
Arniston Bay, with hues of its aquamarine ocean, white sandy beaches and crisp clear skies, welcomes you to the Arniston Spa Hotel.

This is a place where you can relax, explore the surrounding area, savour excellent cuisine & rejuvenate yourself.

Blessed with an abundance of sea life, the hotel promises delicious oysters from nearby shores and the freshest fish from the local fishing boats. Our sophisticated menu blends traditional South African cuisine with modern innovations from our chefs.

We wish you a pleasant & memorable evening

GOOD SERVICE. GOOD FOOD. GOOD COMPANY

STARTERS

Fresh Wild Oysters	R 27ea
Served on crushed ice with fresh lemon wedges and homemade whole wheat bread	
Soup of the Day	R 50
A daily variation, please ask your waitron	
Caramelized Apple and Fig Nut Salad	R 70
Apple, roasted in coconut and caramelized with honey. Served on baby spinach and preserved figs.	
Black Mussels	R 70
Simmered to perfection in a white wine and garlic-cream sauce	
Pea Soup with grilled Prawns	R 75
Dazzling pea soup, served with flame grilled prawns and drizzled with crème fraiche	
Roasted Beetroot and Orange Salad	R 60
Oven-roasted beets, served with orange-and-minted greens, mozzarella cheese and sumac dressing	
Sashimi Pizza	R 105
Toasted tortilla wrap, topped with thinly sliced Norwegian salmon and drizzled with a truffle-ponzu dressing	
Lightly Smoked Mackerel	R 85
Grilled and served on roasted beets and complimented with horseradish cream	
Apple and Brie Tart	R 70
Oven-baked apple, onion and brie tart, served with tomato-chilli jam	
Duck Ramen	R 85
Smoked duck and mushroom ramen, served with a miso-lemongrass broth	
Springbok Carpaccio	R 85
Lightly smoked Springbok fillet, served with marinated string beans and parmesan shavings	
Prawn and Abalone Dim Sum	R185
Minced abalone and prawn, wrapped in wonton pastry, served with bamboo and soy dipping sauce	

MAIN COURSE

- Beef Pesto** R 205
Beef fillet marinated in tamari soy, char grilled, topped with basil-mint pesto, served on a kale, courgette and beetroot salad
- Sirloin Steak with Goat's Cheese** R 185
Sirloin steak flame-grilled to your liking and served on rosti potatoes, topped with goat's cheese, apple and onion-tomato marmalade and stir-fried vegetables
- Lamb Stew** R 175
Lamb cubes sautéed in aromatic spices and slow cooked with pumpkin and lentils. Served with couscous and vegetables
- Ostrich Fillet** R 175
Grilled ostrich fillet served on roasted garlic mashed potatoes, ginger-gooseberry sauce and stir-fried vegetables
- Shirley's home-cooked Oxtail** R 160
Overberg Oxtail delicately cooked in red wine with winter vegetables, served with basmati rice
- Slow-cooked Lamb Shanks** R 175
Lamb shank, braised in port wine sauce and served on butterbean mash and stir-fried vegetables
- Grilled Quail** R 140
Char grilled quail, brushed with pomegranate and orange BBQ sauce and quinoa
- Spinach and Cheese stuffed Chicken Breast** R 140
Chicken fillet stuffed with ricotta cheese and spinach, served with steamed basmati rice and olive-tomato ragu
- Alfredo Penne** R 135
Sautéed chicken breast with kale, sundried tomato and wild mushrooms
- Spinach and Feta Panzerotti** R 135
Hand-made half-moon shaped pasta, filled with spinach and feta, served in an arrabiata sauce
- Chickpea and Tofu Curry** R 130
Tofu, aubergine and chickpeas, sautéed in coconut oil, fragrant Indian spices and simmered in coconut cream. Served with steamed rice and vegetables.

SEAFOOD

Grilled Line Fish	R 160
Served with roasted garlic mash, artichoke puree, fine beans and red wine jus	
Harissa Roasted Line Fish	R 175
Served on chickpea couscous, topped with cucumber and mint raita	
Seafood Stew	R 155
Line fish, mussels, prawns and calamari, simmered in vine ripened tomato sauce with smoked paprika. Served with basmati rice and stir-fried vegetables	
Cappelletti Seafood Pasta	R 130
Crab and leek filled pasta rounds served in a mussel, white wine and saffron sauce	
Seafood Platter for Two	R 650
Grilled Vannamei prawns, two portions of fresh line fish, deep fried calamari strips, mussels in garlic and white wine sauce and grilled baby calamari, served with basmati rice and stir-fried vegetables	
ADD: 350g Crayfish	R 360

DESSERTS

Baked Cheesecake	R 75
A classic baked cheesecake served with sour cherry compote and clotted cream	
Date and Walnut Cake	R 60
Individual date and walnut cake, served with orange syrup and cumquat ice cream	
Iced Nougat Parfait	R 65
Classic frozen dessert with toasted almonds, maraschino cherries and white flaked chocolate. Served with warm chocolate tart and berry compote	
Chocolate and Orange Mouse Cake	R 60
Layers of dark chocolate and orange mousse layered between chocolate sponge, served with crème Anglaise and caramelised oranges	
Crème Brûlée	R 55
Classic vanilla crème Brûlée served with rooibos biscotti and fresh fruit compote	
Pavlova	R 55
With green peppercorn mascarpone cream, fresh fruit and fruit coulis	
Arniston Cheese Board	R 105
Local South African cheeses, served with homemade preserves, fresh fruit and biscuits	
