

STARTERS

Hot and Spicy (Each)	R28
Tempura Fried Oysters served with a Soya, Chilli and Lime dunker	
Shuck em Fresh (Each)	R26
Fresh Oysters with Tabasco and Lime	
Salmon Skewers	R145
Glazed Char-grilled Fresh Salmon Skewers with a Sweet Chilli Crème Fraiche	
Peri-Peri Chicken Livers	R75
Seared Chicken Livers drenched with a creamy Mozambican Peri-Peri served with a Braai Brood	
Prawn Cocktail (Check Availability)	R95
Poached Prawns dressed with a seafood sauce and Avocado	
Angus Marrow Bones	R75
Done over hot coals, Butter basted and topped with a Beef Jus	
Garlic Mussels	R75
Steamed West Coast Mussels topped with a Creamy Garlic sauce	
Pan Fried Halloumi	R75
Served with a Lemon and Sweet Chilli Dip	
Garlic and Gorgonzola snails	R70
Squid Heads	R85
Crisp fried Patagonian Squid Heads served with a Wasabi Aioli	
Prawn Pops	R95
Wonton wrapped Coriander infused Prawn Pops served with a Sweet Chilli Dip	

TAPAS BOARDS

Rooster-brood with Chicken Liver Pate, Jam and Butter	R60
Trident's Tapas Board for Two	R220
A combo of Garlic Mussels, Calamari, Peri-Peri Livers, Haloumi Cheese, Prawn Pops and Boerewors in Tomato Bredie	
Walskipper Tapas Board for Two	R280
A mix of Tempura Prawns, Lamb Kofta, Squid Heads, chicken wings and Skilpadjies In a Tomato Bredie	
Rooster-brood or Garlic and Herb Braai Brood top up	R20

SALADS

Village Greek	R75
Mixed baby leaf Greens with Feta, Cherry Tomatoes, Olives, Cucumber and Capsicum	
Chicken Caesar	R95
Char Grilled Chicken with Lettuce, Bacon, Croutons, Parmesan with a creamy Garlic dressing	
House Salad	R85
A colourful mix of Butternut, Avocado, toasted Almonds, vine Tomatoes and a Orange Vinaigrette	

SOUPS

Butternut Soup	R55
Topped with Biltong Dust	
Clam Chowder	R85
With Bacon and Potatoes	

KIDZ ZONE

Crispy Chicken Strips	R75
Ribs	R80
Prawns (3)	R95
Calamari	R80
Hake	R75
Fish Fingers	R55

(All served with Chips & Tomato Sauce)

DESSERTS

Ice cream and Chocolate sauce	R50
Strawberry Pavlova	R60
Malva & Cinnamon Ice Cream	R60
Baked Cheesecake	R60
Chocolate Volcano	R60
Crème Brule	R50
Artisanal Pimped-out House Ice creams	R60

(Check with your waitron for available flavours)

PLEASE NOTE THAT THESE PRICES DO NOT INCLUDE GRATUITY

MAINS OFF THE HOOK

Sides | Spanish Rice, Fries or Green Salad



Beer Battered Hake IPA Beer battered Hake served with Chips and Slaw	R105	Deep Water Kingklip Butter basted Kingklip seared over flaming hot coals	R190	Seafood Pan for Two Crayfish, Calamari, Mussels, Prawns, Line-fish & Squid Heads	SQ
Hake & Calamari A combo of Battered Hake and Calamari Rings	R150	Prawns 8 King prawns 12 King prawns 16 King Prawns	R210 R275 R325	Shellfish Pan for Two Oysters, Crayfish, King Prawns, Langoustines, Mussels, Squid Heads, Calamari, Crab and Scallops	SQ
Local Catch of the Day Fish of the day charred over hot coals	R175	Crayfish Butter basted Crayfish grilled over hot coals	SQ	TOP UPS Walskipper Special of Prawns, Calamari & Creamy Garlic Mussels	R95
Calamari Golden Fried Patagonian Calamari Rings	R145	Prawn Curry A fragrant King Prawn Curry infused with Coconut, Tomato, Cashews, Cilantro with Caramelised Onion, Basmati and Poppadums	R230	Tempura Mushrooms (V) Tempura Mushrooms served on a Cauliflower Mash with scorched Butternut Cubes, Ginger infused Carrots	R145
Garlic Mussels Steamed West Coast Mussels drenched with a Creamy Garlic Sauce	R145	Mozambican Crab Curry A get down and dirty Crab Curry full of flavour	R210	Sauces: Garlic Butter, Lemon Butter, Peri-Peri, Wasabi Mayo, Tartar or Seafood Mayo	R15
Sole Chimichurri Flame grilled Sole served with a Chimichurri	R185				

MEAT THE MAINS

Sides | Pap & Sous, Fries, Samp or Side Salad



Fillet 300g	R205	TOP UPS		Sauces:	R30
Sirloin 300g	R160	3 King Prawns	R85	Gorgonzola and Fig, Madagascan Pepper, Mushroom or Garlic	
BBQ Pork Belly Ribs 400g	R165	Calamari	R60		
		Skilpadjie	R30		
Beef Rib Eye 400g	R240	Rooster-brood or Garlic and Herb Braai Brood	R20	Butters:	R20
Ostrich Fillet 200g	R225			Chimichurri	
Peri-Peri Baby Chicken 800g	R185			Lemon with Garlic & Coriander	
Char Grilled Flippen Lekker Chicken Breast	R150	COMBO'S		Biltong and Chilli	
Braai Lamb Chops 400g	R140	Braaivleis	R215		
Lamb Shank (Weight may vary)	R225	Lamb Chops, Boerewors, Skilpadjie & Spareribs		Extras:	R25
Beer Braised Oxtail	R225			Onion Rings, Fresh Sweetcorn with Butter and Sea Salt flakes	
Springbok Steak 300g	R205	MEAT PAN for Two (Served with a trio of sauces)	SQ		
with a Biltong and Chilli Butter		Spareribs, Lamb Chops, Sirloin Steak, Marrow Bones, Springbok, Ostrich, Flippen Lekker Chicken, Skilpadjies with Corn on the Cob and Pap & Sous			
Surf and Turf Your Steak	R210				
Prawns, Calamari and Creamy Mussels	R95				

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