choose a fish sauce.

LINEFISH & PRAWNS **SQ**

A ½ portion of linefish & 4 lemon butter prawns. Choose a fish sauce.

SAUCES to complement your fish **R20.00**

(each)

Chilli, Soy & ginger
Light lemon & caper cream
Homemade tartar
Beurre Noisette (burnt butter)
Lemon butter
Garlic butter

SPICY CAJUN CALAMARI **R120.00**

Grilled tender calamari steak strips with a spicy Cajun flavour. Served with homemade tartar sauce.

LINEFISH & CALAMARI TRIO **R160.00**

2 linefish & tender grilled calamari, served with a trio of sauces, lemon butter, tartar sauce & garlic butter.

8 PRAWNS **SQ**

8 king prawns, peeled and grilled to perfection. Choose 1 of the following flavours: Lemon Butter, Garlic butter, Girls sauce, Moroccan butter, Peri-peri or Cajun.

PRAWN TRIO **SQ**

Great as a starter with salad only! 8 king prawns, peeled and grilled with lemon butter. Served with 3 sauces - garlic butter, Girls sauce & soy, chilli ginger on the side.

~ All of the above served with rice & veg

Seafood Dishes

SEAFOOD PLATTER FOR ONE

R260.00

½ portion of 2 grilled linefish of the day
tender grilled Cajun calamari steak strips
4 lemon butter prawns
2 sauces on the side - Girl's sauce & Moroccan butter
~ served with rice and seasonal vegetables

SEAFOOD PLATTER FOR TWO

R495.00

full portion of 2 grilled linefish of the day
tender grilled Cajun calamari steak strips
8 lemon butter prawns
2 sauces on the side - Girl's sauce & Moroccan butter
~ served with rice and seasonal vegetables

If you like mussels why not add some to your platter!

single portion

R45.00

double portion

R65.00

FRESH WEST COAST MUSSELS

R140.00

(when available)

Served with chunky potato chips and sourdough bread.

~ choose spicy tomato OR white wine garlic sauce

COCONUT MANGO CURRY

A fragrant Cape Malay style curry with mango pieces, coconut milk & warm spices (no chilli). Served with rice OR couscous, poppadum and 2 sambals

Prawn only

R165.00

Seafood - linefish, calamari steak strips & mussels

R165.00

THAI CURRY

A zesty green Thai style curry with lemongrass, ginger chilli, coconut milk & fresh coriander leaves. Served with steamed rice and salsa.

Prawn only

R165.00

Seafood - linefish, calamari steak strips & mussels

R165.00

Classic Steaks

All our steaks are hand-cut, AAA grade and well-matured with a light pepper crust.

FILLET STEAK

Served with chunky potato chips & seasonal veg. Sauces are an optional extra, served on the side.

200g	R160.00
300g	R220.00
500g	R355.00

SIRLOIN STEAK

Served with chunky potato chips & seasonal veg. Sauces are an optional extra, served on the side.

300g	R145.00
400g	R180.00
600g	R250.00

SAUCES to complement your meat (each) R20.00

- Madagascar green peppercorn & brandy
- Creamy blue cheese & walnut
- Shiraz shallots
- Spicy peri-peri
- Creamy mushroom & rosemary
- Garlic butter



Speciality Steaks

FILLET TRIO

(Beef, Ostrich & Venison - 300g)

3 sauces served on the side

~ apricot & wholegrain mustard

~ creamy peppercorn & brandy

~ shiraz & shallot

R275.00

VENISON FILLET

200g fillet, best served medium-rare to medium. Served with an apricot & wholegrain mustard sauce, seasonal veg & couscous. Topped with grilled apricots & dates.

R190.00

OSTRICH FILLET

200g fillet, best served medium-rare to medium. Served with a port and pomegrante sauce. Topped with sautéed mushrooms.

R180.00

3-SAUCE FILLET

Tender 300g beef fillet with 3 different sauces (on the side) blue cheese & walnut, shiraz & shallot and creamy peppercorn.

R250.00

"BEST OF BOTH"

200g beef fillet, topped with 4 grilled prawns, served with a garlic butter OR peri-peri sauce on the side.

R260.00

THE GIRL'S FILLET

Our signature fillet - topped with fresh rocket leaves, pecorino shavings and a balsamic reduction.

200g

300g

R175.00

R235.00

~ All of the above served with chunky potato chips & seasonal veg.

Vegetarian Dishes

VEGETARIAN PLATTER

R105.00

Brown mushroom topped with fresh pear slices and blue cheese, roast butternut, cream cheese stuffed peppadews, macadamia nut stuffed litchies, seasonal veg, couscous & chunky potato chips. Seed sprinkle, poppadum & fresh coriander leaves.

COCONUT MANGO VEG CURRY

R95.00

Fragrant Cape Malay style curry with mango pieces, coconut & warm spices (no chilli). Seasonal veg & whole button mushrooms. Served with rice OR couscous, poppadum and sambals.

THAI VEG CURRY

R95.00

A zesty green Thai style curry with lemongrass, ginger chilli, coconut milk, seasonal veg & whole button mushrooms. Served with steamed rice, salsa & fresh coriander leaves.

Chicken Dishes

CHICKEN STACK

R110.00

Grilled chicken breast with roasted butternut, feta, macadamia nuts & pepperdews. Served with an apricot mustard sauce, seasonal vegetables and couscous.

COCONUT MANGO CURRY

A fragrant Cape Malay style curry with , mango pieces, coconut milk & warm spices (no chilli) Served with rice OR couscous, poppadum and sambals.

Chicken

R110.00

Chicken & Prawn

R155.00

THAI CURRY

A zesty green Thai style curry with lemongrass, ginger chilli, coconut milk & fresh coriander leaves Served with steamed rice and salsa.

Chicken

R110.00

Chicken & Prawn

R155.00

Desserts

WARM CHOCOLATE FONDANT **R48.00**

Melt in the centre with chocolate Amarula sauce, toasted pecan nuts and homemade vanilla ice cream.

FROZEN HONEY CHEESECAKE **R48.00**

Like a cheesecake and ice cream all in one! Honey cheesecake filling on top of a crisp almond biscuit base. Mixed berry and rooibos tea coulis.

CRÈME BRÛLÉE **R37.00**

A classic dessert with a splash of local liqueur added
~ Ask your waitron for tonight's flavour.

LITCHIS WITH GINGER **R48.00**

Litchis stuffed with preserved ginger on homemade coconut milk & lime ice cream, drizzled with ginger & cardamom syrup.

DESSERT TASTING PLATE **R65.00**

Perfect if you can't decide what to try! Bite size assortment of tastes. ~ Ask your waitron about tonight's selection

ICE CREAM & CHOCOLATE AMARULA SAUCE **R40.00**

Homemade vanilla ice cream with our favourite chocolate sauce -Simple but delicious!

TRADITIONAL MALVA PUDDING **R48.00**

Warm sponge pudding soaked in sweet butterscotch sauce. Served with homemade vanilla ice cream.

CHEF'S SORBET / HOMEMADE ICE CREAM **SQ**

~ Ask your waitron about tonight's flavour

CHOCOLATE TRUFFLE **R16.00**

Made by a local chocolatier, perfect if you want a little sweet something(s) with your coffee!