

Sushi Menu

Maki rolls (6 pieces)

Salmon	50
Tuna	50
Avocado	40
Prawn	50

Nigiri (2 pieces)

Salmon	50
Tuna	50
Prawn	50

Hand Roll

Crab	40
Salmon	50
Tuna	50
Prawn	50

California Rolls (4 pieces)

Salmon	60
Tuna	60
Crab	50
Prawn	60
Tempura Prawn	65

Sandwich (4 pieces)

Crab	50
Salmon and Avocado	60
Prawn and Avocado	60
Crayfish	90

Sashimi (5 pieces)

Salmon	60
Tuna	60
Seared Tuna	65

Salmon Roses (4 pieces) 60

Tuna Roses (4 pieces) 60

Sushi Salad 99
Tuna, Salmon, Prawns, Crab Sticks, Cucumber, Lettuce and Mayonnaise

Beach Club Gold Platter (16 pieces) 99

- 2 x Salmon Roses
- 4 x Salmon California Roll
- 4 x Avocado Maki
- 2 x Tuna Sashimi
- 2 x Salmon Sashimi
- 2 x Prawn Nigiri

Beach Club Platinum Platter (28 pieces) 149

- 2 x Salmon Roses
- 2 x Tuna Roses
- 8 x Salmon California
- 6 x Avocado Maki
- 3 x Salmon Sashimi
- 3 x Tuna Sashimi
- 4 x Prawn Nigiri



Appetizers

Calamari	69
Tempura Fried or Grilled Tubes with a Garlic and Chilli Cream	
V Crumbed Camembert	59
Sprinkled with Black Pepper, set on a Red Berry Coulis	
Venison Carpaccio	59
Topped with Rocket and Grated Parmesan Splashed with a Berry Vinaigrette	
Chicken Livers	59
Simmered in a Homemade Peri-Peri Sauce with a Hint of Cream	
OR	
In a Pancake with Pepper and Parmesan Sauce	
Salmon Tartare	69
Delectable Combination of Smoked Salmon Trout, and Fresh Norwegian Salmon Drizzled with Balsamic Glaze	
Prawn Tempura	79
In Crispy Batter Served with Sweet Chilli Sauce and Garlic Mayonnaise	

Pasta

V Spinach Spatzle	79
Traditional Spinach Infused Pasta Dumplings with Roasted Vegetables and Pommery Sauce	
Spaghetti Bolognese	89
with Lightly Spiced Lamb Mince	
Pollo Pasta	89
Chicken Breast tossed in a Herb, Chilli Cream with Mushrooms	
Linguini con Carne	129
Strips of Beef Fillet in Brandy Cream Sauce with Mushrooms and Red Pepper	
Fruiti de Mare	149
Tomato Basil Sauce, Prawns, Calamari, Mussels and Line Fish	



From the Garden

CHOOSE A SALAD

The Pepper Beach Signature Salad	149
Roast Crayfish and Prawns Tossed in Jalapeños and Pepperdews, Drizzled with Orange Juice Mayo on a Bed of Assorted Greens	
V French Salad	40
Simple Salad of Lettuce, Tomato and Cucumber, Topped with Assorted Peppers and Onions	
V Roast Vegetable Salad	49
Delectable Selection of Grilled, Roasted and Tempura Vegetables Drizzled with a Balsamic Glaze	
Caesar Salad	59
Crisp Cos Lettuce Tossed in Traditional Caesar Dressing Served with Croutons and Parmesan Shaving	
V Greek Salad	49
Garden Greens, Olives, Spring Onion, Feta Cheese, Creamy Herb Dressing	

CHOOSE THE TOPPING

Red Pepper Chicken Fillet	25
Black Pepper and Coriander Prawn	25
Seared Tuna Teriyaki with Sesame Seed Crust	25

Chicken Dishes

Chicken Roulade	99
Sundried Tomatoes, Mushrooms and Feta Stuffed, Flambéed with Herbs and Vegetables Splashed with Pomodoro Sauce	
Chicken Schnitzel	99
Crumbed and Fried with Chips Sided with Pommery Mustard Sauce	
Whole Baby Chicken	129
Traditionally Flame Grilled with a Splash of Peri-Peri Served with Chips	



From the Butcher

CHOOSE A STEAK

Please note that all our beef is prime aged, super grade beef and flame grilled

Beef Sirloin	119
Beef Fillet	149
Lamb Cutlets	149
Ostrich Medallions	149

CHOOSE THE STYLE

Honey Glazed, set with Mustard Mash and Baby Carrots with a Red Wine Jus	29
Rubbed in Black Pepper and Coarse Salt, set with Wasabi Mash with a Balsamic Glaze	29
Served with Chilli Mash, Onion Marmalade and Vegetables with a Béarnaise Sauce	29
Served with a Potato Rosti, set with Braised Shallots and Vegetables, with a Pommery Mustard Sauce	29
Served with a Potato Rosti and Creamed Spinach with a Peppercorn Sauce	29



From the Sea

Hake	89
Grilled OR Cider Battered	
Served with Hand Cut Chips and Remoulade	
Line Fish of the Day	129
Moroccan Spiced set with Chilli Mash,	
Topped with a Red Pepper and Onion Salsa	
Norwegian Salmon	149
Fresh Nori and Herb Crust on a Bed of Tempura Baby Spinach and	
Wasabi Mash, Drizzled with Teriyaki	
Baby Kingklip	139
Grilled in a Lemon and Ginger Sauce, served with Savoury Rice	
Calamari	119
Grilled with a Garlic and Chilli Cream and Served with Savoury Rice	
Paella	129
Selection of Fresh Seafood Tossed in Savoury Rice	
Crayfish	299
Grilled and Served with Lemon, Garlic, Peri-Peri and Savoury Rice	
Shellfish (Platter for 1)	349
1 x Crayfish	
1 x Giant Tiger Prawn	
3 x King Prawns	
6 x Mussels	
with Lemon, Garlic, Peri-Peri and Savoury Rice	
Pepper Club Grandé (Platter for 2)	899
2 x Crayfish	
4 x Giant Tiger Prawns	
8 x King Tiger Prawns	
12 x Mussels	
1 x Linefish and Calamari	
Served With Savoury Rice, Lemon Butter,	
Garlic Butter And Peri Peri Sauce	



Easy Meals

CHOOSE A BURGER

All our burgers are served with hand cut chips, and our burger rolls are baked on the premises, and garnished with lettuce, tomato, onion and gherkin

Gourmet Beef Burger 79

Gourmet Lamb Burger 79

Gourmet Chicken Burger 79

GOURMET SANDWICHES

Choose from a selection of fillings

Roast Chicken and Mayonnaise 79

Smoked Salmon and Cream Cheese 89

Teriyaki and Sesame Tuna 89

Fillet Prego 99

Snack Platters

We have a variety of snack items such as spring rolls, samosas, chicken skewers, prawn skewers, ostrich or beef sosates and lots more. Ask us about developing your own, unique basket or platter.



Dessert

GUILT FREE SELECTION

Cheese Cake	59
Sugar Free Cheese Cake with Blueberry Compote and Sugar Free Blueberry Ice Cream	
Sorbet Selection	39
Sugar Free Sorbets with Tuile Biscuit and Grilled Pineapple	
Fresh Fruit Selection	39
Platter of Fresh, Seasonal Fruit with a Passion Fruit Coulis	

INDULGENT SELECTION

Crème Brûlée	49
Vanilla Custard with a Caramelised Sugar Topping	
Chocolate Fondant	59
Rich Belgian Chocolate with Minted Cream	
Austrian Apple Strudel & Ice Cream	49
Marinated Sliced Apples, Raisins and Cinnamon Baked in Puff Pastry	
Malva Pudding	49
Traditional Toffee Pudding Surrounded with Crème Anglaise and Vanilla Ice Cream	
Duo Of Chocolate Mousse	59
Only Lindt Chocolate for this Mousse	
Cheese Platter	69
Selection of South Africa's Finest Cheeses with Fig Preserve and Assorted Biscuits	

