

COCKTAILS

BESPOKE MOJITO <i>Havana Club Añejo 3 años</i>	60	FROZEN STRAWBERRY DAIQUIRI <i>Havana Club Añejo 3 años</i>	57
STRAWBERRY OR APRICOT MOJITO <i>Havana Club Añejo 3 años</i>	60	FROZEN VANILLA PINA COLADA <i>Havana Club Añejo 3 años</i>	57
MARGARITA <i>100% Agave tequila</i>	58	TAME MOJITO <i>Mojito mint & fresh lime</i>	45
CLASSIC MARTINI <i>Bombay Sapphire®</i>	62	VIRGIN PINA COLADA <i>Fresh pineapple & coconut</i>	45
COSMOPOLITAN <i>Absolut Vodka</i>	55	VIRGIN STRAWBERRY DAIQUIRI <i>Strawberry puree</i>	45
STRAWBERRY PIMMS CUP <i>Pimm's No. 1</i>	55		
WHISKEY NUT SOUR <i>Black Bottle</i>	65		
MANGO BASIL JULEP <i>Black Bottle</i>	68		



SOFT DRINKS

COKE, LEMONADE, GINGER ALE, TONIC WATER, DRY LEMON	16	ICED TEA <i>Peach/Lemon</i>	28
STILL OR SPARKLING WATER <i>250ml/750ml</i>	16/35	TIZERS <i>Appletizer/Grapetizer</i>	25

PLEASE ASK ONE OF OUR
WAITERS FOR OUR FULL RANGE OF
HOT AND COLD BEVERAGES.

LIVE BAIT

Est. 1999

SEAFOOD GRILL & SUSHI BAR

STARTERS

OYSTERS EACH 20

SOUP OF THE DAY SQ

LIVE BAIT SALAD 75

Rocket, crispy bacon bella rosa tomatoes and fresh peas tossed in a wholegrain mustard and sherry vinaigrette with parmesan shavings, garlic-rubbed croutons and avocado. Topped with a soft boiled egg.

GREEK SALAD 69

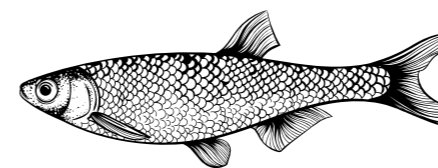
Bella rosa tomatoes, cucumber, green peppers and red onions tossed in dill and cucumber dressing. Served with black olives, caper berries and feta.

FISH TARTARE 80

PRAWN COCKTAIL 90

Steamed prawns, avocado & spring onion served with a Marie Rose sauce.

SUSHI BAR



CALIFORNIA ROLLS (8 PCS)

Salmon, Tuna, Prawn 65
Linefish 58

SALMON ROSES (6 PCS) 78

RAINBOW ROLLS

Salmon or Tuna 78

MAKI ROLLS FISH (6 PCS)

Salmon, Tuna, Prawn 48
Linefish 45
Avocado or Cucumber 42

TENAKA (HANDROLL)

Salmon, Tuna, Prawn 55
Linefish 45

SUSHI SALAD

Salmon, Tuna, Prawn, Linefish 88

SASHIMI EACH

20

NIGIRI EACH

22

TOJO (15 PCS)

165

4 Rainbow Rolls
3 Maki (Tuna or Linefish)
4 Salmon California Rolls
2 Nigiri (Tuna or Linefish)
2 Salmon Nigiri

Tojo Salmon only 195

LIVE BAIT PLATTER (28 PCS)

320

6 Sashimi (Tuna, Salmon and Linefish)
4 Rainbow Rolls (Tuna or Linefish)
6 Maki
4 California Rolls (Tuna or Linefish)
2 Prawn Nigiri
6 Salmon Sandwiches

Live Bait Platter Salmon only 340

(subject to availability)



KALK BAY

Beneath Harbour House Restaurant
021 788 4133 / 021 788 5755
kalkbay@harbourhouse.co.za

Follow us on



www.livebait.co.za

MUIZENBERG

70 Beach Road, Muizenberg
021 788 2705
muizenberg@livebait.co.za

MAINS

FRESH BLACK WEST COAST MUSSEL 80/120

Steamed with white wine, thyme, garlic and cream and served with fresh ciabatta.

DEEP FRIED CALAMARI 75/130

Flash fried Falkland's calamari in a tumeric flour served with green mayonnaise, lemon wedges and fresh rocket.

PAN FRIED SMOKED PAPRIKA CALAMARI 85/135

Pan fried with garlic, chilli, black olives, bella rosa tomatoes, capers, lemon juice and served with savoury rice.

FRESH LINE FISH 145

See daily specials board for our latest catches and serving suggestions.

KIDDIES HAKE & CHIPS 69

Served with green mayonnaise, summer salad and chips.

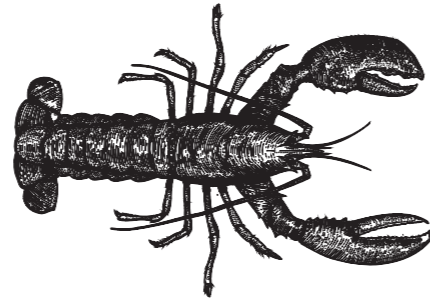
HAKE & CHIPS 90

Served with green mayonnaise, summer salad and chips.

GRILLED PRAWNS 120/180

Tossed in olive oil with garlic, chilli and lemon zest and served with garlic mayonnaise and savoury rice.

CRAYFISH SQ



SEAFOOD SELECTION SQ

SEAFOOD PASTA 115

Linguini with small prawns, mussels, calamari, line fish, fresh rocket and parmesan, in a garlic and white wine sauce.

GREEN LINGUINI 95

Linguini tossed in basil pesto and parmesan with fine green beans, capers and baby potatoes.

STEAK, EGG & CHIPS 150

Sirloin steak grilled to perfection and served with a soft fried egg and pommes frites.

DESSERTS

DARK CHOCOLATE TARTE 60

Soft, rich dark chocolate dessert, served with vanilla ice cream, caramel popcorn and chocolate brownie crumbs.

CRÈME BRÛLÉE 50

TRIO OF SORBET 50

Served on pineapple carpaccio with chilli, lime syrup.

TRADITIONAL MALVA PUDDING 50

Served with crème anglaise and ice cream or cream.

VANILLA ICE CREAM 40

Served with hot chocolate sauce.

NEW YORK - STYLE BAKED CHEESE CAKE 60

With a berry compote and caramel ice cream.

DRINKS MENU

WINES

HAMPTON & CO.

Sauvignon Blanc 29/115
Merlot 35/125

BUBBLES

Steenberg Sparkling 245
Spier Secret Sparkling 47/185

SAUVIGNON BLANC

Spier Signature Sauvignon Blanc 33/130
Noble Nomad He Slept Beneath The Stars 35/140
Journeys End Weather Station Sauvignon 158

UNWOODED CHARDONNAY

Warwick First Lady 195

CHARDONNAY

Journeys End Haystack 40/160

CHENIN

Spier Chenin 27/108
Remhoogte Chenin 150

OFF DRY

Zevenwacht 7even Bouquet 112

WHITE BLENDS

Buitenverwachting Buiten Blanc 135
Saronsberg Provenance Earth in Motion 40/130

CHARDONNAY / PINOT NOIR

Haute Cabrière Chardonnay / Pinot Noir 210

ROSE

Zevenwacht 7even 28/112
Doran Rosie D 140
Noble Nomad He Was My Lover 35/145

PINOT NOIR

La Vierge The Affair 70/275

MERLOT

Ernst Gouws & Co Merlot 190
Holden Manz Merlot 42/168

PINOTAGE

Ernst Gouws & Co Pinotage 40/161

SHIRAZ

Paardenkloof Ecology Shiraz 45/180
Saronsberg Provenance 220

CABERNET SAUVIGNON

Spier Signature 38/150
Holden Manz Cabernet Sauvignon 168

RED BLEND

Zevenwacht 7even 28/112
Thelema Mountain Red 154
Noble Nomad He Stole My Horse 40/160

1692
Spier