

the **Thirsty**
Oyster
Tavern

Kitchen & Bar



Old Harbour • Gordon's Bay

MENU

BILTONG & CHILLI BAR - ASK YOUR WAITRON
You won't regret it and you will even come back for more!

STARTERS

'Oyster Shots' - we dare you....	
Russian - Vodka	R 52
Mexican - Tequila	R 59
Fresh oyster, lemon juice and drops of Tobasco	
Fresh West Coast Oysters from our tank	R 32
Some oysters may have a creamy texture due to warmer water conditions	
Fresh Mussels in the Shell (W/A)	R 85
Creamy garlic / Garlic butter/ Marinara sauce	
Smoked Cape Snoek Paté	R 80
Tavern speciality. Melba toast and apricot preserve	
Calamari Strips	R 89
Pan fried, garlic butter or lemon butter	
Escargot	R 90
Creamy garlic sauce or garlic butter	
Halloumi	R 90
Sweet chilli, lemon wedge	
Halloumi & Mushroom	R120
Sweet chilli, lemon wedge	

FRESH SALADS

Greek Style	R 90
Feta, olives, leafy greens, tomato, cucumber, onion	
Grilled Cajun Chicken	R145
Leafy greens, feta, olives, peppadews	
Grilled Cajun Calamari	R170
Leafy greens, feta, olives, peppadews	
Biltong & Blue Cheese	R160
Blue cheese, freshly sliced biltong, peppadews, leafy greens	

LIGHT TACKLE

Spinach & Feta Quiche	R 99
With salad	
Chicken Livers	R 92
Peri Peri or Prego or BBQ with rice or chips	
Pita - Chicken Strips	R 99
Spicy Portuguese or lemon & herb, lettuce, peppers in a crispy pita pocket	
Pita - Beef Strips	R 99
Prego.sauce, lettuce, peppers in a crispy pita pocket	
Crumbed Chicken Basket	R 99
Chips or salad, Sweet chilli or BBQ sauce	
Spicy Crumbed Chicken Winglet Basket	R 99
Chips or salad, Sweet chilli or BBQ sauce	

BURGERS

Beef, chicken or veggie, served with chips or salad

Crew Burger	R 99
Cheese Burger topped with cheddar cheese	R105
Chilli Burger topped with Thirsty / Sauce	R130
Two Cheese Chilli Bacon Burger	R160
Topped with feta, cheddar, bacon and chilli	
Bacon & Guacamole Burger	R150
Topped with bacon and a dollop of guacamole	
Prego Steak Roll Mild	R 99

BUILD YOUR OWN, SIDES & ADD ON'S

Prawns	R 99
Calamari Strips	R 72
Spicy Crumbed Chicken Winglets	R 75
Crumbed Chicken Strips	R 75
Grilled Bacon Wrapped Jalapeno's	R 70
Crumbed Mushrooms	R 55
Beer Battered Onion Rings	R 45
Mixed Veg	R 48
Green Salad or Chips	R 45
Cheese Slice	R 16
Egg	R 12
Bacon	R 28
Avo (W/A)	*SQ

SAUCES

Sauce	R 35
Cheese, Creamy Pepper, Creamy Mushroom	
Creamy Garlic, Peri Peri	
Sweet Chilli / Tartare	R 25
Lemon Butter / Garlic Butter	R 24

Homemade

MARK'S BILTONG & ANNABEL'S CHILLI SAUCES

Best of two worlds - you will, hopefully, definitely come back for more! Pay separate from table bill.

- MARK'S BILTONG -

Biltong Cabinet	*SQ
<i>Choose from our Biltong Cabinet:</i>	
- Biltong, spiced to perfection - per kg (Whole / Sliced)	
- Chilli & BBQ bites - packets	
- Droe Wors - pieces	

- ANNABEL'S CHILLI SAUCES -

Annabel's Homemade Thirsty / Sauce	*SQ
Fresh chopped chillies and herbs - 250ml jar	
Habanero Sauce	*SQ
Hot habaneros, roasted red peppers, cooked and aged to perfection - 125ml / 250ml jar	
Prego Sauce	*SQ
Mild - 250ml jar	

menu

MAIN MEALS

- Select main meal (excluding platters) served with your choice of rice, chips, green salad or veg
- TAKE NOTE: No Half Portions of starch, salad and/or veg allowed and extra sauces will be charged for

FISH & SHELLFISH

- Linefish** Daily variety available *SQ
- Espetada Butterfish or Kingklip** *SQ
- on a hanging skewer
Flame grilled and basted with our own special basting.
- Fish & Chips - A firm favourite!** R165
Pan Grilled (NOT deep fried), lightly seasoned, tartare sauce or lemon or garlic butter
- Fresh Mussels in the Shell (W/A)** R175
- If it's not fresh, it's not available
Garlic butter or creamy garlic or marinara sauce, with a bread basket
- Calamari Strips** R185
Pan Fried, lightly crumbed seasoning, lemon or garlic butter or tartare sauce
- Patagonian Calamari** *SQ
Grilled with chorizo and drizzled with lemon butter
- Prawn & Chicken Curry (W/A)** R250
- A winning recipe for all seasons
Mild Indian spices and creamy coconut tomato base with rice
- Prawn Noodle Stir Fry** R175
Noodle in soya sauce and peanut oil, prawns and vegetables
- Grilled Prawns** R250
On a bed of rice, lemon butter, garlic butter, peri peri sauce or spice it up Cajun style
- Solo Dive** R250
- Fresh Mussels in Shell (W/A)
Creamy Garlic, Garlic Butter, Marinara
- Pan Fried Calamari Strips
- Medium Prawns
- Rice & Chips
- Choice of 2 sauces:
Lemon Butter, Garlic Butter, Tartare, Peri Peri



*Sensitivity to high iodine levels in fish may cause indigestion when eaten simultaneously with other rich foods

SKILLET 'GRILL

- Portuguese Style Peri Peri Chicken** R199
- Tavern Speciality
Marinated, flame grilled - as tasty as in the "good old Lourenço Marques" served with our own Thirsty Chilli Sauce
- Deboned Chicken Thighs Skewer** R175
Lemon and herb or peri peri Half R 99
- Chicken Schnitzel - we prepare our own** R165
Topped with cheese, mushroom or pepper sauce Half R 99
- Chicken Noodle Stir Fry** R150
Noodle in soya sauce and peanut oil, chicken and vegetables
- Rump Steak 300gr** R175
Matured, flame grilled, with our own made basting sauce
- Pork Neck or Rump Espetada** Pork R185
On a hanging skewer, flame grilled Rump R215
basted with our own special basting
- Ribs** R120
Pork ribs (+ 400g), flame grilled with our special basting sauce
- Vegetable & Red Kidney Bean Medley** R170
Fresh vegetables and red kidney beans on rice, mild Indian spices, creamy coconut tomato base or sweet & sour

PAN COMBOS

- Pan o' Prawns** R570
A whole lot of them served with rice, chips, lemon butter, garlic butter, peri peri sauce
- Pot o' Mussels (W/A)** R399
- If it's not fresh, it's not available
Fresh mussels, served in garlic butter or creamy garlic or marinara sauce, served with a bread basket
- Deep Sea Odyssey** R615
- Fresh Mussels in Shell (W/A)
Creamy Garlic, Garlic Butter, Marinara
- Pan Fried Calamari Strips
- Medium Prawns
- Selected Line Fish (other line fish at additional cost)
- Rice & Chips
- Choice of 3 sauces:
Lemon Butter, Garlic Butter, Tartare, Peri Peri

sweet temptations

We create and bake our own desserts

Malva Pudding A traditional South African dessert freshly baked, topped with custard	R 80	Speciality Shake Captain's Shake (with Stroh Rum) You've got to be moored ⚓ for this one... And you've got to be "over 18"!	R 90
Chocolate Mmmmmouse	R 70	Affogato Espresso over vanilla ice cream	R 55
Vanilla Ice Cream & Chocolate Sauce	R 50	Dom Pedro	R 55
Milkshake Strawberry / Chocolate / Lime / Bubblegum	R 50	Irish Coffee	R 55
Soda Floats Your choice of flavour topped with ice cream	R 50		

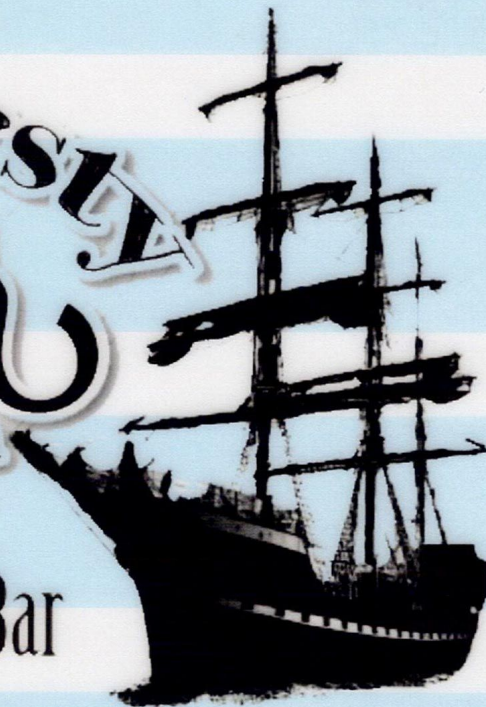
beverages

Sodas 300ml Coca Cola, Coke Light, Coke Zero, Sprite, Sprite Zero, Crème Soda, Sparberry, Fanta Orange, Lemon Twist, Granadilla Twist, Stony	R 26	Flavoured Ice Tea Peach / Lemon	R 30
		Mineral Water Still / Sparkling 500ml	R 25
		Mineral Water Sparkling 1L	R 39
		Mineral Water Still 1.5L	R 45
		Red Bull Energy Drink	R 45
		Monster Energy Drink	R 45
Mixers 200ml Lemonade, Lemonade Zero, Soda Water, Dry Lemon, Tonic Original, Pink Tonic, Tonic Zero, Gingerale, Gingerale Zero	R 25	<hr/> COFFEE & TEA <hr/>	
Appletizer / Grapetizer Red	R 34	Freshly Ground Coffee Beans	
Sparkling Juice Selected flavours	R 25	Americano/Decaf	R 38
Fresh Juice by the glass Orange, Mango, Cranberry Cherry	R 28	Espresso Single	R 35
Rock Shandy / Steelworks	R 56	Espresso Double	R 40
Tomato Juice	R 35	Cappuccino	R 45
		Tea Ceylon or Rooibos	R 32
		Hot Chocolate	R 36

*We have a variety of beers, ciders, coolers, spirits, liqueurs and aperitifs - please ask your waitron

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WINE LIST

WINE CORKAGE

R65 per 750ml or part thereof, with main meals only.
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white wines

SAUVIGNON BLANC

Fryer's Cove Sauvignon Blanc	R255
Villiera Sauvignon Blanc	R240
Durbanville Hills Sauvignon Blanc	R220
Franschhoek Cellar Sauvignon Blanc	R220
Hill & Dale Sauvignon Blanc	R190
Two Oceans Sauvignon Blanc	R150

CHENIN BLANC

Fryer's Cove Chenin Blanc	R255
Kleine Zalze Chenin Blanc	R220

CHARDONNAY

Boschendal 1685 Chardonnay	R295
Neethlingshof Chardonnay Unwooded	R210

WHITE BLENDS

Buitenverwachting Buiten Blanc	R220
Boschendal Le Bouquet	R190
Graca	R145

SEMI SWEET

Leopard's Leap Lookout	R170
Legacy Johannisberger	R145

bubbly

Boschendal Brut NV	R320
Boschendal Luxe Nectar NV	R320
Villiera Pearls of Nectar Rosé	R290
Durbanville Hills Sauvignon Blanc	R260

blush wines

Kanonkop Pinotage Rosé	R230
Boschendal Blanc de Noir	R199
Lourensford River Garden Rosé	R199
Hill & Dale Merlot Rosé	R188
Graca Rosé	R145

red wines

MERLOT

Franschhoek Cellar Merlot	R240
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CABERNET SAUVIGNON

Villiera Cabernet Sauvignon	R350
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PINOTAGE

Kanonkop Kadette Pinotage	R350
Hill & Dale Pinotage	R175

SHIRAZ

Franschhoek Cellar Shiraz	R230
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MALBEC

Neethlingshof	R295
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RED BLENDS

Kanonkop Kadette Cape Blend	R280
Nederburg Baronne	R210
Two Oceans Cab Sauv / Merlot	R150

by the glass

Two Oceans Sauvignon Blanc	R 40
Two Oceans Cab Sauv / Merlot	R 40
Natural Sweet White	R 40

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