

W I N T E R

R E S T A U R A N T  
M E N U



SHIMMY  
BEACH CLUB

# RESTAURANT

## WINTER MENU

### STARTER

<b>Soup of The Day</b> with a fresh mini baguette (V)	55
<b>Fresh Local Black Mussels</b> in a creamy garlic and white wine sauce with a garlic and herb homemade focaccia	75
<b>Baby Patagonian Calamari</b> grilled or fried with savoury rice and tartar sauce (S)	75
<b>Maple Roasted Butternut &amp; Sautéed Exotic Mushroom Salad</b> with baby spinach, goats cheese, toasted seeds, and a lemon and herb vinaigrette (V)	95
<b>Fresh Oysters</b> with ginger and soy marinade (S)	20 ea
<b>Potato Gnocchi</b> with truffled cauliflower purée, grilled florets, sautéed oyster mushrooms and a sage beurre noisette	75
<b>Ratatouille Tart</b> with rocket, balsamic reduction, pesto and parmesan shavings (V)	65
<b>Venison and Leek Ragout</b> in a bouchée with red wine poached pears and a red wine reduction	65

### MAINS

<b>Chicken and Mushroom Pot Pie</b> with pumpkin fritters in a caramel sauce	105
<b>Red Wine Braised Lamb Shank</b> on sweet potato mash	190
<b>Beer Battered Fish and Chips</b> with tartar sauce (S)	95
<b>Biltong Encrusted Ostrich Fillet</b> with balsamic glaze on roasted beetroot and hummus purée	175
<b>Sesame Encrusted Norwegian Salmon</b> with Asian style stir-fried vegetables (S)	205
<b>Red Lentil Vegetarian Burger</b> on a wholewheat bun with fresh avocado, pickled red onion, radish, crumbled feta, yoghurt and dill dressing with sweet potato fries (V)	115
<b>Seafood Platter for Two</b> , line fish, mussels with garlic cream, fried and grilled calamari, 800g prawns, with savoury rice, chips, vegetables, and sauces (S)	850
<b>Grilled 200g Fillet</b> with bubble and squeak, sautéed shimeji mushrooms, grilled courgettes and a natural beef jus (S)	205
<b>Barbeque Pulled Pork Belly Burger</b> on a toasted ciabatta with spicy Sriracha coleslaw, crispy bacon and cajun fried onion rings and fries (P)	125
<b>Fresh Local Black Mussels</b> in a creamy garlic and white wine sauce with a garlic and herb homemade focaccia	140
<b>Baby Patagonian Calamari</b> grilled or fried with savoury rice and tartar sauce (S)	140
<b>Potato Gnocchi</b> with truffled cauliflower purée, grilled florets, sautéed oyster mushrooms and a sage beurre noisette	140

(V) Vegetarian (P) Pork (S) Seafood (N) Contains Nuts

## S I D E S

<b>Garden Salad</b> with a white wine vinaigrette	35
<b>Roasted Seasonal Vegetables</b> with garlic rosemary	35
<b>Rustic Truffle Fries</b> with hollandaise and parmesan sprinkle	35
<b>Onion Rings</b>	35

## P I Z Z A

<b>Classic Margherita</b> with fior di latte, fresh tomato and basil	105
<b>Roasted Butternut</b> with goat's cheese, red onion marmelade, gruyere, rocket and pine nuts	125
<b>Candied Fig with Bacon</b> and caramelised onion, rocket and blue cheese	125
<b>Italian Sausage</b> with fried peppers, red onion, basil, sautéed shimeji mushrooms and blush tomato	125
<b>Smoked Sweet Chilli Chicken</b> with avocado, candied apple and tzatziki	105
<b>Spicy Braised Beef Shin</b> with oreganum, Peppadew®, red onion, hummus and spring onion	120
<b>Carb-conscious</b> swap to cauliflower base	25

## D E S S E R T

<b>Smoked Dark Chocolate Fondant</b> with Cognac ice cream	65
<b>Chai and Matcha® Crème Brûlée</b> with peanut brittle, red wine poached pears and red wine reduction	85
<b>Pecan Nut, Apricot Bread and Butter Toasted Sandwich</b> with apricot gel and vanilla ice cream	95
<b>Baked Pear Pudding</b> with pistachio nut ice cream and white chocolate shards	75
<b>Trio of Spring Rolls with sauces</b> Cape brandy pudding spring roll with caramel sauce Milk tart spring roll with cinnamon sauce Fondant spring roll with homemade Nutella®	70

## K I D D I E S

<b>Bella's Half and Half</b> steak with vegetables, chips and mushroom sauce (150g)	75
<b>Chicken Strips and Chips</b>	65
<b>Spaghetti</b> with meatballs and tomato relish	55
<b>Fish Finger and Chips</b>	65
<b>Angie's Sushi Rice</b> with mayonnaise	30
<b>Hot Dog on a Foot-long Bun</b> with chips	75
<b>Hawaiian or Margherita Pizza</b>	70/50
<b>Beef Burger</b> with chips	65
<b>Ice Cream</b> with chocolate sauce	30

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We care about the environment. Our menus has been printed onto recycled paper.

# S U S H I

## FASHION SANDWICHES (4PC)

Salmon and Avocado, or Tuna and Avocado	68
Prawn and Avocado	72
Spicy Salmon and Avocado	72
or Spicy Tuna Avocado	
Spicy Prawn and Avocado	75
Rainbow Sandwich	95

## ROSES (3PC)

Salmon or Tuna	65
Salmon or Prawn	80
Bean Curd, Spicy Avocado and Prawn	95

## TEMAKI (HAND-ROLL)

Salmon, Tuna or Prawn	75
Vegetarian	55

## CALIFORNIA ROLLS (4PC)

Salmon and Avocado or Tuna and Avocado	68
Prawn and Avocado	75
Spicy Salmon and Avocado	72
or Spicy Tuna and Avocado	
Spicy Prawn and Avocado	75
Smoked Salmon and Cream Cheese	95
Crab, Cucumber and Avocado	45

## MAKI ROLLS (6PC)

Salmon or Tuna	85
Prawn	89
Cucumber or Avocado	40
Pickled Radish	82

## SASHIMI (4PC)

Seared Tuna, Salmon or Prawn and Mayonnaise	85
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## RAINBOW ROLLS (4PC)

Salmon or Tuna	72
Prawn	75
Tempura Prawn	95
Vegetables and Cream Cheese California	68
wrapped in avocado and bean curd, topped with teriyaki sauce	

## NIGIRI (2PC)

Prawn	68
Salmon or Tuna	65
Seared Salmon or Seared Tuna	68
Bean Curd, Spicy Prawn or Salmon	85
Crab Stick	35
Bean Curd	35

## SELECTION PLATTER

Salmon Sashimi (2), Tuna Sashimi (2), Prawn Nigiri (2), Rock Shrimp Tempura (2), Rainbow Roll (2), Salmon Roses (2)

For Two	300
For Six	800
For Ten	1250

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## D I M S U M

### THREE PIECE SELECTIONS

Garlic Chicken Har Gau	45
Spinach and Cream Cheese Har Gau (V)	70
Prawn and Mushroom Har Gau (S)	80
Smoked Salmon, Cream Cheese, Chives Har Gau	75
Spinach and Butternut Har Gau (V)	55
Spicy Prawn Wonton (S)	80
Shiitake Wild Mushroom Pot Sticker (V)	65
Pork Cha Sui Bao (P)	65
Spicy Thai Tuna Wonton (S)	70
Chicken Wonton (S)	45
Beef Pot Sticker	55
Lamb Cha Sui Bao	70

## D I M S U M B A S K E T S

### NINE PIECE SELECTIONS

Prawn Har Gau, Spinach Har Gau and Chicken Har Gau	145
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### FIFTEEN PIECE DELUXE SELECTIONS

Spinach Har Gau, Salmon and Cream Cheese Har Gau, Beef Pot Sticker, Lamb Cha Siu and Spicy Prawn Wonton	250
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## S P E C I A L R O L L S

<b>Rock Shrimp Tempura (4pc)</b> spicy salmon or spicy tuna avocado california roll, topped with rock shrimp tempura prawns and Japanese mayonnaise	135
<b>Four by Four (4x4)</b> California topped with rock shrimp, tempura prawns, rainbow rolls topped with mayonnaise and caviar	250
<b>Rainbow Reloaded</b> California wrapped in salmon and tuna, topped with mayonnaise, caviar and teriyaki sauce	135
<b>Crunch Tempura Rolls (4pc)</b> California rolls topped with mayonnaise, sweet chili sauce and spring onion	
<b>Tempura Tuna</b> and cream cheese	115
<b>Tempura Salmon</b> and cream cheese	115
<b>Tempura Prawn</b> and cream cheese	118
<b>Philadelphia Rolls (4pc)</b> cream cheese, avocado, cucumber, california, wrapped with smoked salmon and topped with 7 spice	105
<b>Carb-conscious</b> swap to cauliflower rice	12

# R E S T A U R A N T W I N T E R M E N U

## CONTACT

### ADDRESS

12 South Arm Road, V&A Waterfront, Cape Town, South Africa

### ENQUIRE AND BOOK WITH OUR FAB TEAM

Our experienced and professional team will assist you with all venue and booking requirements.

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