



1 Bronwen Street  
Port Owen, Velddrif  
(022) 783 0158  
[restaurant@russellsontheport.co.za](mailto:restaurant@russellsontheport.co.za)  
Wednesday to Sunday 8h00 – 17h00  
Kitchen closes 1 hour prior to Restaurant

## STARTERS

<b>Homemade Ciabatta</b> with roast garlic & olive oil	25
<b>Marinated Olives</b> mixed olives with chilli, rosemary & lemon	25
<b>Baked Goats Cheese</b> sprinkled with cranberry & pecan served with dressed greens and onion marmalade	95
<b>West Coast Mussels</b> in creamy garlic & white wine or spicy thai style served with homemade ciabatta	85
<b>Salt &amp; Pepper Squid</b> succulent fried patagonia squid with garlic aioli	85
<b>Sticky Chicken Wings</b> Chilli toasted sesame & coriander served with a garlic aioli	85

## VEGETARIAN

<b>Mushroom Risotto</b> topped with crumbed mushrooms and a parmesan swirl & drizzled with truffle oil	140
<b>Cauliflower Steak</b> with cauliflower puree, chimichurri sauce and a choice of 2 sides	125

## MAINS

<b>Anchor Gourmet Burger</b> 200g prime beef burger/chicken breast (grilled) topped with bacon, white Cheddar/Emmental cheese, crisp lettuce, tomato, pickles and spicy mayo, chips & Asian dressed salad	140
<b>Crusted Chicken</b> chicken fillet filled with garlic & herb butter, crumbed and served with mustard mash & creamy spinach	175
<b>Plum Glazed Pork Belly</b> served with Waldorf salad, apple puree and jus	195

## STEAKS

<b>300g Sirloin</b> a cut with a delicate flavour & firmer texture, served with triple cooked chips and sauce of your choice – <i>best served medium rare</i>	175
<b>300g Rump Steak</b> tasty, lean & full-flavoured, served with triple cooked chips and sauce of your choice – <i>best served medium rare</i>	195

## SEAFOOD

<b>Baby Sole</b> 2 baby sole fillets with lemon butter served with any 2 sides of your choice	175
<b>Calamari &amp; Chips</b> 200g calamari with aioli and triple cooked chips or skinny fries	195
<b>Prawns</b> 6 prawns with savoury rice served with two sauces and a choice of a side	195
<b>Anchor Beer Battered Hake</b> served with triple cooked chips & mushy peas	195
<b>Seafood Platter</b> baby sole, beer battered hake, calamari, garlic in white wine mussels, prawns served with a choice: fries or house salad or savoury rice	275

## SALADS

<b>Caesar Salad</b> crisp cos dressed with bacon, anchovy & parmesan, topped with a poached egg <i>Optional: Add Trout R35</i>	85
<b>Greek Salad</b> cucumber, tomato, feta, olives, salad greens, red onion & oregano	85
<b>Chicken &amp; Avo Salad (Seasonal)</b> chicken, cucumber, cherry tomatoes, feta, red onion and avo with salad greens and dressed in a light mustard dressing	95

## SIDES

Triple Cooked Chips or Skinny Fries	30
Roasted Butternut	25
Seasonal Vegetables	35
Beer Battered Onion Rings	25
House Salad	45
Savoury Rice	35
Creamed Spinach	35
Mash	35

## SAUCES

Green Peppercorn	35
Mushroom	30
Blue Cheese	35
Garlic Butter	30
Jus	30

## DESSERT

Vanilla ice-cream	65
Tripple mouse chocolate cake	75
Baked cheesecake with caramel topping	75

*Ask waitron for availability*