



TOBAGO'S
RESTAURANT, BAR
AND TERRACE

MENU



SALADS

Cobb Salad P GF

Chicken, cherry tomato, charred corn, coppa ham, avocado, egg, house dressing

Curried Chick Pea Quinoa Buddha Bowl V GF

Maple roasted butternut, pickled baby beets, toasted pumpkin seeds, spiced paaper bite crunch

Add Panko Fried Chicken Liver

Caesar Salad

Cos lettuce, anchovy, egg, croutons, pecorino, Caesar dressing

Add Chicken

Seared Tuna Salad GF

Baby herb and spekboom salad, green beans, edamame, confit tomato, fried potato, soy egg, ponzu dressing

LIGHT MEALS

Served with fries or side salad.

Classic Toasties

On fresh or toasted sourdough, wholewheat or homemade seeded loaf N

Herb Roasted Chicken Mayonnaise

Smoky Bacon and Cheese P

Double Cheese and Tomato V

Tuna Saladini

Club Sandwich P

Avocado, chicken mayonnaise, bacon, egg, tomato, cheese

“French Dip” Quesadilla

Pulled beef, cumin Boerenkaas, pickled jalapeño, tobacco onions, chipotle jus

Vegan “Bánh Mi” V

Edamame bean spread, marinated vegetables, avocado, teriyaki glazed tofu, scallion coriander salad

Grilled Chicken Burger

Cabbage slaw, mature cheddar, jalapeño sauce, crisp onions on a toasted brioche bun

Smokey Beef Burger P

Chargrilled beef burger, smoked BBQ glaze, dill cucumber, mature cheddar, maple bacon candy on a toasted brioche bun

P Pork GF Gluten-Free V Vegetarian V Vegan N Nuts A Alcohol

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STARTERS

Roast Butternut Soup V N

Lightly curried with coconut cream, coriander gremolata and dukkah spiced fritters

French Onion Velouté V

Onion beignet, truffle essence, parmesan garlic pretzel toast

Chili Beef Tortilla Soup

Avocado, crème fraîche, tortilla chips

Calamari “Gremolata”

Grilled or fried, garlic aioli, Vietnamese pickle, sweet potato fries

Crispy Buffalo Wings

Tossed in our signature hot sauce, skinny fries, ranch dip

Fried Avocado Taco V

Burnt pineapple and corn salsa, vegan mole mayonnaise, coriander

PASTA

*Gluten-Free pasta available on request with all pasta dishes.

Spaghetti Bolognese A

Slow braised beef in a rich meat sauce, pecorino

Prawn and Chorizo Risotto P A

Carbonara cream, pecorino, gremolata

Pasta Pomodoro V GF

Vegan or gluten free pasta, tomato passata, fresh basil, vegan cheese

Add Smoked Salmon

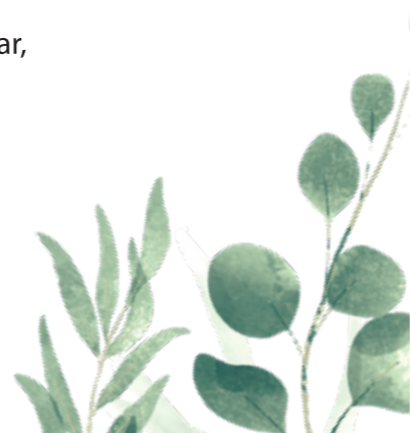
Fettuccini Alfredo V

Kale, mushroom, confit tomato pecorino

Add Chicken

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TOBAGO'S SHARING PLATTERS

Seaside Barbeque

Chargrilled prawns, line fish, calamari steak, garlic mussel pot, salt & pepper fried squid, garlic bread, lemon butter and chilli crisp. Served with Spanish rice or rustic fries

"Shisa Nyama" P

Buffalo wings, beef sosaties, pork ribs, lamb dhanias sausage, homemade chakalaka served with rustic fries

Tagliere Misto P

Coppa ham, salami, springbok bresaola, beef pastrami, camembert, mature cheddar and Boerenkaas. Served with homemade piccalilli, marinated olives, preserved figs, sourdough rye and crackers

FLAME GRILLS

Served with a choice of side salad, market vegetables or rustic fries

Beef Fillet 250g

T-Bone 500g (21 days aged free range)

Beef Sirloin 300g

Rib-Eye 300g

Line Fish 200g,

Served with lemon butter sauce

Grilled Prawns

*Available in 6 or 12 portion

Served with your choice of lemon butter or signature hot sauce

SIDES

Sides

Rustic Fries
Skinny Fries
Sweet Potato Fries
Market Vegetables
Greek Salad
Basmati Rice
Mash Potatoes

Sauces

Mushroom Cream
Peppercorn
Beef Jus A
Jalapeño Cheese Sauce
Lemon Garlic Butter

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CHEF SPECIALITIES

Malay Chicken Curry

Tofu Coconut Curry V

Cooked in an authentic local Malay ragout and served with steamed basmati rice, papadam, roti and sambal.

Curried Lamb "Potjie" N

Peanut butter greens served with steamed basmati rice and chapati

Bangers and Mash A

Lamb dhanias sausage, whipped potato mash, minted peas, tomato confit, fire grilled onion, rosemary jus

Pan Fried Kingklip GF A

Chive buttered potato, bok choy, butterscotch carrots, mussel and milk stout velouté

Roast Petit Poussin GF

Confit garlic, sauté potato, corn ribs, chicken jus

Vegan BBQ Tofu Bowl V GF N

Forbidden black rice, avocado, roast baby vegetables, Vietnamese pickle, spiced nori cracker, sesame seeds

DESSERTS

Signature Baked Cheese Cake A N

Earl Grey and lavender syrup, honey comb, fruit 'Sangria'

White Chocolate "Marquis" N

*10 minutes cooking time

Dark chocolate fondant, white chocolate centre, caramel yogurt gelato, Maldon salt, citrus candy, feuillentine

Van Der Hum, Pear and Ginger Upside Down Cake N

Crème anglaise, citrus curd, meringue and praline crunch

Red Espresso and Almond Milk Pannacotta V

Dutch "stroop waffle"

Vegan Red Velvet Chocolate Brownie V N

Pumpkin pie mousse, beetroot berry gel, citrus candy

Classic Vanilla Bean Crème Brûlée

Coconut sugar cookie

Cheese Board N

Local artisan cheeses, olive tapenade, tomato chili jam, preserved fig, sourdough bread, cheese straws, lavash

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