

# Lamberts Bay/-Baai

## Hotel

### WAVES RESTAURANT

#### WELCOME

Our motto is to serve the dishes on our menu as quickly and tastefully as humanly possible, therefore it may take a little longer than you've expected to prepare the dishes to your satisfaction.

You are thus responsible for payment of the account after placing an order.

#### WELKOM

Dit is ons strewe om die geregte in ons spyskaart so vinnig en smaakvol moontlik voor te sit, daarom mag dit dalk so 'n rukkie langer neem as wat u verwag het om die geregte na u smaak voor te berei.

U is dus verantwoordelik vir betaling van die rekening nadat die bestelling geplaas is.

All prices include 14% VAT.

Alle pryse sluit 14% BTW in.

*All main courses are served with your choice of savoury rice or chips and fresh vegetables in season.  
Alle hoofgeregte word bedien met u keuse van gegeurde rys of aartappelskyfies en vars groente in seisoen.*

# A LA CARTE MENU

## STARTERS / VOORGEREG

### SMOKED SNOEK PATÉ

*served with home-baked rooibos tea loaf*

R 35.50

*bedien met tuisgebakte rooibostee-brood*

### SMOKED SALMON PANCAKE

*with herby cream cheese*

R 48.50

*met kruierige roomkaas*

### SNAILS

*smothered in garlic butter and served with brown bread*

R 34.95

*gesmoor in knoffelbotter en bedien met bruinbrood*

*-with extra mozzarella cheese*

R 38.95

### PANKO PRAWNS

*6 premium long prawns, in a coarse Japanese crumb, served with a sweet chilli sauce*

R 59.95

*6 premium lang steurgarnale, in 'n growwe Japanese*

*kors, bedien met 'n soet-brandrissiesous*

### HALF SHELLED BLACK MUSSELS

*topped with a garlic and white wine sauce (12)*

R 54.50

*(served with brown Bread)*

*bedek met 'n knoffel en witwyn-sous (06)*

R 30.50

### CALAMARI STRIPS

*deep fried in a light batter or grilled in lemon -butter,*

R 40.50

*served with tartare sauce*

*diepgebraai in 'n ligte beslag of pangebraai in*

*suurlemoen- botter, bedien met tartare-sous*

### CRUMBED MUSHROOMS

*deep fried and served with tartare sauce*

R 36.50

*diepgebraai en bedien met tartare-sous*

## CAMEMBERT PARCELS

1/2 camembert in phyllo, deep fried & served  
with cranberry sauce

R 39.95

1/2 camembert in phyllo-deeg, diepgebraai en  
bedien met rooibessiesous

## SALADS / SLAAIE

### SMOKED CHICKEN, SALMON & MOZZARELLA SALAD

R 60.50

a combination of mozzarella, smoked salmon & smoked chicken  
served on a bed of lettuce with a light grain mustard dressing

'n kombinasie van mozzarella, gerookte salm & gerookte  
hoender bedien op blaarslaai met 'n mosterdslaaisous

### GREEK SALAD

a variety of tomato, cucumber, onion, olives and feta

**side**

R 20.50

served on a bed of lettuce

**main**

R 40.50

'n verskeidenheid van tamatie, komkommer, uie,  
olywe en fetakaas bedien op blaarslaai

## SOUPS / SOP

### SOUP OF THE DAY

ask your waitress for today's choice

R 32.50

### SOP VAN DIE DAG

vra u kelner wat die sjef se keuse van die dag is

## SEAFOOD / SEEKOS

### ANGEL FISH

grilled and served with lemon butter

R 75.50

gebak en bedien met suurlemoen-botter

### KINGKLIP DU CHEF

served with a white wine sauce, sprinkled with roasted almonds

R 95.50

bedien met 'n witwynsous en afgerond met geroosterde amandels

### LINE FISH

covered with lemon slices, baked, and served with lemon butter

R 85.50

(please ask your table attendant what is available)

bedek met suurlemoenskywe, gebak en bedien met suurlemoen-botter

(vra asseblief u kelner wat is beskikbaar)

### LINE FISH & CALAMARI

same as above, served with 125g Calamari strips

R 105.50

selfde soos bo, bedien met 125g Kalamari repies

### CALAMARI STRIPS

deep fried in a light batter, OR Pan-fried in lemon-butter served with tartare sauce

R 69.95

diepgebraai in 'n ligte beslag, OF pan-gebraai in suurlemoen-botter, bedien met tartare-sous

### CALAMARI STEAK

pan-fried in a light batter, served with fresh lemon

R 59.50

pangebraai in 'n ligte beslag, bedien met suurlemoen

### PRAWNS

10-12 medium prawns, pan-fried & served on a bed of rice

R 120.00

with your choice of peri-peri, lemon butter or garlic butter

10-12 medium steurgarnale, pangebraai & bedien op rys

met u keuse van peri-peri, suurlemoen- of knoffel-botter

### GRILLED CRAYFISH

served with your choice of lemon or garlic butter

SQ

bedien met u keuse van suurlemoen of knoffel-botter

## CRAYFISH THERMIDOR

crayfish cooked in a rich béchamel sauce with mushrooms  
& onions, topped with breadcrumbs & gratinated with cheese  
kreef gekook in 'n ryk bèchamel-sous met sampioene  
en uie, bedek met broodkrummels en gegratineer met kaas

SQ

## MEAT/ VLEIS

### RUMP STEAK

prime cut of rump grilled to perfection	200g	R 68.50
sappige rump gerooster tot perfekte	300g	R 89.50
	500g	R 135.50

### SAUCES / SOUSE:

R 16.50

Mushroom / Sampioen

Pepper / Peper

Cheese / Kaas

Monkey Gland / Peri-Peri

Onion Rings / Uie Ringe

### FILLET

grilled fillet of beef, served with sautéed mushrooms and a pepper sauce	200g	R 99.95
geroosterde fillet, bedien met gebraaide sampioene en 'n pepersous	300g	R 135.50

### LAMB CHOPS

grilled & coated with the chef's own marinade	300g	R 89.50
gebraai & bedek met die sjef se eie marinade		

### PORK SPARE RIBS

marinated & grilled spare ribs	400g	R 87.50
gemarineerde & gebraaide varkribbetjie	600g	R 99.95

## CHICKEN SCHNITZEL

lightly crumbed pressed chicken with Mushroom sauce

R 75.50

Or Cheddar-melt

R 80.50

gekrummelde saamgepersde hoender met sampioensous OF Cheddar-melt

***For the health conscious or  
slimmers, we replace chips with  
a Greek side salad at the extra  
cost of R 10.00***

## VEGETARIAN / VEGETARIES

### VEGETARIAN WRAP

tortilla , with a filling of feta, peppadew, avo pulp,

R 50.95

lettuce and a fresh tomato and onion salsa with chips or a Greek side salad

Tortilla, met 'n vusel van fetakaas, peppadew,

avokado, blaarslaai en 'n vars tamatie en uie salsa met skyfies of 'n klein Griekse slaai

*This dish make take a bit longer to  
prepare, as we make it from scratch.*

### BUTTERNUT & SAGE PANSOTTI

pasta stuffed with butternut, pumpkin and a hint of fresh sage,

R 95.50

served in a creamy tomato sauce with parmesan

pasta gevul met batterskorsie, pampoen en 'n tikkie salie, bedien in 'n romerige tamatiesous met parmesaankaas

## PASTA

*These dishes make take a bit  
longer to prepare, as we make  
it from scratch.*

### ALFREDO

tagliatelle pasta topped with a creamy white sauce with ham and mushrooms

R 64.50

tagliatelle pasta bedek met 'n roomerige witsous met ham en sampioene

## SEAFOOD A LA WAVES

tagliatelle pasta topped with a creamy white wine sauce with shrimps, mussel meat and rocket

R 69,50

tagliatelle pasta bedek met 'n roomerige witwyn- sous met garnale, mosselvlis en roket

## COMBO'S & CURRIES

*These dishes make take a bit longer to prepare, as we make it from scratch.*

### SEAFOOD CURRY

thai red curry with hake, calamari strips, prawns, shrimps & mussel meat

R 120,50

cooked in coconut milk, served on a bed of savoury rice

taise rooi kerrie met stokvis, steurgarnale, mosselvlis, garnale & kalamari, gekook in

kokosmelk, bedien op gekeurde rys

### CHICKEN CURRY

red thai curry with chicken breast fillet, vegetables & coconut milk, served on a bed of rice

R 75,50

taise rooi kerrie met hoender fillet, groente & kokosmelk, bedien op rys

### SEAFOOD PLATTER

300g line fish, 6 prawns, mussels & 125g deep-fried

R 195,50

calamari strips served with savory rice or chips and tartare sauce

300g lyn vis, 6 steurgarnale, mossels & 125g kalamari

(diepgebraai) bedien met gekeurde rys of skyfies en tartare-sous

### CRAYFISH PLATTER

all of the above, but with crayfish (in season) instead of line fish

SQ

al die bogenoemde, maar kreef (in seisoen) in die plek van lynvis

## DESSERTS / NAGEREG

### FUDGE PICASSO

a white chocolate mousse, loaded with chunks of home- made fudge and Amarula liqueur, R 32,50  
painted with fudge glaze and whirls of dark chocolate by Picasso himself!  
served with cream or ice cream

'n wit sjokolade mousse, gevul met hope tuisgemaakte fudge en Amarula likeur,  
geglaseer met stringe donker sjokolade deur Picasso self! Bedien met room of roomys

### MISSISSIPPI MUD PIE

traditional decadent chocolate mud pie, irresistibly delicious, served with cream R 34,50  
sjokolade-modderkoek, kluitjierig-klam en onbeskryflik lekker, bedien met room

### CHEESE CAKE

served with cream or ice cream and wild berry coulis R 28,50  
bedien met room of roomys en bessiesous

### BLUE BERRY PANCAKE

two pancakes filled with blue berries and cream, drizzled with wild berry coulis R 34,50  
Twee pannekoeke gevul met room en bloubessies, afgerond met wildebessie sous

### NOUGAT & CHOCOLATE PARFAIT

served with cream and sprinkle nuts R 29,95  
bedien met room en gekapte neute

### ICE CREAM

with chocolate sauce R 22,50  
met sjokoladesous

### CHEFS DAILY TREAT

please ask your table attendant which sweet temptation R 27,50  
the chef has prepared for you today  
het u 'n soet tand ? vra u kelnerin wat se lekkerny die sjef voorberei het vir die dag

## HOT BEVERAGES

Coffee - Filter coffee	R 12.00
Koffie - Filter koffie	
Tea - Ceylon or Rooibos	R 12.00
Tee - Ceylon of Rooibos	
Cappuccino - with milk froth	R 16.50
Cappuccino - met melkskuim	
Hot Chocolate /Milo - with cream	R 17.50
Warm Sjokolade /Milo - met room	

*Please view our Wine list for more details on Irish Coffee's & Dom Pedro's*  
*Kyk gerus na ons Wynlys vir meer besonderhede oor Ierse Koffies & Dom Pedro's*