

TOBAGO'S  
RESTAURANT, BAR  
AND TERRACE

M E N U



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## SALADS

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<b>Greek Salad</b> <span>V</span>	<b>150</b>
Mixed leaves, tomato, cucumber, olives, feta, red onion, lemon oregano dressing	
<b>Cobb Salad</b> <span>P</span>	<b>185</b>
Chicken, tomato, charred corn, coppa ham, avocado, egg, creamy tomato dressing	
<b>Caesar Salad</b>	<b>175</b>
Cos lettuce, anchovies, egg, croutons, semi-dried tomatoes, pecorino, Caesar dressing	
<b>Add Chicken</b>	<b>45</b>
<b>Tuna Salad</b>	<b>235</b>
Boiled egg, tomato, green beans, red onion, olives, seared fresh tuna, frilly leaves, chive & lemon marinated potato, honey mustard dressing	

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## SANDWICHES & WRAPS

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All sandwiches and wraps served with fries or side salad.

<b>Chicken Mayonnaise Sandwich</b>	<b>165</b>
On fresh or toasted panini	
<b>Tuna &amp; Lemon Black Pepper Dressing Sandwich</b>	<b>156</b>
Red onion, lettuce on fresh or toasted rye	
<b>Club Sandwich</b> <span>P</span>	<b>225</b>
Avocado, chicken mayonnaise, bacon, egg, tomato, cheese	
<b>Grilled Chicken Wrap</b>	<b>175</b>
Sweet chilli cream cheese, rocket, avocado, red onion, cucumber	
<b>Mexican Vegetable Wrap</b> <span>V</span> <span>N</span>	<b>168</b>
Cajun marinated plant base strips, blackened corn, tomato mole, lime avocado mousse, grilled red onion, cos lettuce	

P Pork G Gluten Free V Vegetarian V Vegan N Nuts A Alcohol

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## BURGERS

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<b>Grilled Chicken Burger</b>	<b>195</b>
Traditional garnish, jalapeño sauce, matured cheddar, crisp onions, toasted brioche bun with rustic fries	
<b>The Smokey Beef Burger</b> <span>P</span>	<b>230</b>
Grilled beef burger glazed with deep smoked BBQ, maple glazed bacon, matured cheddar, traditional garnish, toasted brioche bun with rustic fries	
<b>Vegan Burger</b> <span>V</span>	<b>215</b>
Plant based patty, vegan mozzarella, roast garlic aioli, toasted beetroot sesame bun with sweet potato fries	

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## STARTERS & SOUPS

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<b>Oysters Natural</b>	<b>195</b>
Served with tabasco, lemon & black pepper	
<b>Seared Tuna</b>	<b>205</b>
Japanese mayonnaise, toasted sesame, cucumber & edamame beans	
<b>Calamari</b>	<b>195</b>
Spicy calamari strips, mayonnaise, skinny fries	
<b>Cape Malay Spiced Butternut Soup</b> <span>G</span>	<b>118</b>
Hot cross bun croutons, candied pumpkin seeds	
<b>Hearty Beef and Chilli Soup</b>	<b>130</b>
Winter vegetables	
<b>Creamy Mushroom Soup</b>	<b>130</b>
Mushroom elements, white truffle oil	
<b>Beef Short Rib Sausage</b>	<b>180</b>
Rosemary and mushroom purée, pickled onion, mushroom	
<b>Cumin Coriander Chicken Breast</b> <span>N</span>	<b>185</b>
Butter chicken sauce, curried mayonnaise, lentil salsa, cashew nut crumble	

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## PASTAS

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<b>Fettuccine Alfredo</b> <span>V</span>	<b>250</b>
Thyme & garlic cream sauce, wild mushrooms, rosemary mushroom purée	
<b>Add Bacon</b> <span>P</span>	<b>35</b>
<b>Spaghetti Bolognaise</b>	<b>220</b>
Traditional bolognaise sauce	
<b>Tobago's Seafood Risotto</b>	<b>375</b>
Mussels, prawns, line fish, in a creamy risotto, topped with rocket & parmesan cheese	

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## SHARING PLATTERS FOR 2

<b>Seafood Platter</b>	<b>1 for 595</b> <b>2 for 1050</b>
Prawns, grilled line fish, creamy mussels, spicy calamari strips, seafood curry served with savoury rice or fries or side salad	
<b>Meat Platter</b> <span>P</span>	<b>425</b>
Peri-peri chicken wings, boerewors, pork rib, butternut & carrot chakalaka, rustic fries	
<b>Vegan Platter</b> <span>V</span>	<b>370</b>
Chilli falafels with tzatziki, grilled teriyaki tofu skewers, chipotle hummus, toasted malty seed bread, snap peas, baby corn & carrot	
<b>Cheese &amp; Meat Platter</b> <span>P</span>	<b>425</b>
Parma ham, coppa ham, salami, beef pastrami, chevin, camembert, brie, apple & whole grain mustard chutney, pineapple & red pepper aniseed preserve, sour bread & savoury biscuits	

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## FLAME GRILLS

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Served with a choice of side salad or vegetables or fries

<b>Beef Fillet 250g</b>	<b>375</b>
<b>T-Bone 500g</b>	<b>405</b>
(21 days aged free range)	
<b>Beef Sirloin 300g</b>	<b>315</b>
<b>Rib-Eye 300g</b>	<b>395</b>
<b>Lamb Loin Chops</b>	<b>370</b>
<b>Chicken Supreme</b>	<b>258</b>
<b>Grilled Medium Prawns</b>	<b>6 for 320</b>
Served with your choice of lemon butter or peri-peri sauce	<b>12 for 615</b>
<b>Line Fish 250g</b>	<b>295</b>

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## SIDES

<b>Sides</b>	<b>65</b>	<b>Sauces</b>	<b>55</b>
Rustic Fries		Mushroom Cream	
Skinny Fries		Peppercorn	
Sweet Potato Fries		Beef Jus <b>A</b>	
Seasonal Veg		Gorgonzola Cream	
Greek Salad		Caper Beurre Blanc <b>A</b>	
Basmati Rice			
Mash Potatoes			

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## CURRIES

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All curries served with ethnic accompaniments of basmati rice, roti, tomato & onion salsa and poppadum.

<b>Seafood Curry</b>	<b>340</b>
Prawns, mussels, line fish, calamari all smothered in an authentic tomato Cape sweet & sour ragout	
<b>Local Malay Curry</b>	<b>305</b>
Chicken breast cooked in an authentic local Malay ragout	
<b>Lamb Curry</b>	<b>338</b>
Lamb cooked in a spicy tomato ragout	
<b>Green Thai Vegetable Curry</b> <span>V</span>	<b>295</b>
Cooked in a creamy coconut sauce	


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## CHEF SPECIALITIES

<b>Spicy Sesame Seared Tuna</b>	<b>330</b>
Wilted kale, sesame arancini, ginger aioli, ponzu	
<b>Creamy Garlic &amp; White Wine Mussel Pot</b> <span>A</span>	<b>245</b>
Black mussels in a garlic white wine sauce, onion & corn bread	
<b>BBQ Tofu Vegan Bowl</b> <span>V</span>	<b>225</b>
BBQ & soya grilled tofu, avocado, roast baby vegetables, spring onion sesame rice	
<b>Dukkah Roasted Eggplant</b> <span>V</span> <span>N</span>	<b>195</b>
Dukkah spiced eggplant, teriyaki glaze, carrots, cauliflower, tomato, lemongrass and coconut purée	
<b>Baked Cauliflower</b> <span>V</span>	<b>185</b>
Cauliflower purée, pickled baby vegetables and butternut purée	
<b>Lamb Shank</b> <span>A</span>	<b>345</b>
Slow roasted lamb shank, pearl onions, herb baby potatoes, roasted root vegetables	

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## MEDLEYS

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- Pair our Cape Malay Spiced Butternut Soup** **G** **178**  
with a double shot of Glenmorangie Lasanta 12-Year-Old Single Malt Whisky
- Pair our T-Bone 500g (21 days aged free range)** **465**  
with a double shot of Gentleman Jack Tennessee Whiskey®
- Pair our Hazelnut & Brown Butter Tart** **N G** **176**  
with a double shot of Meukow VS
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## DESSERTS

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- Cheese Board** **N** **270**  
Selection of 5 local cheeses, olive tapenade, tomato chilli jam, preserved fig, sour dough breads, cheese straws, lavash
- Hazelnut & Brown Butter Tart** **N G** **116**  
Caramelised pear & vanilla buttermilk ice cream
- Crème Brûlée Cream Puffs** **G** **110**  
Oat crumble, honeycomb ice cream, vanilla crème, gold leaf
- Vegan Lattice Apple Pie** **V N A** **115**  
Gluhwein gel, spiced ganache, coconut mousse, caramelised apples and pecans
- Baked Cheesecake** **G** **135**  
Ginger crumble with a pineapple and orange vanilla compote, naartjie ice cream
- Cape Fig Pudding** **N G** **128**  
Toffee sauce, fig and walnut crumble, espresso ice cream

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