



# the SQUARE

## sushi

 indicates spicy

 indicates vegetarian

### **makimono - 6 pieces : filling and rice on the inside and seaweed on the outside** 60

tuna	spicy tuna 	salmon
prawn	crabstick	cucumber & avo 

### **inside out makimono - 8 pieces : filling and seaweed on the inside and rice on the outside** 65

prawn & avo	spicy tuna & avo 	tuna & avo	rainbow roll
salmon & avo	smoked eel & avo	smoked salmon & avo	
prawn, crab stick & avo	pickled radish, avo & cucumber 	spicy prawn & avo 	

### **fashion sandwiches - 4 pieces : layers of rice, seaweed and filling with japanese mayo** 65

salmon, avo & mayo	prawn, avo & mayo	spicy tuna, avo & mayo 	tuna, avo & mayo
salmon, avo & wasabi parcel	pepperdew, avo & mayo 	smoked salmon, avo & mayo	

### **nigiri - 3 pieces : hand-moulded sushi rice with a topping** 50

prawn	bean curd 	tempura prawn	
tuna	salmon	smoked eel	smoked salmon & prawn

### **sashimi - 4 pieces : freshly sliced fish** 55

salmon	tuna	spicy seared tuna 	smoked eel
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### **temaki (hand roll) - 1 piece : seaweed wrapped around rice and filling** 50

salmon & avo	smoked eel & avo	tuna & avo	prawn & avo
spicy tuna & avo 	prawn, crab stick & avo	pickled radish, bean curd & avo 	

## sushi platters

<b>30 piece</b>	270
16 pieces prawn & avo inside out rolls, 6 pieces crab makimono, 4 pieces tuna and avo fashion sandwich, 4 pieces salmon sashimi	
<b>40 piece</b>	360
16 pieces prawn and avo inside out roll, 12 pieces crab makimono, 8 pieces tuna & avo fashion sandwich, 4 pieces salmon sashimi	
<b>50 piece</b>	450
16 pieces prawn & avo inside out rolls, 18 pieces crab makimono, 8 pieces tuna and avo fashion sandwich, 8 pieces salmon sashimi	
<b>60 piece</b>	540
32 pieces prawn & avo inside out rolls, 12 pieces crab makimono, 8 pieces tuna and avo fashion sandwich, 8 pieces salmon sashimi	
<b>70 piece</b>	630
32 pieces prawn & avo inside out rolls, 18 pieces crab makimono, 12 pieces tuna and avo fashion sandwich, 8 pieces salmon sashimi	
<b>80 piece</b>	720
32 pieces prawn & avo inside out rolls, 24 pieces crab makimono, 16 pieces tuna and avo fashion sandwich, 8 pieces salmon sashimi	
<b>90 piece</b>	810
32 pieces prawn & avo inside out rolls, 30 pieces crab makimono, 16 pieces tuna and avo fashion sandwich, 12 pieces salmon sashimi	
<b>100 piece</b>	900
32 pieces prawn & avo inside out rolls, 36 pieces crab makimono, 16 pieces tuna and avo fashion sandwich, 16 pieces salmon sashimi	

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## starters

norwegian salmon and black tiger prawn dim sum with soy dipping sauce	64
teriyaki glazed beef fillet satays with a coriander , tomato and red onion salad, spicy lemon dressing	56
mediterranean seafood soup, rouille and grilled ciabatta	52
grilled klapmuts camembert with roasted beetroot and pine nuts, rocket salad, orange and balsamic dressing 	58
steamed saldahna bay fresh mussels with a white wine, garlic and parsley veloute	55
roasted pumpkin and bacon salad with toasted walnuts, mixed leaves and parsley dressing	52
baked garlic field mushroom with a vegan brown rice salad, lemon juice and extra virgin olive oil 	48
grilled smoked kipper with herb butter, apple and baby leaf salad, horseradish dressing	56
braised karoo lamb ravioli with cannellini beans, minestrone vegetables and basil pesto	58
steamed fresh green asparagus with smoked tomato hollandaise 	56
pan fried prawn caesar salad of cos lettuce, croutons, boiled egg, parmesan and anchovy dressing	64
winter soup- <i>changes daily</i>	40

## mains

grilled 250g chalmar sirloin steak, béarnaise sauce and skinny chips with rosemary garlic salt	110
local fish poached in lemon butter or grilled with boulangere potato and pea puree	110
smoked tomato risotto with extra virgin olive oil, parmesan and pea shoots 	78
oudtshoorn free range ostrich and wild mushroom goulash with herb spetzle	96
battered hake and hand cut chips with tartare sauce and fresh lemon	88
char grilled 200g chalmar beef fillet with gorgonzola and thyme crushed potatoes, spinach and field mushroom sauté, veal jus	130
homemade fettuccine with creamy mushroom pesto and grilled asparagus 	86
braised camdeboo springbok shanks with buttered mash, roast vegetables, apricot and vanilla chutney	98
steamed or grilled norwegian salmon with potato vinaigrette and dill aioli	130
char grilled karoo lamb leg with moroccan spice, winter vegetables and salsa verde	110
panang curry with steamed rice and thai condiments:	
- slow roasted kroon duck 	115
- sweet potato and butternut 	76
pan fried malmesbury calves liver with caramelized onion mash potato, braised cabbage, crispy bacon and veal jus	90
grilled wild atlantic king prawns with steamed rice and sweet chilli butter	165
homemade spaghetti with local fish, saldahna mussels, fresh herbs, extra virgin olive oil and crispy calamari	94
traditional cape malay beef bobotie with steamed rice and sambals 	90

## side orders

hand cut fries | spicy potato wedges | steamed rice | roast pumpkin | rocket and parmesan salad | steamed greens | buttered mash potato

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