CARGO HOLD
ON THE PROMENADE

APPETIZERS

HALOUMI CHEESE R 85
Fried haloumi, balsamic reduction, sweet chilli sauce

CRUMBED CHICKEN LIVERS (PERI-PERI) R 95
Crumbed chicken livers, peri-peri sauce

CALAMARI R 95
Calamari, grilled or fried, served with chip or rice

VENISON CARPACCIO R 98
Thinly sliced raw Springbok, parmesan shavings, cracked black pepper, lemon vinaigrette

PRAWNS & MANGO SALSA R 98
Grilled prawns, cucumber yoghurt, mango Pico De Gallo salsa, and balsamic reduction

CHUNKY GREEK SALAD R 85
Tomatoes, cucumber, red onion, yellow pepper, olives, feta, Greek dressing
(Note: No lettuce is served with this dish)

FROM THE LAND

(No sharing of main meals)

GNOCCHI POMODORI R 170
Sautéed seasonal vegetables with Gnocchi

MUSHROOM RISOTTO R 170
Blend of mushrooms, toasted risotto, truffle oil, parmesan cheese

CHICKEN BREAST R 175
Chicken breast, mushroom sauce, leeks, baby potatoes, sautéed mushrooms

VENISON LOIN R 220
Peppered venison loin, roasted beetroot, garlic pommes puree, plum glaze, dried fig crumb

SPICED DUCK BREAST R 225
Spiced duck breast, braised duck parcel, grilled asparagus, fresh tomato relish, sweet potato mash, curried mayonnaise

PORK RIBS R 210
Tender pork ribs, sautéed vegetables, chips or mash

LAMB SHANK R 255
Braised lamb shank, rosemary, tomato, red wine jus, pan roasted vegetables, creamy mash potato

FROM THE GRILL

All steaks are perfectly flame grilled, finished off with beef jus.

Sirloin 300g	R 165
Sirloin 400g	R 205
Fillet 300g	R 195
Fillet 400g	R 255

Please note sides & sauces are sold separately

Our steaks are best served medium rare.
We do not take responsibility for steaks ordered well done.
Due to size of our steaks, grilling time can take up to 30 minutes.

FROM THE OCEAN

(No sharing of main meals, only shared platters)

CHILLI GARLIC MUSSELS PASTA R 170
Mussels, chilli, garlic, white wine sauce, linguine pasta

FISH OF THE DAY R 195
Grilled fish of the day, served with chips, rice & lemon butter

CREAMY MOZAMBICAN CHILLI PRAWNS R 295
Pan fried in garlic, Napolitano, cream, chilli, lemon, bay leaves, Pico de Gallo salsa & cucumber yoghurt, served with rice & chips

PRAWNS NATIONAL R 295
Grilled prawns, served with peri-peri sauce, lemon butter, served with rice & chips

APHRODITE PLATTER R 475 (serves 1)
Grilled line-fish, five queen prawns, creamy mussels, calamari, served with a choice of lemon butter, garlic butter or peri-peri sauce, chips & rice

DUO OF SHELLFISH (SQ) (serves 2)
500g grilled whole crayfish, 350g of prawns, served with a choice of lemon butter, garlic butter or peri-peri sauce, chips & rice

ADMIRAL'S PLATTER (SQ) (serves 2)
Cargo Holds most famed platter for two consisting of crayfish, prawns, mussels, calamari, line fish with rice, chips, vegetables, lemon butter, garlic butter & peri-peri sauce

SIDES

Chips R 35
Mash R 35
Rice R 36
Vegetables R 35
Baby potatoes R 35
Side Salad R 35

SAUCES

Peppercorn R 35
Mushroom R 35
Cheese R 35
Peri Peri R 35
Lemon butter R 35
Garlic butter R 35

EXTRAS

Prawns (3) R 110
Calamari (150g) R 75
Mussels (150g) R 70

SOMETHING SWEET

CHOCOLATE VOLCANO R 89
Decadent rich chocolate, vanilla ice cream, chocolate sauce

CARAMEL APPLE CRÈME BRULE R 75
Candied apples, salted caramel, vanilla ice-cream

HOMEMADE ICE CREAM R 75
Ice cream of the day

CLASSIC CONFECTION R 89
(When available)

KIDS CORNER

HAKE & CHIPS R 75
Deep-fried hake, seasoned with spices and served with chips

CHICKEN STRIPS & CHIPS R 65
Crumbed chicken strips served with chips

STEAK & CHIPS R 85
Sirloin steak served with chips

CHICKEN PASTA R 65
Linguine or penne pasta and chicken in a creamy cheese sauce

Kindly Note

As we constantly strive for freshness, seasonality & authenticity, please be advised that our menu ingredients are subject to availability. We craft our menu based on what our local farmers & suppliers have delivered throughout the week. If an item is unavailable, we will amend our dishes to incorporate the new available ingredients.
All parties of 8 & above will have a discretionary service charge of 10% added to the final bill.