

CARGO HOLD  
ON THE PROMENADE



CARGO CLASSICS MENU



ESCARGOT  
GORGONZOLA

Snails prepared in spinach and garlic with a phyllo crust and gorgonzola cheese  
R85.00

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FETA AND  
JELAPENO  
SPRING ROLLS

Stuffed spring rolls served with pico de gallo and coriander yoghurt  
R78.00

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PRAWN TOAST

Prawn meat on a bruschetta with a sesame and coconut crust, served with lime wedges  
R90.00

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SEARED  
NORWEGIAN  
SALMON

Pan seared salmon with soy and pickled ginger, served with pesto mash potato  
R195.00

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CHEF'S  
KINGKLIP

Kingklip wrapped in phyllo pastry with spiced peppers accompanied with lemon zest mash potato and tikka sauce  
R185.00

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THAI  
MUSHROOM  
CURRY

Simmered in red thai chilli paste and coconut milk, with cashew nuts and brinjal, served with basmati rice and curried pickle  
R185.00

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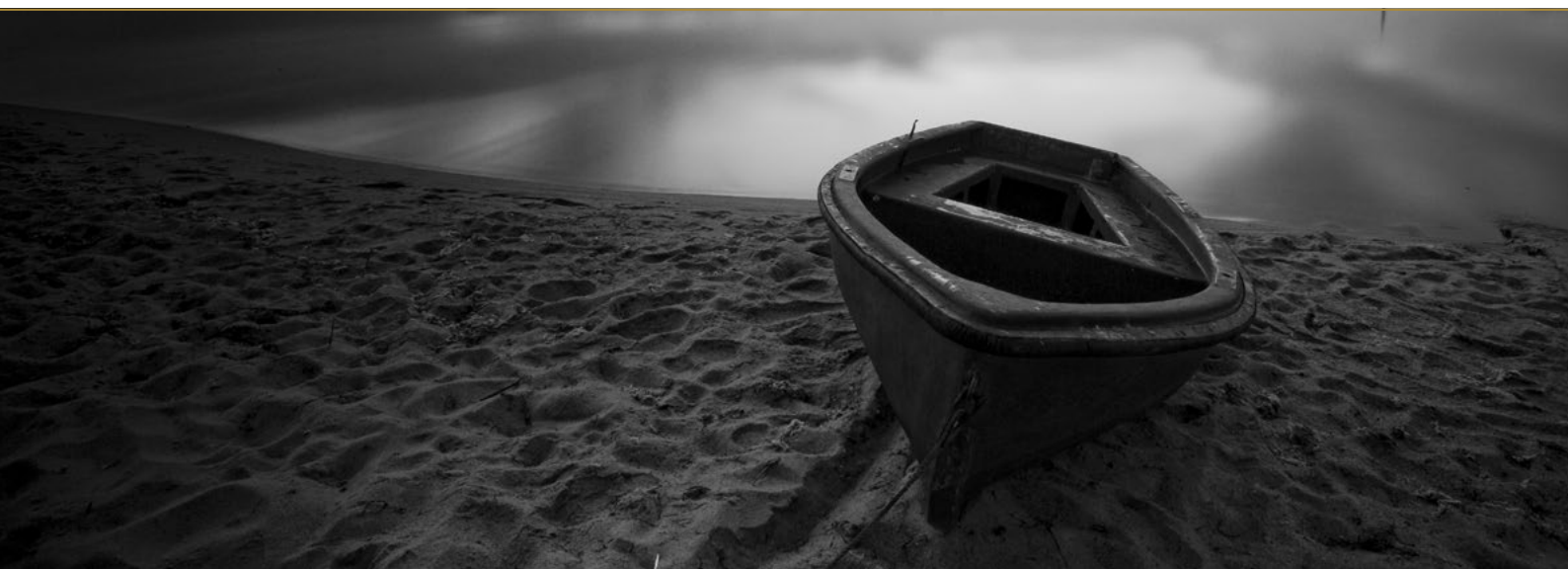
LAMB SHANK

Slow braised in tomato, honey, dijon mustard and squeezed lemon, served with minted creamed potato and seasonal vegetables  
R195.00

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PARMESAN  
CRUSTED  
PORK LOIN

Pan seared served with apple and sage.  
R165.00



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A LA CARTE MENU



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## MENU

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Ingredients used are subject to change based on quality and availability.  
No substitutions or sharing of main meals.  
Our Corkage Fee is R 75.00 per bottle. If you wish to bring your own cake, a charge of R48 per person will be applied to the total bill.

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## RESERVATIONS

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Tank Tables are reserved  
2 – 3 weeks in advance.  
Due to limited space & availability of tank side tables, we cannot always accommodate tables right next to the tank. Confirmed reservations will be charged R150 per guest who does not arrive at manager's discretion.

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## PAYMENT

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All parties of 8 or more will have a service charge of 10% added to the overall total bill.  
All major credit cards are welcome.  
Service Charge not included.  
One bill per table.

(V) = VEGETARIAN



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## COLD STARTERS

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### OYSTERS (EACH) | R85.00

Chilled oysters, lemon wedges, red Tabasco, freshly cracked black pepper, crushed ice, red wine vinegar, shallot

### BEEF CARPACCIO | R85.00

Thinly sliced beef, parmesan shavings, marinated mushrooms, rocket, olive oil, cracked black pepper, lemon vinaigrette

### PRAWN COCKTAIL | R89.00

Prawns, avocado, Marie Rosé dressing

### SALMON GRAVALAX | R95.00

Marinated Salmon, mascarpone cheese, red onion, dill, capers, toasted brown bread

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## HOT STARTERS

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### HALOUMI CHEESE | R75.00

Crumbed goat milk cheese, lemon, black cherry reduction

### MUSSELS | R75.00

Sautéed, fresh tomato, creamy white wine, dill, feta, chilli

### RISOTTO BALLS | R80.00

Crumbed risotto balls, chicken, rosemary, parmesan cheese sauce

### GRILLED CALAMARI | R75.00

Patagonian calamari, grilled, peri-peri sauce

### CHICKEN LIVERS | R68.00

Sautéed chicken livers, onion, confit baby tomatoes, cream, peri-peri

### AUBERGINE PARMIGIANO (V) | R68.00

Baked Aubergine, napolitan sauce, parmesan cheese

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## SALADS

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### CARGO GREEK (V) | R70.00

Green salad, feta, olives, tomato, cucumber, onion, Greek dressing

### CHICKEN | R85.00

Seared chicken breast, lettuce, cucumber, tomato, olives, boiled egg, dill, parmesan shavings, mango, chilli yoghurt dressing

### SALMON | R95.00

Smoked and seared salmon, sesame seeds, avocado (in season), cucumber, tomato, capers, onion, oranges, cream cheese, citrus dressing

### BACON, PEAR, GORGONZOLA | R89.00

Smoked bacon, candied pear, pecan nuts, gorgonzola cheese, black cherry dressing

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## SOUPS

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### BOUILLABAISE | R98.00

Rich fish soup, grilled fish, prawn, mussels, saffron potato, croutons

### MINISTRONE (V) | R75.00

Tomato base soup, fresh seasonal vegetables

### BUTTERNUT (V) | R68.00

Roasted butternut, cumin, cream, croutons



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## MAIN COURSES

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### MEAT

#### CHICKEN BREAST TOSCANA | R155.00

Crumbed chicken breast, bacon, mozzarella cheese, potato gnocchi, mushroom sauce

#### FILLET OF BEEF | R195.00

Figs, blue cheese, jalapeno, bacon, pommes puree, Dijon mustard sauce, truffle oil

#### LAMB RUMP | R189.00

Lamb rump, oregano, mint, cous cous, lemon cream, mint sauce

#### ROASTED KASSLER | R175.00

Potato, chorizo hash, pickled cabbage, cauliflower puree, apple mayo, mustard glaze

#### VENISON LOIN | R195.00

Grilled venison, basil mashed potato, wilted spinach, sautéed mushrooms, port wine sauce

### FISH

#### KINGKLIP | R195.00

Tomato, feta, olives, chilli, linguine, white wine butter sauce

#### FISH OF THE DAY | R185.00

Simply grilled, lemon butter sauce, chips, basmati rice

#### BAKED FISH IN FOIL | R185.00

Filleted, baked in foil, lemon grass, ginger, garlic, tomato, bell peppers, chilli, lemon

#### LIME AND CHILLI PRAWNS | R225.00

Pan Fried in garlic, lime, chilli, lemon, bay leaves, basmati rice, Picco De Gallo salsa, coriander yoghurt

#### PRAWNS NATIONAL | R225.00

Grilled prawns, peri-peri, lemon butter sauce, basmati rice, chips

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## PASTA

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### SERVED WITH YOUR CHOICE OF PENNE OR LINGUINE

#### MARINARA | R155.00

Penne, calamari, prawns, mussels, line fish, creamy dill sauce, truffle oil

#### POMODORI (V) | R135.00

Roasted peppers, mushrooms, spinach, napolitan sauce

#### BEEF ALLA PARMIGIANA | R145.00

Beef strips, mushrooms, garlic, rosemary, cheese sauce

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## SEAFOOD PLATTERS

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ALL PLATTERS ARE SERVED WITH BASMATI RICE, FRENCH FRIES AND YOUR CHOICE OF PERI-PERI, LEMON BUTTER OR GARLIC BUTTER SAUCES

#### NEPTUNE PLATTER | R225.00

A combination of grilled catch of the day, Patagonian calamari and mussels

#### APHRODITE PLATTER | R275.00

A combination of grilled kingklip, Patagonian calamari and 5 queen prawns

#### ZEUS PLATTER | R355.00

One medium Grilled Crayfish, 5 queen prawns & mussels

#### ADMIRAL'S PLATTER | R895.00

Cargo Hold's most famed platter for two consisting of crayfish, prawns, mussels, calamari, line fish and langoustines





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COGNAC, BRANDY AND COFFEE





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## COGNAC'S AND BRANDY'S

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HENNESSY V.S.O.P | R145,00

RÉMY MARTIN | R130,00

VAN RYN 10YR | R35,00

VAN RYN 15YR | R70,00

UITKYK 10YR | R30,00

OUDE MEESTER | R120,00

KWV 10YR | R27,00

KWV 15YR | R55,00

KWV 20YR | R120,00

KLIPDRIFT GOLD | R35,00

KLIPDRIFT PREMIUM | R27,00

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## COFFEE

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CAPPUCCINO | R30,00

FILTER COFFEE | R25,00

DOUBLE ESPRESSO | R32,00

SINGLE ESPRESSO | R24,00

MOCHACCIN | R28,00

LATTE | R35,00

MACCHIATO | R28,00

DOM PEDRO | R38,00

IRISH COFFEE | R38,00



# CARGO HOLD

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## KIDS' MENU



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## MAIN COURSE

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### FISH AND CHIPS | R65.00

Simply grilled, seasoned with spices, lemon, olive oil and served with french fries

### CHICKEN STRIPS AND CHIPS | R60.00

Crumbed chicken strips served with french fries

### STEAK AND CHIPS | R65.00

Sirloin steak served with french fries

### MUSHROOM LINGUINE (V) | R55.00

Fresh mushrooms, soy, linguine pasta, basil, parmesan

### CHICKEN PASTA | R60.00

Linguine pasta and chicken in a creamy mushroom sauce

