



“Lekker by die see”

## LIGHT BITES

- PERI-PERI CHICKEN LIVERS 85**  
200g Chicken livers, sautéed in a creamy peri-peri sauce, served with a panini
- FALAFEL BITES (V) 75**  
Middle Eastern spiced chickpea bites, topped with Tzatziki & hummus
- WHITE BAIT 60**  
Lightly floured & deep fried, served with tartar sauce & fresh chopped chilli
- OYSTERS (EACH) 40**

## SALADS

- CATCH COOK SALAD 110**  
Grilled chicken breast, avocado, tomato, cucumber, bell pepper, onion, bulgur wheat, rocket, soy, candied sunflower seeds & Tzatziki  
*\*Without chicken 85 \* Add prawn tails (80g) for 60*
- GREEK SALAD 85**  
Tomato, cucumber, onion, lettuce, kalamata olives & feta cheese  
*\*Add fried or grilled (125g) calamari for 50*
- GARDEN SALAD 75**  
Tossed lettuce, tomato, onion, cucumber & mixed peppers with French vinaigrette  
*\*Add fried or grilled (125g) calamari for 50*

## OFF THE HOOK

- SEAFOOD PLATTER 395**  
4 Butterflied prawns, mussels marinère, lightly floured calamari strips & flash fried, beer battered hake, served with chips, savoury rice & homemade tartar sauce  
*\*Add a crayfish tail to your platter for 120*
- HAKE & CHIPS 130**  
Beer battered hake, served with chips, savoury rice & homemade tartar sauce
- HAKE & CALAMARI COMBO 175**  
Beer battered hake, lightly floured & flash fried calamari served with chips, savoury rice & homemade tartar sauce
- MUSSELS 145**  
200g Half shell mussels poached in white wine, garlic, butter & parsley, served with a panini
- LINE FISH 185**  
Our local catch of the day, pan seared with your choice of garlic butter or peri-peri, served with savoury rice & chips
- QUEEN PRAWNS 280**  
8 Butterflied prawns, grilled with lemon & garlic butter or peri-peri, served with savoury rice & chips
- CHICKEN & PRAWN CURRY 195**  
Chicken breast fillet, baby spinach & prawns in a fragrant coconut curry, served with savoury rice
- CALAMARI BURGER 110**  
Fried or grilled calamari strips, coleslaw & chips served with homemade tartar sauce
- CALAMARI STRIPS 130**  
250g Calamari lightly dusted & flash fried or grilled, served with chips, savoury rice & homemade tartar sauce
- CRAYFISH TAILS 495**  
4 crayfish tails, grilled with lemon garlic butter or peri-peri, served with chips & savoury rice
- SAUCES (EACH) 25**
- TARTAR**
- PERINAISE (PERI-PERI MAYONNAISE)**
- LEMON GARLIC BUTTER**
- GARLIC MAYO**
- MUSHROOM CHEESE**

## OFF THE GRILL

- SIRLOIN 220**  
250g Aged sirloin, flame grilled, served with dusted onions rings & chips  
*\*Add some surf: Crayfish tail at 120 each or 4 prawns 150*
- BEEF RIB 300**  
500g Beef rib, slow braised then finished on the flame grill, served with coleslaw & mash potato
- T-BONE 250**  
500g Beef steak flame grilled, served with dusted onion rings, mushrooms & chips
- BURGER GRILL**
- CATCH COOK BURGER 150**  
200g Homemade boerie beef burger, egg, cheese, bacon & chips
- BOERIE BEEF BURGER 120**  
200g Boerie beef burger, tomato, onion, lettuce & chips
- PECKER BURGER 120**  
Greek, gyro marinated grilled chicken breast, roasted garlic aioli & chips
- CHICKEN SCHNITZEL BURGER 115**  
Crumbed chicken breast, tomato, onion, lettuce, roasted garlic aioli & chips
- FALAFEL BURGER (V) 100**  
Middle Eastern spiced chickpea burger, topped with Tzatziki, tomato, lettuce & chips

## SIDES & EXTRAS

- EXTRA CALAMARI (125g) 50**
- EXTRA CRAYFISH TAIL (SMALL) 120**
- SIDE SALAD 35**
- CHIPS 30**
- SAVOURY RICE 30**
- EXTRA BEEF PATTY (200g) 60**
- EXTRA CHEESE 30**
- DUSTED ONION RINGS 30**
- CRUMBED MUSHROOMS 55**

## PIZZA

Our hand crafted pizzas boast a homemade tomato base and are baked to perfection in our woodfired oven.

*\*Add feta or mozzarella for 30*

- MARGHERITA (V) 85**  
Tomato, garlic, fresh basil & mozzarella
- MEXICAN 130**  
Spicy ground beef, green peppers, onion, garlic & fresh green chili served with guacamole cream cheese
- PORK BANGER 120**  
Grilled & sliced pork sausage, topped with caramelized onions & sage
- HAWAIIAN 120**  
Ham, pineapple & mozzarella
- THE QUATTRO (V) 130**  
Feta, mushroom, spinach, garlic, artichoke & mozzarella
- PEPPA PIG CLUK-CLUK 130**  
Pineapple, chicken, bacon chutney, onion, garlic, green pepper & mozzarella
- BILTONG, AVOCADO & FETA 160**  
Biltong, Danish feta, Peppadew®, avocado, rocket, garlic & mozzarella
- REGINA 110**  
Ham, mushroom, olives & mozzarella
- SEAFOOD 195**  
Crème fraiche, cream cheese, mixed bell pepper, prawns, calamari, mussels, garlic, rocket & mozzarella
- CHICKEN MAYO 130**  
Chicken mayonnaise, oregano & mozzarella
- GARLIC & CHEESE FOCACCIA 70**  
Pizza dough base, olive oil, oregano, garlic, sea salt & feta cheese

**GLUTEN FREE BASES 30**  
**KETO FRIENDLY BASES 30**

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## WINE (GLASS/BOTTLE)

### SPARKLING/CHAMPAGNE

Spier Secret	220	Durbanville Hills	290
J.C. Le Roux La Fleurette	220	Pongrácz Brut Rose or Brut	390
Viljoensdrift Muskapino	220	Moët & Chandon NV or Rose	1400

### SAUVIGNON BLANC

Viljoensdrift River Grandeur	40/150	PINOT NOIR	
Spier Signature	180	Mount Rozier The House Martin	50/200
Durbanville Hills	50/200	De Grendel Op Die Berg	590
Lomond	60/240	MERLOT	
Constantia Royale	75/290	Durbanville Hills	50/200

### CHENIN BLANC

Babylon's Peak	190	PINOTAGE	
Durbanville Hills	50/200	Zevenwacht Zeven	45/190
Fleur Du Cap	210	Mount Rozier Myrtle	220
Babylonstoren	65/250	Zonnebloem	260
Zevenwacht Estate	295	Viljoensdrift River Grandeur	300

### CHARDONNAY

Durbanville Hills	50/200	CABERNET SAUVIGNON	
Spier Signature	190	Nederburg Classic	40/150
Fleur Du Cap	210	Zonnebloem	260

### ROSÉ

Wildeckrans Estate	50/200	Journey's End	420
Durbanville Hills	200	SHIRAZ & BLENDS	
Nederburg Grenache Carignan	200	Lomond Romans Bay (Shiraz)	55/195
Babylonstoren Mourvèdre	75/290	Wildeckrans (Shiraz)	80/320

### WHITE BLENDS

Zonnebloem Blanc de Blanc	150	Zevenwacht (Syrah)	330
Babylonstoren Candide	60/240	Zevenwacht The Tin Mine (Blend)	320

### DESSERT WINE

Lomond Noble Late Harvest	60/450
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## BOTTLED

Black Label	35
Windhoek Lager	38
Heineken 0.0	42
Corona	48
Castle Lager	35
Castle Lite	35
Flying Fish Lemon	38
Hunter's Dry	38
Hunter's Gold	38
Smirnoff Spin	38
Hunter's Extreme	38
Savanna Dry	42
Savanna Light	42
Savanna Angry Lemon	42
Savanna 0.0	42
Strongbow	44
Jack Black Super Crush	40

## LIQUOR

### VODKA

Count Pushkin	25
Absolute	30
Grey Goose	48

### GIN

Gordon's	25
Bombay Sapphire	31

### RUM

Southern Comfort	29
Bacardi Superior	29
Bacardi Oakheart	25
Captain Morgan Dark Rum	25
Captain Morgan Spiced Gold	25

### BRANDY

Olof Bergh	25
Richelieu	25
Klipdrift Export	25
Klipdrift Premium	42

### WHISKEY/BOURBON

Bells	24
J&B	24
Bains	28
Scottish Leader	28
Jack Daniels	30
Johnnie Walker Red	37
Johnnie Walker Black	49
Jameson	41
Chivas 12 year	49
Glenfiddich 12 year	55

### SHOOTERS

Jägermeister	30
Tequila	30
Springbokkie	25
Amarula	25
Frangelico	27
Kahlúa	27
Bokshots	25
INCA Caramel	25
Marshmallow pop	25
Royal Rhino	25

## CORDIALS

Lime	5
Passion Fruit	5
Watermelon	8
Blueberry	8
Kola Tonic	5
Rock Shandy	48

## COLD DRINKS

Mixers (200ml)	28
Cans (300/330ml)	30
Ice Tea	40
Tizers	40
CAPPY Juice	30
Red Bull	48
Valpre Water (500 ml)	24
Valpre Water (1,5 lt)	44

Schweppes

## GOURMET SHAKES

Homemade Berry Compote	50
Salted Caramel & Honeycomb	50
Bar One sauce & Fudge	60

## REGULAR SHAKES

Chocolate · Vanilla · Strawberry · Bubble-gum · Lime · Banana	30
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## HOT DRINKS

Espresso	15/25
Cappuccino	30
Americano	27
Hot Chocolate	35
Tea	25
Red Espresso	35
Chai Latte	35

\*Decaf Available

