

Starters

Salmon Carpaccio

Thinly sliced Norwegian salmon served with a honey, kewpie mayo and soy reduction and caviar

Black Mussels

Fresh black mussels steamed in Jack's secret seafood sauce

Falklands Skewer

Tubes of calamari stuffed with prawns and shallots

Char-grilled Halloumi

Goat's milk cheese done the Cypriot way

Grilled Calamari

Falkland island calamari tubes grilled to perfection

Sushi

California Rolls (4), Roses (3)

Greek Salad

Feta and olives served on a bed of fresh greens

Chicken Souvlaki

Chicken skewers grilled with fresh lemon juice and black pepper

Set Menu Three

Your choice of starters, mains and desserts

Mains

Sesame Crusted Tuna

220g fillet of tuna dusted in sesame seeds and served with a sweet soy and ginger dressing

Catch of the Day

280g fresh line fish grilled to perfection

Grilled Calamari

Falkland island calamari tubes grilled to perfection

Flamed-grilled Queen prawns

8 Queen prawns flame grilled served on a bed of basmati

Sushi

Salmon Roses (3), Tuna Fashion Sandwich (4), Tuna Sashimi (2), Salmon Maki (4)

Fillet Steak

250g rump grilled to your liking served with a choice of sauce

Pacific Rim Curry

Plump prawns, fresh fish and seasonal veg served in a medium spiced curry. With basmati rice and a poppadum.

Sailors Platter

Fillet of hake, calamari tubes and 4 medium prawns

..... R329

ADD
*Welcome
Drink*
R30 PER
GUEST

Desserts

Jacks Death by brownie

Deep-fried chocolate brownie served with dried chilli, salt and ice cream

Affogato

Vanilla ice cream served with a shot of amaretto and an espresso

Dom Pedro

Your choice of whiskey, Kahlua or Frangelico

