



S U M M E R
À L A C A R T E M E N U



SHIMMY
BEACH CLUB

IDYLLIC BEACH FRONT DINING
R E S T A U R A N T

STARTERS

S	Local Black Mussels in a creamy garlic and white wine sauce or a teriyaki and beer sauce	half full 75/150
V	Mint Zucchini Spaghetti with lemon almond cream, toasted almond flakes and a chilli and basil infused oil	65/130
S	Patagonian Baby Calamari served grilled or fried, with savoury rice and tartare sauce	85/170
S	Fresh Oysters served with lemon	20
V	Beetroot Arancini with cashew nut and rocket pesto, garlic, roasted onion and vegan yoghurt	65
	Dukkha Crusted Sirloin with spinach hummus, harissa toasted bruschetta and vegetable crisps	85
	Classic Avocado Ritz	110
	Homemade Lamb Mince Ravioli in a rosemary cream sauce	70

SALADS

S	Asian Slaw with sesame crusted tuna, fresh tomato, cashews, coriander and sesame oil	85
	Roobos Smoked Chicken with toasted coconut, grilled pineapple, balsamic charred chicory and a pineapple and coconut dressing	75
V	English Spinach with toasted cashew nuts and parmesan in a truffle vinaigrette dressing	75
V	Shimmy Garden Salad with egg, feta, avocado, olives and toasted pumpkin seeds	95

BURGERS

P	Barbequed Pulled Pork Burger with spicy coleslaw, bacon, tempura onion rings and fries	130
P	Moodie Burger filled with feta and Peppadew®, wrapped in bacon, topped with fresh avocado, tzatziki and toasted cumin, served with fries	145
	Chilli Bomb Burger filled with cheddar, chipotle and Thai chilli with habanero mayonnaise, Cajun onion rings and a jalapeño popper, served with chilli fries and chilli sauce	150
	Buttermilk Crumbed Chicken Waffle Burger with smoked cheddar, and cranberry chutney, served with fries	145
V	Plant Based Burger with wasabi aioli, served with sweet potato fries	115

V Vegetarian **P** Pork **S** Seafood **N** Contains Nuts **V** Vegan

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M A I N S

S	Seafood Platter for Two: Line fish, mussels in a creamy garlic sauce, fried and grilled calamari, 800g prawns, savoury rice, chips, vegetables and sauces	950
S	Matcha Poached Salmon with edamame beans, soba noodles, wok-fried greens and fresh avocado	195
S	Miso Glazed Sea Bass with buttered spinach, braised pickled fennel and a poached egg	160
S	Pan of Prawns with a choice of lemon and garlic sauce or sauce nacional, served with savoury rice	350
S	Beer battered or Grilled Fish Goujons served with chips and tartare sauce	95
V	Vegetarian Nachos with beans and lentils, guacamole and crème fraîche	110
V	Basil Pesto Linguine with roasted rosa tomatoes and red onion	75
	Lemon and Herb Grilled Lamb Rump with crushed roasted potatoes, red onion and thyme marmalade and mint buttered vegetables	195
	Chicken Milanese with tomato and rocket salad, served with truffle fries	115
	Grilled Peri-Peri Chicken served with rustic fries	130
P	Smokey Baby Back Ribs served with a sweet barbeque sauce and rustic fries (500g or 1kg)	115/215
	Grilled 200g Fillet served with chips, vegetables and mushroom or pepper sauce	195
	Biltong Encrusted Ostrich Fillet with beetroot hummus, honey glazed beetroot and beetroot dust	175

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P I Z Z A

V	Classic Margherita with fior di latte, fresh tomato and basil	105
P	Spinach and Avocado with feta and bacon	130
	Chicken Tikka with coconut cucumber raita and fresh coriander	125
V	Italian Artichoke with black olives, basil, cherry tomatoes and rocket	115
	Mexican Beef Mince with red onion, peppers, jalapeño, red kidney beans, fresh chilli and guacamole	155
	Moroccan Lamb with red onion, tzatziki, hummus and fresh coriander	145
	Carb-conscious swap to cauliflower base	25

D E S S E R T

	Apple Crumble served crème anglaise and vanilla pod ice cream	65
	Lemon Curd Tart with fresh seasonal berries and candied lemon zest	55
	Peppermint Crisp Tart with mint cremo, caramel gel, mint valrohna, a white chocolate disk, chocolate mousse, chocolate sponge and caramel cream	75
V	Raw Vegan Brownies served with vegan ice cream	75
	Berry Panna Cotta with textures of berry and Champagne jelly	85
	Baked Alaska with a crispy meringue shell, filled with lemon cheesecake ice cream	85

K I D D I E S

	Bella's Half and Half steak with vegetables, chips and mushroom sauce (150g)	75
	Beef Burger (150g)	75
	Margherita Pizza	55
	Hawaiian Pizza	65
	Fish Fingers and chips	65
	Spaghetti and meatballs	55
	Chicken Strips and chips	65
	Ice Cream and chocolate sauce	30

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 (S)	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	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 Sui and Spicy Prawn Wonton	250
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S P E C I A L R O L L S

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

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S U S H I

FASHION SANDWICHES (4PC)	
Salmon and Avocado, or Tuna and Avocado	68
Prawn and Avocado	72
Spicy Salmon and Avocado or Spicy Tuna Avocado	72
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 or Spicy Tuna and Avocado	72
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
RAINBOW ROLLS (4PC)	
Salmon or Tuna	72
Prawn	75
Tempura Prawn	95
Vegetables and Cream Cheese California wrapped in avocado and bean curd, topped with teriyaki sauce	68
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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