

← CARGO HOLD →

STARTERS

A Selection of Carpaccios

- Smoked Ostrich, garnished with Red Onion and Rocket, drizzled with a Spicy Asian Dressing **R47**
- Norwegian Salmon, served with a Fennel and Herb Salad, and our special Dill, Dijon Vinaigrette **R49**
- Yellowfin Tuna, dressed with Pickled Ginger and a Coriander, Wasabe and Soy Emulsion **R45**

Honey Glazed Parma Ham and Buffalo Mozzarella **R49**

Parma Ham on Pesto Bruschetta, drizzled with Honey and glazed under a hot grill, served with a Rocket, Slow-dried Cherry Tomato and Buffalo Mozzarella Salad

Chicken Wontons **R39**

Deep-fried Chinese dumplings flavored with sesame, ginger and spring onion, and served with sweet chilli dipping sauce

Chargrilled Zucchini with Roasted Cashews and Feta **R35**

Chargrilled and marinated with Garlic, Lemon and Herbs, served cold with a Spicy Green Chilli and Rice Vinegar Dressing and garnished with Feta Cheese and Roasted Red Pepper.

Bourbon Chicken Liver Pate **R39**

Not for the faint hearted. A pate with a light creamy texture, flavored with Thyme, Shallots, Creamy Butter and a healthy splash of Jack Daniels, served on a bed of Rocket and Coriander and drizzled with a Bourbon and Thyme Vinaigrette

Shrimp Chimichanga **R42**

A crisp Mexican tortilla filled with shrimps, dhanya, refried beans and cheese, served with a Pico di Gallo salsa and jalapeno chillies.

Almond and Bulgur Crusted Calamari **R38**

Tender calamari strips served with harissa and a lemon dipping mayo.

The Cargo Hold Prawn Cocktail **R79**

Delicious, sweet peeled prawn tails with our special cocktail sauce, set on iceberg lettuce with a king prawn garnish.

Wild Kwa-Zulu Natal Oysters **S.Q.**

Traditionally served with fresh lemon, black pepper and Tabasco

Starter Platter**R195**

An ideal way to sample a selection of our starters which include Calamari, Wontons, Chimichanga, Chicken Liver Pate , Salmon Carpaccio and 4 KZN Wild Oysters.

SALADS**Mixed Garden Green****R32**

A select mix of Fresh Herbs and Salad Leaves complimented by Parmesan Shavings and an Extra Virgin Olive Oil Vinaigrette.

Feta and Roasted Olive**R39**

With Tomato, Cucumber, Mixed Greens and a rich Lemon and Olive Oil Dressing.

Grilled Mediterranean Vegetable and Lentil Salad**R35**

Marinated Brinjal, Courgette and Lentils with fresh Salad Leaves, Mint and Coriander, complimented by a Cardamom and Cumin infused Curry Dressing

Smoked Salmon Trout**R48**

With Assorted Leaves, Rocket, Cucumber and Lemon , drizzled with a light Mayo Salad Cream.

Warm Bacon and Blue Cheese**R46**

Crispy Bacon, crumbled Blue Cheese and Croutons with roasted Cherry Tomatoes, amongst mixed Garden Greens and a Red Wine Vinaigrette.

Biltong, Avocado and Seasonal Fruit**R59**

With Feta, Tomato, Cucumber, Mixed Greens and a rich Lemon and Dijon Mustard Vinaigrette.

MAIN COURSES

INYAMA (MEAT)

Duo of Duck **R95**

A combination of 2 styles - a pan-seared then roasted Breast, with a slow cooked Duck Leg Confit, served with Braised Red Cabbage and a Gooseberry Red Wine Jus

De-boned Oxtail **R98**

Onto a Haricot Bean Mash with a Rich Brown Onion, Tomato and Red Wine Vegetable Gravy, finished with a Citrus and Herb Gremolata

Slow Braised Lamb **R89**

Deboned Leg of Lamb, slow cooked for 6 hours with Garlic, Red Wine and Rosemary, accompanied by Cous-Cous and Seasonal Vegetables

Prime Aged Beef

Sirloin 300g

R79

Fillet 300g

R98

Your choice of Aged Prime Beef Steak, simply seasoned with Salt, Pepper and Olive Oil, char-grilled, served with a Phyllo Vegetable Basket and French Fries

- Rich Red Wine and Mushroom **R17**
- Creamy Green Peppercorn **R17**
- Brie, Bacon and Mustard **R19**

Smoked Rib-eye of Pork **R84**

Roasted with Cracked Black Peppercorns and Fresh Thyme, finished with a Sticky Brown Sugar, Apricot and Mustard Glaze and sliced onto a Cider Apple and Onion Mashed Potato.

Seared Venison **S.Q.**

Venison Steak seared and served with a Red Wine, Amarula and Thyme Jus accompanied by Coriander Mash and Seasonal Vegetables, the Chef recommends that you order Venison Medium Rare.

Shrimp and Mustard Chicken **R85**

Butter Fried Breast of Chicken sautéed with Shrimps, the best Dijon Mustard, Fresh Cream and cracked Black Pepper served onto Parmesan and Papperdelle

Moroccan Spiced Baby Chicken **R79**

Butterflied and marinated with Mint, Coriander, Parsley, Lemon Zest, Garlic, Ginger and Dried Red Chillies, served with a Vegetable Cous Cous and Harissa Sauce.

Chicken and Prawn Stir-fry **R75**

Wok-fried Marinated Chicken Strips with Fresh Market Vegetables, Garlic, Ginger and Lemongrass, glazed with Mirin and Soy, tossed with Chinese Egg Noodles and Fresh Coriander.

INHLANZI (SEAFOOD)

A daily selection of fresh seafoods from the market - what do we have for you today?

Fresh Fillet of Fish - Simply Grilled! R85

Napped with a Lemon and Herb butter and served with French Fries and Seasonal Vegetables

Seafood Curry S.Q.

Ask your waitron for today's recipe, served with steamed basmati rice and accompanying sambals

Fresh Kingklip R92

Simply grilled with a Lemon and Herb Butter, and served with French Fries and Seasonal Vegetables

Kingklip a la Cargo R98

Grilled Fillet of Kingklip topped with Mussels Poached in a Passion Fruit and Bourbon Cream Sauce accompanied by French Fries and Seasonal Vegetables

Sesame Seared Tuna R95

Sesame crusted and seared rare, served with Teriyaki Sauce, Pickled Ginger and Coriander Mash

House Smoked River Trout R90

Whole deboned Trout, gently oak-smoked and served on a bed of pan fried spinach with French Fries and a Whisky Butter Sauce

Seafood Paella (for two) R180

A Classic combination of Chorizo Sausage, Chicken, Fish, Mussels and Prawns, with Saffron infused Rice

Teriyaki Norwegian Salmon R98

Served on a bed of Squid Ink Linguine with Gingered Lemon Butter Sauce

Butter Grilled Calamari R78

Served with steamed Basmati Rice and a Lime and Chili Dipping Sauce

Simply Grilled Prawns S.Q.

Straight from the hot grill onto Rice served with Salad, French Fries and Lemon Butter Sauce on the side

Freddy's Prawns S.Q.

Butterflied Cajun Spiced Grilled Prawns, tossed through Freddy's Special Creamy Tomato Sauce with Lemon, Garlic and a hint of Peri Peri

Langoustines S.Q.

- Langoustines sweetly grilled to perfection, set on Rice and served with Lemon Halves, Parsley Garlic Butter and Peri-Peri Sauces
- Langoustines steamed and presented in a bamboo basket, infused with Fresh Basil, Ginger and Lemongrass, accompanied by Salad, Rice and a Soy Buerre Blanc

Crayfish

S.Q.

- Simply grilled Crayfish served on a bed of Rice with a Herbed Green Salad accompanied by Teriyaki, Gingered Lemon Butter and Peri-Peri Dipping Sauces
- Oven baked Thermidor style with Cream, Mushroom, Cognac Sauce and Cheese

Freddy's Fishermans Platter (for two)

S.Q.

A Platter of Grilled Kingklip, Linefish, Teriyaki Salmon, Calamari and Prawns served with Rice, French Fries, Greek salad and complimenting sauces

A Grill of Mixed Seafood (for two)

S.Q.

A platter of fresh Linefish, Calamari, Mussels, Prawns, Langos and Crayfish, served with Rice, French Fries, Greek Salad and complimenting sauces

VEGETARIAN

Fruity Vegetable Stir-fry

R69

Fresh market Vegetables, wok-fried with Pineapple and Mango, flavoured with Garlic, Ginger, Lemongrass and Soy, tossed with Egg Noodles, Basil, Coriander and Bean Sprouts

Assorted Veg platter

R60

Aubergine and Mozzarella Stack, Tempura Vegetables, Cous Cous and Sauteed Mushrooms

Parpadelle Pomodoro

R55

Classic Italian Pomodoro Sauce tossed with Paperdelle Pasta garnished with Fresh Basil and shavings of Parmesan Cheese

Canneloni

R59

Pasta Rolls stuffed with Spinach and Ricotta, topped with Pomodoro Sauce and Parmesan Shavings

DESSERTS

Kwa-Zulu Natal Bananas

R28

Wrapped in Spring Roll Pastry and deep-fried then sprinkled with Cinnamon and Brown Sugar, served with Coconut Ice Cream and Rum Syrup

Orange scented Dark Chocolate Fondue (for two)

R72

With Biscuits, Seasonal Fruits and Marshmallows!

Apple Strudel

R35

Hot Boozy Apple wrapped in our Special Pastry and served with Freshly Whipped Cream

Lemon Cheesecake

R29

A Homemade Lemon Flavoured Fridge Cheesecake served with a Berry Coulis

Chocolate Brownies	R35
Decadent Brownie served Warm with Vanilla Ice Cream and topped with a Rich Chocolate Sauce with a hint of Grand Marnier	
Crème Brulee	R36
A Cargo classic	
Assorted Sorbets	R29
Please enquire for today flavours!	
Baked Camembert	R49
Drizzled with Honey, sprinkled with thyme, and served with a warm berry compote. Try it with a glass of port	

Wine List

In an effort to offer the to offer a more comprehensive selection of wines we have searched the Cape Vineyards to offer and a more recognizable selection of wines some of the wines indicated by \$ are more exclusive and availability may vary throughout the year.
Wines with a & symbol are also available by the glass.

Champagne

Moet Et Chandon	R520
The Brut Imperial is a typical style of the Moet et Chandon House - with mellow well balanced flavours	

Cap Classique

Pongracz	R139
An Easy drinking sparkling wine, a blend of pinot noir and chardonnay	
Piere Jourdan Bella Rose	R155
A delightful presentation of Pinot Noir flavours, a pleasing, fine mousse with an elegant dry finish	
Graham Beck Brut	R160
A lively Chardonnay/Pinot Noir blend, with lemony freshness and gentle yeasty characteristics.	

Sparkling Wine

& Van Loveren Pappillon Brut	R85
Super value sparkling wine - whiffs of peach and grass, succulent dry finish	
& Van Loveren Pappillon Vin Doux	R84
Delightful salmon pink colour with fruity nose and a full sweet lingering finish on the palate	

Sauvignon Blanc

- Sidelberg** **R95**
A Crisp, dry white, hints of tropical fruit, green peppers and fresh cut grass
- Ken Forrester** **R110**
The Bouquet shows hints of asparagus with an elegant structure belying its fullness
- Zewenwacht** **R115**
Loire style of sauvignons, with sleek clear grass and nettle characteristics, and a long distance finish
- Southern Right** **R115**
With figs and green fruit on the nose and an excellent structure this wine is a great example of a cool climate sauvignon
- Neil Ellis** **R120**
Concentrated gooseberry and fig flavours, well balanced with a lengthy palate, one of South Africa's most consistent sauvignons
- \$ Spier Private Collection** **R160**
A powerful and full-flavoured wine. Layers of grapefruit, nettles & goose berries, with good acidity and a long finish
- \$ Vergelegen (Best Sauvignon Blanc in S.A.)** **R280**
Site-specific sauvignon with mandatory skin contact to lower grapes' piercing acidity. An elegant wine with sophisticated complexity. Outstanding

Chardonnay

- Fat Bastard** **R98**
Elegant and powerful on the nose, with hints of vanilla, hazelnut and toast, round and full on the palate
- Seidelberg** **R107**
Butter, honey, citrus fruits and subtle toastiness combine to produce a truly gorgeous and complex wine
- Backsberg** **R120**
Generous tropical fruit and lime flavours in this well balanced, unwooded Chardonnay
- \$ Paul Cluver** **R**
Elegant and fine tones characterise this wine. 9 months wood matured in 75% new French oak lending a toasty, spicy youthfulness.
- \$ Hamilton Russel (Best Chardonnay in S.A., top 3 in the World)** **R300**
Subtle oak with integrated, toasty and silky qualities. Delicately complex with stony minerality and ringing freshness. 100% barrel-fermented

Riesling

Theuniskraal R80
Light and crisp, ideal with seafood, chicken and vegetarian dishes

Blended Whites

Boshendaal Blanc De Blanc R80
A cheerful sauvignon, chenin, chardonnay blend packed with fresh, bright fruit flavours

Buiterwerwaching Blanc De Blanc R95
Nice fruity palate with a crisp edge, an excellent quality quaffer

Boschendaal Pinot Noir Chardonnay R120
Satisfyingly different flavours from this SA 'bubbly without bubbles'. No skin contact so only pure white juice from the blend. Delicious, rich, fresh & dry with notes of peach, strawberry, earth.

Semi Sweet and Rose

Kupferberger Aulselese R75
Natural Sweet wine with a youthful after taste of honey and raisins

Boschendaal Le Bouquet R78
Floral, grapey perfumes billowing from lightish, flavourful & off-dry blend of aromatic whites

Buiterwerwaching Blanc De Noir R85
A blend including merlot, cabernet sauvignon and cabernet franc, lending a light strawberry-tone to this fragrant, flavoursome and fresh wine

Cabernet Sauvignon

Seidelberg R120
Smokey tobacco and coffee characteristics make this a complex wine, clever use of oak rounds it off to perfection

Uitkyk R130
An older vintage, made in a somewhat older style - a South African classic

Allesverloren R140
An established and reliable style of Cabernet, earthy characteristics with firm acidity & tannins

La Motte R155
Cedar coolness and dark chocolate richness. Pleasantly plump, with a dry savoury finish, perfect with your steak

\$ Rust en Vrede R260
A compact and austere wine, yet showing delicious ripeness and supple fruit. Complex and firmly structured

Shiraz

Allseverloren R140

A full bodied wine made in the traditional style with a smokey scented bouquet and excellent fruit concentration

Meerendaal

R

A famous South African example of Shiraz with sage on the nose and delicious plummy flavours. Good structure and gentle tannins

Merlot

Durbanville Hills

R115

An extroverted wine displaying strong mint on the nose, switching to intense berry flavour in the mouth

Siedelberg

R130

With aromas evoking cream on a strawberry-jam scone, an elegant, full-bodied wine

Hartenberg Merlot

R240

Firmly built and fruit filled with rich plum, dark chocolate and creamy spice. With ripe tannins and excellent structure, one bottle will not be enough.....

\$ Meerlust

R320

A Stunning wine with a fruity bouquet, hints of plum and cassis, a deliciously full-flavoured red with a rich and harmonious palate

Pinotage and Pinot Noir

Jacobsdaal Pinotage

R110

One of the originals (first was 66), still made traditionally from 25-35 year old dryland bushvines, native yeasts, open fermenters, free-run juice only. Shows very good fruit concentration

Middlelei Pinotage

R130

Sweet raspberry aromas with mulberry undertones and elegant oak spices

\$ Kanonkop Pinotage

R360

Our most excellent pinotage. A long respected example from old bushvines - typically rich and full-bodied with vibrant, lingering berry and cherry fruit. Well supported by soft firm tannins & acid.

\$ Hamilton Russel Pinot Noir

R400

Good balance and complexity on the palate with some spice, fruit and tannin, and succulently sweet cherry nose

Blended Red Wines

Seidelberg Cabernet Merlot

R105

The blending of these two stalwarts offers the best of both worlds - intense cabernet balanced by soft merlot fruit creating a complex wine

Middelvei Pintoage Merlot **R115**
This Wine celebrates the marriage of the two cultivars on the middle palate, with the firm tannins of the pinotage supporting the structure

Alto Rouge **R120**
One of Cape's oldest & best-loved wines. Merlot, cabernet and shiraz mix. Attractively rustic & organic with gripping tannins & firm acidity

\$ Rupert & Rothschild Classique **R175**
An elegant mélange of coriander and black pepper enhanced by layers of blackberry fruit

\$ Warwick Trilogy **R260**
Bordeaux-style blend showing outstanding fruit quality with diverse flavours, typical cabernet fruit and a lingering finish

\$ Meerlust Rubicon **R380**
With a bouquet reminiscent of spicy tobacco leaf and cigar boxes, and a wonderful complex yet seamless palate.

House Wines

From the House of Sidelberg we offer the following selection of house wines that can be enjoyed by the glass or by the bottle

De Leuwen Jagt LeuwenBlanc
A soft dry white from chenin blanc with a shy candyfloss nose

De Leuwen Jagt Stein
A light and charming semi-sweet made from white muscadell, giving a delicate rose-petal fragrance and creamy fruit salad flavours.

De Leuwen Jagt Rose
A delightfully quaffable semi-dry with a Turkish Delight colour and aroma, and dried fruit palate

De Leuwen Jagt Shiraz
Honest earthy fynbos flavour with peppery touch to savoury finish. Great value

De Leuwen Jagt Lewenrood
A Cab/merlot blend showing rustic, forest floor characteristics with prune & chocolate flavours