



## THE TABLE BAY DINING ETHOS

The Table Bay kitchen prepares a menu which showcases select ingredients at their best, sourced locally with sustainability in mind. We make every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes.

### SOUP

**Smoked cauliflower soup (D) (V) (LC)** R110  
with deep fried baby cauliflower salad

**Corn and coconut soup (D) (SF) (LC)** R135  
with prawn dim sum

### SALAD

**Lebanese Fattoush salad (GF) (LC) (V) (VG)** R180  
Roasted red pepper falafel served with savory hummus

**Classic Caesar salad** R135  
with croutons, parmesan, poached egg,  
and anchovy dressing (D) (S)

Add crispy bacon (P) R160

Add grilled chicken and honey and mustard dressing (SE) R180

**Tempura crayfish salad (SE) (SF) (SO)** R561.50  
with fresh cucumber and nori salad, toasted sesame,  
pickled ginger, soya aioli and nuoc chum dressing

### SANDWICHES

Your choice of white, brown, ciabatta, rye, seed  
or gluten-free bread, served with hand cut fries  
or side salad

**Caprese (D)** R170  
Smoked semi dried tomato, mozzarella,  
balsamic reduction and basil salsa Verde

**Roast chicken mayonnaise (D)** R195  
Served with onion marmalade

**Cape club sandwich (D)** R250  
Smoked chicken mayonnaise, grilled beef pastrami,  
cheddar cheese, fried egg, iceberg lettuce and tomato  
served with onion marmalade

Alcohol(A) Dairy(D) Gluten Free(GF) Low Carb(LC) Nuts(N) Pork(P) Soya(SO)  
Seafood(S) Shellfish (SF) Seeds(SE) Vegetarian(V) Vegan(VG)





## PASTA

**Spaghetti carbonara (D) (P)** R195  
with smoked bacon, exotic mushrooms,  
jus and parmesan cheese

**Seafood linguine (D) (S) (SF)** R261.50  
with salmon, mussels, dill and capers

## ENTRÉE

**Oysters (LC) (SF) (SO)**  
Fresh medium oysters served with lemon,  
Tabasco and Mentsuyu (A) dressing  
6 oysters R195.50

12 oysters R371.50

**Spinach Bhaji (V) (SO)** R170

Fried spinach bhaji served with tamarind  
and coriander dressing

**Cape Malay squid (SF)** R201.50

Deep fried baby squid dusted in Cape Malay spices  
served with pickles and sultanas

## MAIN

**Fish and chips (D) (S)** R231.50

Crispy battered hake served with tartare sauce,  
vinegar and hand cut fries

**Line fish of the day (GF) (LC) (S)** R321.50

Served with baby bok choy, sweet potato, dashi tea  
and sago puffs

**Tiger prawns (D) (GF) (LC) (SF)** R561.50

Grilled tiger prawns (8) served with lemon,  
garlic butter, peri-peri sauce

**Sticky chicken wings (SO)** R250

Chicken wings basted in a teriyaki sauce (A)  
served with hand cut fries

**Thai chicken and prawn curry (D) (SF)** R360

Served with basmati rice

**Classic beef burger (D)** R260

With smoked cheese, onion rings, gherkin, mayonnaise,  
and onion marmalade served with hand cut fries

**Chicken burger (D)** R190

With harissa mayonnaise, onion rings and avocado  
served with hand cut fries

**Vegetarian burger (V) (SO)** R220

Soya patty served with onion marmalade  
served with hand cut fries

**T-bone steak (500g) (D) (GF)** R450

Served with Café de Paris butter, bordelaise sauce (A)  
and hand cut fries

Alcohol(A) Dairy(D) Gluten Free(GF) Low Carb(LC) Nuts(N) Pork(P) Soya(SO)  
Seafood(S) Shellfish (SF) Seeds(SE) Vegetarian(V) Vegan(VG)





## SIDES

Greek salad	R80
Green salad	R65
Mashed potatoes	R55
Hand cut fries	R55
Steamed basmati rice	R35

## DESSERT

Warm chocolate truffle with caramel and rocher dulce de latte (D)	R140
Crema catalana (D)	R130
Matcha misu tiramisu (D)	R185
Coconut cheesecake raspberry jus and fresh raspberries (GF)(VG)	R140
Cheese platter (D)(N) Served with crackers, seasonal fruit and preserves	R450
Fresh fruit platter Freshly cut seasonal fruit	R185
Ice cream (D) Seasonal flavours	R45/scoop
Vegan ice cream (VG) Seasonal flavours	R55/scoop
Waffles (D) (25-minute preparation time) Served with your selection of an ice-cream, two toppings and a sauce	R165

Toppings: mini-Smarties, caramel popcorn, chocolate shavings, strawberry compote, speckled eggs, toasted crushed nuts and honeycomb

Sauce: chocolate, strawberry, or caramel  
Extra topping or sauce R45

## OSCAR'S KIDS' MENU

Crispy chicken On a waffle served with maple syrup	R120
Spaghetti bolognese (D) with grated parmesan cheese	R120
Mac and cheese (D)	R85
Cheese and tomato toastie (V) Served with hand cut fries	R120

Alcohol(A) Dairy(D) Gluten Free(GF) Low Carb(LC) Nuts(N) Pork(P) Soya(SO)  
Seafood(S) Shellfish (SF) Seeds(SE) Vegetarian(V) Vegan(VG)

