

///	TAPPAS	
	Buffalo Wings	16
	seven spice buffalo wings finished in a pan with sweet chilli sauce	
	Beef Teriyaki Noodle	18
	strips of beef pan fried with julienne vegetables, egg noodles and teriyaki sauce	
	Nasi Goreng	18
	indonesian style savoury rice with baby shrimp and fried chicken	
	Chicken Satay	16
	grilled mini chicken skewers with spicy peanut sauce	
	Wontons	18
	three crispy wontons with asian spiced chicken and shrimp filling	
	Spicy Tuna spring Roll	15
	fresh tuna and seven spice with sweet chilli sauce	
///	STARTERS	
	Seasonal Soup	40
	ask the waiter about today's special	
	Fish Cakes	46
	on a bed of wild rocket, japanese aioli & plum dressing	
	Saldhana Bay Mussels	50
	in a white wine, lemongrass & green coconut curry	
	Spring Rolls of Duck	57
	roasted and shredded duck breast with coriander, red cabbage, rice noodles and sesame seeds. with sweet chilli sauce	
	Oysters	
	single	15
	six	75
	twelve	150
///	SALADS	
	Green Salad	40
	Poached Pear & Gorgonzola Salad	48
	red wine poached pears, creamy gorgonzola & walnuts	
	Chicken Caesar Salad	55
	with roasted croutons, crisp bacon, fresh anchovies & grilled chicken breast	

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/// SEAFOOD

Fish Cakes	72
on a bed of wild rocket, japanese aioli & plum dressing	
Steamed Local Mussels	75
in a white wine, lemongrass & green coconut curry	
Patagonian Calamari Tubes	89
sautéed with garlic, lime and herbs on a bed of wild rocket and fried rice, with garlic and lemon sauce	
Line Fish	95
grilled line fish on a bed of wilted spinach and baby herb roasted potatoes, with garlic and lemon sauce	
Tank Mini Seafood Platter	99
baby calamari tubes, creamy mussels, lemon grilled prawns with a delicate portion of line fish and harissa dipping sauce	
The Tank Half Kilo	99
Prawns, prawns, prawns!	
Norwegian Salmon	140
sesame seed crusted norwegian salmon on a bed of asian noodles, with a coriander salsa	
Crayfish	250
butter-fried & grilled or thermidore	
Seafood Platter	SQ
a combination of the above with savoury rice, mash, roast potatoes or chips	

/// MEAT & POULTRY

Flame grilled Spring chicken	89
butter-fried and grilled to perfection with warm crushed potato salad	
250g Aged Sirloin	105
flame grilled, served on a bed of seasonal vegetables and wilted spinach, with a creamy green peppercorn and brandy sauce. served with fries	
200g Prime Beef Fillet	130
rolled in rock salt, cracked pepper and thyme on a bed of sauté roast potatoes and baby vegetables, with a beef jus and red wine syrup	
Ostrich fillet	140
with leek and potato rosti, baby roasted carrots, beetroot jus and chargrilled pineapple compote	

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Venison	170
loin of venison, char-grilled with a herbed mash, pan-fried goose berries, baby vegetables a light jus and a wholegrain mustard béarnaise	
Lamb shank	110
braised and finished in the oven with a light jus and herb oil, served with creamy mash potatoes, seasonal jus and a rich beef jus	
500g T-Bone Steak	120
on garlic roast baby potatoes, vegetables and topped with a rich onion relish	

/// PASTA

Butternut and Sage Ravioli	70
butternut and sage filled parcel, toasted pine nuts, sage leaves, rocket, crème fraiche and spicy tomato jam.	
Roasted Chicken Fettuccini	65
strips of succulent chicken breasts and mushrooms in a creamy white wine, basis and parmesan sauce, on a bed of spinach fettuccini	
Open Spanish Paella	89
spanish classic of rice, red onions, peppers, fresh herbs and a selection of mussels, prawns, calamari and linefish	

/// DESSERTS

Chocolate Brownies	42
dark chocolate and walnut brownies, served warm with either double whipped cream or vanilla pod ice cream	
Ice Cream and Chocolate Sauce	36
vanilla pod ice cream with a chocolate and mint sauce and a sweet philo wafer	
Pear and Almond Tart	42
sliced and served with a blue berry compote and sweetened orange and mint double cream	
New York Baked Cheese Cake	42
with strawberry coulis and garnished with almond flakes	
Crème Brulee	42
flavour of the day, with short bread biscuit	
Lemon Tart	42
caramelised in a short crust pastry, with chocolate strawberries and sweet cream cheese.	
Cheese Platter	65
a selection of gourmet farm cheese, red onion relish and crackers with messcelon leaf garnish	

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