

TWO SHRIMPS



DINING



STARTERS

Crispy Ocean Calamari

R105

Thick Tender Calamari Strips, Flashfried served with Garlic Mayonnaise and Lemon.

Panko Paradise Prawns

R150

Five Crispy Panko Prawns served with homemade Sesame and Soy Dipping Sauce

Whacky Wings

R105

Roasted Chicken Wings with your Choice of BBQ or Peri - Peri Sauce

Springbok Carpaccio

R160

Thin Slivers of Springbok served with Balsamic Vinegar, Celtic Sea Salt, Fresh Lemon and Ciabatta Bread

Garlic Mussels

R85

Half Shell Saldanha Mussels with Creamy Garlic and White Wine Sauce served with Ciabatta Bread

Escargot Royale

R150

Snails Smothered in a Trio of Sauces, Garlic Butter, Blue Cheese and Lemon & Herb served with Ciabatta Bread

Canelands Vegetarian Treats

R75

Spring Rolls, Samosas and Jalapeno Cheese Rissoles served with Homemade Sesame and Soy Dipping Sauce

Canelands Harvest Platter

R205

Roasted Lamb Sausages, Jalapeno Cheese Rissoles, BBQ Pork Ribs, Potato Samosas and our House Barbeque Sauce



TWO SHRIMPS SALADS

Greek Salad

R85

Classic Greek Salad served with Calamata Olives, Feta and our Herbed House Dressing

Crispy Calamari Delight

R180

Flash Fried Calamari Strips with Tomato and Cucumber on a Bed of Lettuce with a Herb Dressing and 1000 Island Mayonnaise.

Chicken Salad

R140

Panko Crumbed Chicken Breast pieces on our House Salad with Home Made Dressing and 1000 Island Mayonnaise.

Cold Smoked Trout Salad

R205

Lunsklip River Valley Smoked Trout with Tomato, Cucumber on a Bed of Lettuce with Horseradish Sauce and Lemon

Please note, a 10% Service Fee will be added to your bill.

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DINING MAINS



CANELANDS BEACH BURGERS

Beef or Chicken Burger **R180**

Our Pan Grilled Burgers on a Soft Bun with Lettuce, Tomato, Gherkins, Bacon, Cheddar Cheese and Barbeque Sauce with Fries

Fish Burger **R160**

Classic Fish Burger with Panko Crumbed Hake, Cheddar Cheese, Lettuce, Red Onion and Homemade Tartar Sauce served with Fries

FROM THE GRILL

250g Sirloin Steak **R230**

300g Rump Steak **R260**

Grilled to Perfection in our House Basting Sauce and served with Fries and your Choice of :

- Garlic Mayonnaise
- Mushroom Sauce
- Pepper Sauce

CANELANDS SPECIALITIES

Smokey Ribs Delight **R275**

500g Marinated Pork Ribs with our Smokey Barbeque Sauce served with Fries

Crispy Panko Chicken **R170**

Panko Crumbed Chicken Breast with Creamy Mushroom Sauce and Baby Potatoes

Whacky Chicken Wings **R195**

Roasted Chicken Wings in your choice of BBQ or Peri - Peri Sauce served with Fries

Smokey Ribs & Wings Combo **R265**

Our Roasted Wings and Barbeque Pork Ribs served with Fries

Salt Rock Surf and Turf **R280**

Canelands 250g Sirloin Steak and Four Large Argentine Prawns served with Garlic Mayonnaise, and Baby Potatoes

Canelands Oxtail **POA**

Slow Braised Oxtail with Red Wine, Onions and Carrots served with Butter Mash and Parsley

SIDES **R35**

Rice **Baby Potato**
Vegetables of the Day

Fries **Side Salad**
Mushroom or Pepper Sauce

SEAFOOD

Seaside Grilled Prawns **R385**

Eight Large Fresh Wild Atlantic Prawns Grilled with Garlic Butter or Peri - Peri Sauce served with Basmati Rice

Salt Rock Mussels **R235**

Half Shelled Mussels with Creamy Garlic and White Wine Sauce served with Ciabatta Bread

Calamari Cascade **R205**

Flash Fried Succulent Calamari with Garlic Butter or Peri - Peri Sauce Served with Basmati Rice

Canelands Classic Fish & Chips **R175**

Two Panko Crumbed Hake Fillets with Lemon, Fries and our Homemade Tartar Sauce

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DINING



SEAFOOD

Canelands Ocean Platter

Our Special Seafood Platter - Panko Prawns, Crispy Calamari, Panko Crumbed Hake, Creamy Mussels and Grilled Argentine Prawns with Basmati Rice, Peri - Peri Sauce, Garlic Mayonnaise

One Person R485
Two People R785

Catch of the Day

Fresh from the Ocean - Fish of the Day in Lemon and Herb Basting Sauce served with Baby Potatoes and Tartar Sauce

POA

PASTA

Creamy Chicken Penne R175

Chicken Fillet pieces tossed in Herb and Garlic Cream Sauce with Rocket and Parmesan on a Bed of Penne Pasta

Olive Penne Primavera R150

Red and Yellow Peppers, Baby Peas, Rocket in a Tomato Basil Sauce with Calamata Olives and Feta Cheese on a Bed of Penne Pasta

Neptunes Bounty R240

Calamari, Mussels and Prawn Tails with a Tomato Marinara Sauce and Linguine Pasta

Rustic Rhapsody Bolognese R150

Linguine Pasta Cooked to Perfection, Covered in Our Chefs Own Rich Tomato Bolognese and Topped with Parmesan Cheese

NORTH COAST CURRIES

Durban Dream Lamb R260

Succulent Lamb Curry served with Rice, Poppadom's and Traditional Sambals

Vegetable Harmony R170

Chickpea, Peppers, Mushrooms and Spinach Simmered in our Tomato Gravy with Fresh Coriander

Salt Rock Chicken Curry R180

Boneless Tender Chicken Curry in a Rich Tomato Gravy with Garden - Fresh Coriander

Add Prawns R240

Coastal Prawn Curry R270

Tender Prawn Tails Simmered in our House Curry Sauce



DELICIOUS TREATS

Apricot Malva Pudding R75

Homemade Sweet Malva Pudding with Apricots and served with Custard or Vanilla Ice Cream

Dream Swirl R55

Vanilla Ice Cream served with Chocolate Sauce and Peanut Sprinkles.

Chocolate Decadence R80

Our Famous In - House Chocolate Brownies with Chocolate Sauce, Crushed Peanuts and Vanilla Ice Cream.

Pina Colada Parfait R75

Vanilla Ice Cream with Pineapple Pieces, Coconut Cream and Mango Syrup

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CANELANDS
BOUTIQUE HOTEL & SPA

SALT ROCK