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**A**rniston Bay, with hues of its aquamarine ocean,  
white sandy beaches and crisp clear skies, welcomes you to the  
Aniston 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*



**Halal**



**Vegetarian**



**Gluten**

# STARTERS

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## **Fresh Wild Oysters**



Served on crush ice with fresh lemon wedges and whole wheat bread

**R 30 ea.**

## **Soup of the Day**



A daily variation, please enquire from your waitron

**R 60**

## **Local Black Mussels**



Cooked in creamy garlic sauce

**R 110**

## **Vegan Salad**



Ribbon cucumber sliced avocado, cherry tomato and toasted pumpkin seeds

**R 75**

## **Springbok Carpaccio**

Lightly smoked, with salad leaves grated parmesan and strawberry balsamic

**R 125**

## **Spicy Chickpea Caesar Salad**



Romaine lettuce leaves with sliced avocado, spicy roasted chickpeas, boiled egg with plain yoghurt and parmesan dressing

**R 90**

## **Abalone**



Pan fried, with assorted vegetables salad and light soya dressing

**R 185**

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# SEAFOOD

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## Oven Roasted Line Fish



R 195

Oven baked line fish brushed with chili and lime served with sauteed vegetables, mashed potatoes and coconut lime sauce

## Tuna or Salmon Steak



R 225

Yellow Fin Tuna or Norwegian Salmon, served with horseradish mashed potatoes, sauteed green vegetables and lemon butter sauce

## Seafood Platter for two



R 925

Grilled Vannamei Prawns, 2 portions fresh line fish, deep fried calamari strips, mussels in garlic sauce, grilled baby calamari, served with basmati rice and stir-fried vegetables

**ADD CRAYFISH R 380**

# POULTRY

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## Oven Roasted Quail

R 185

Stuffed with bacon marmalade, on crushed potato, apple pear and bacon

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# MEAT & PASTA

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## Beef Fillet



Grilled to perfection served with rosti potato, spinach topped with garlic mushrooms, crème fraiche

R 325

## Grilled Sirloin Of Beef



Grilled to perfection served with sauteed vegetables and Café De Paris butter

R 220

## Ostrich Fillet

Grilled, served on leek mash potatoes vegetables and ginger gooseberry sauce

R 225

## Arniston Home Cooked Oxtail

Oxtail cooked in red wine and winter vegetables served with Steamed Basmati Rice

R 245

## Coconut Asian Noodles



Sauteed green vegetables served with Asian broth and noodles

R 150

## Slow-cooked lamb shanks

Braised in port served on horseradish mash and stir fry vegetables

R 255

## Tofu Pumpkin Curry



Tofu and pumpkin sauteed in Thai red curry, coconut cream served with basmati rice topped with cashew nuts

R 210

## Salmon Ravioli

Served with fennel and Pernod cream sauce

R 195

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# DESSERT

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## **Belgium Waffels**



**R 85**

Served with sauteed blue berries and cookies and cream ice cream

## **Lemon Cheesecake**



**R 90**

Passion fruit and lemon cheesecake on ginger biscuit base and lemon curd

## **Caramel Tart**



**R 70**

Sweet pastry filled with custard fresh whipped cream and soft caramel served with vanilla ice cream

## **Mississippi Mud Pie**

**R 70**

Rich chocolate brownie base topped with a hazelnut chocolate mousse

## **South African Local Cheese Platter**



**R 210**

Local South African cheeses, served with home-made preserves, fresh fruit, and biscuits

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