

TWO SHRIMPS



DINING



Starters

SNACK PLATTER FOR TWO 180 An array of nibbles to start with.

Wings, Potato Samosas, Jalapeno Rissoles, Lamb Chipolatas, and Chips

MEATY PLATTER FOR TWO 195 Feed the carnivore in you!

Wings, Ribs, Meatballs, Lamb Chipolatas and Dipping Sauces

VEG PLATTER FOR TWO (V) 180 Something on the lighter side.

Olives, Feta, Potato Samosas, Jalapeno Rissoles, and Chips

TEMPURA PRAWNS 120 One of our seafood delights not to be missed.

Served with Sriracha and Lime Mayo

SALT & PEPPER SQUID 95 Squid with a Zesty twist

served with Sriracha and Lime Mayo

GRILLED CHICKEN WINGS 85 Simple yet tasty.

Seasoned the way you prefer with Lemon and Herb or Peri Peri

HALF SHELL MUSSELS 90 When sitting by the sea why not enjoy this all time favourite.

Served in a Creamy Garlic Sauce, with Bruschetta

ORIENTAL VEGETABLE SPRINGROLLS (V) 90 Delicious Springrolls with a tasty Honey Soy Dip

CHICKEN LIVERS 85 Hot and spicy or a tame version, our livers won't disappoint.

Served either Peri Peri or Lemon and Herb, with Bruschetta

FRIED HALLOUMI (V) 85

A beautiful starter served with a Spicy Tomato Relish on Bruschetta

Salads

CAESAR SALAD 95 An absolute classic.

Chicken, Bacon, Grated Boiled Egg and Lettuce, dressed with Caesar Dressing and topped with Crunchy Croutons

CRISPY SQUID SALAD 95 One of our favourites!

Crispy Squid served with Lettuce, Herbs, Carrot, Red Onion, Cucumber and dressed with Lemon and Olive Oil

CHICKPEA AND BUTTERNUT (V) 120

Roast Butternut, Chickpeas, Cherry Tomato, Lettuce, Toasted Pumpkin Seeds, Feta and House Dressing

SMOKED SALMON 150

Smoked Salmon, Lettuce, Cucumber, Carrot Ribbons, Cherry Tomato and Horseradish Dressing

GREEK 95

Lettuce, Cherry Tomato, Cucumber, Feta, Calamata Olives and House Dressing

Seafood

LINEFISH OF THE DAY 190 Fresh off our coastline. Creamy Lemon Butter, with Basmati Rice and Seasonal Veg

PLATTER FOR ONE 430 Ultimate decadence. Linefish, Prawns, Crispy Squid, Mussels, Chips/Rice, Lemon Butter, Peri Peri Sauce

GRILLED PRAWNS 260 Simple seafood! Served Lemon and Herb or Peri Peri, with Chips or Rice with Seasonal Veg

HALF SHELL MUSSELS 175 A classic favourite. Served in a creamy Garlic Sauce, with Bruschetta

Curries

Served with Traditional Accompaniments, Roti and Basmati Rice.

Try them as a famous Durban Bunny Chow!

DURBAN LAMB CURRY 185

It doesn't get better than this!

BUTTER CHICKEN CURRY 175

Our guest's firm favourite.

COCONUT VEGETABLE CURRY (V) 155

The perfect vegetarian version of our curries.

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DINING



Meat, Poultry and Grills

FILLET OF BEEF 220 South African beef at its best. Served with Fondant Potatoes, Seasonal Veg and a Red Wine Jus

350G T-BONE 180 Grilled to perfection! Served with Chips, Seasonal Veg and a creamy Mushroom Sauce

OXTAIL 180 Comfort food at its best. Braised in Red Wine and served with Mashed Potatoes

HOMEMADE BEEF OR CHICKEN CIABATTA BURGER 180

Served with Lettuce, Mayo, Tomato, Gherkins, Bacon, Mozzarella and served with a portion of Chips

CRUMBED HALLOUMI CIABATTA BURGER (V) 155

Crumbed Halloumi, Lettuce, Mayo, Tomato, Sweet Chilli Sauce

500G MARINATED PORK RIBS 195

You can't help but get your fingers dirty with this one. Served with seasonal Veg and Chips

CHICKEN ESPETADA 175 Tender and Juicy.

Served Lemon and Herb or Peri Peri, with Seasonal Veg and Rice or Chips

LAMB CHOPS (300G) 195 Another South African favourite!

Served with Seasonal Veg, Mashed Potatoes and Spicy Tomato Relish

HALLOUMI MIXED GRILL (V) 180

Grilled Halloumi served with Tomatoes, Mushrooms, Peppers, Rocket and Bruschetta

Pastas

MUSHROOM LINGUINE (V) 145

Creamy White Wine and Garlic Sauce, Rocket and Parmesan

ARRABIATA (V) 135

Spicy Tomato Based Sauce

MEDITERRANEAN (V) 165

Olives, Peppers, Mushrooms, Garlic and Cream

Desserts

CHEESE PLATTER 95

Crackers, Preserves and Biltong

CHOCOLATE BROWNIE 80

Ganache, Wafer and Nut Sprinkle

CLASSIC MALVA 70

Custard or Ice Cream

GELATO 70

Enquire about available flavours