# TOBAGO'S

RESTAURANT, BAR AND TERRACE

# MENU



# **SALADS**

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

# **SANDWICHES & WRAPS**

All sandwiches and wraps served with fries or side salad.

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

















# **BURGERS**

Grilled Chicken Burger	195
Traditional garnish, jalapeño sauce, matured cheddar, crisp onions, toasted brioche bun with rustic fries	
<b>The Smokey Beef Burger</b>	230
Vegan Burger ♥ Plant based patty, vegan mozzarella, roast garlic aioli, toasted beetroot sesame bun with sweet potato fries	215
STARTERS & SOUPS	
<b>Oysters Natural</b> Served with tabasco, lemon & black pepper	195
<b>Seared Tuna</b> Japanese mayonnaise, toasted sesame, cucumber & edamame beans	205
<b>Calamari</b> Spicy calamari strips, mayonnaise, skinny fries	195
Cape Malay Spiced Butternut Soup   Hot cross bun croutons, candied pumpkin seeds	118
Hearty Beef and Chilli Soup Winter vegetables	130
Creamy Mushroom Soup Mushroom elements, white truffle oil	130
<b>Beef Short Rib Sausage</b> Rosemary and mushroom purée, pickled onion, mushroom	180
Cumin Coriander Chicken Breast  Butter chicken sauce, curried mayonnaise, lentil salsa, cashew nut crumble	185



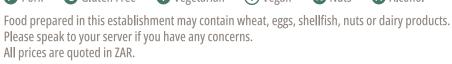














# **PASTAS**

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

# **SHARING PLATTERS FOR 2**

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















#### **FLAME GRILLS**

Served with a choice of side salad or vegetables or fries

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

# **SIDES**

Sides 65 Sauces 55 **Rustic Fries** Mushroom Cream **Skinny Fries** Peppercorn **Sweet Potato Fries** Beef Jus (A) Seasonal Veg Gorgonzola Cream **Greek Salad** Caper Beurre Blanc Basmati Rice **Mash Potatoes** 



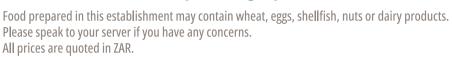














# **CURRIES**

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

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

# **CHEF SPECIALITIES**

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

















# **MEDLEYS**

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

# **DESSERTS**

<b>Cheese Board</b> Selection of 5 local cheeses, olive tapenade, tomato chilli jam, preserved fig, sour dough breads, cheese straws, lavash	270
Hazelnut & Brown Butter Tart	116
<b>Crème Brûlée Cream Puffs</b>	110
<b>Vegan Lattice Apple Pie</b> ① <b>① △</b> Gluhwein gel, spiced ganache, coconut mousse, caramelised apples and pecans	115
Baked Cheesecake	135
Cape Fig Pudding	128















