



FOOD MENU

The Bay
CLUB & SOCIAL
AT BLUE BAY LODGE

Important Information

WE ARE CASHLESS

Cash will not be accepted under any circumstances.

GRATUITY

A 10 % gratuity is added to tables of 10 or more patrons.

CORKAGE

Corkage is charged at R70 per bottle. Only wine is permissible.

BOOKINGS

Bookings essential as our restaurant is often booked up for private functions. Bookings can be made via 022 714 1177 and by selecting option 3 on the menu choice.

Please send us a WhatsApp via our WhatsApp line: 073 655 2075 or find us on Dineplan.

2025 MENU

*Welcome to the
Bay Club and
Social*

Our offering has been divided into three menus to appeal to our wider range of clientele's tastes & needs.



BREAKFAST MENU

Breakfast is served to in house and walk in guests from 6:30H till 10:30H, daily.

SMALL PLATES & SUMMER SALAD MENU

Discover our small plate menu concept.
A series of smaller refined dishes to be shared around the table. We recommend 2 small plates per person.

CLASSIC MENU

Discover our Bay Club & Social Classics.
Heartier favourites of our guests, dishes which have remained with us for many years. All dishes are served as main courses.

A La Carte Breakfast

CONTINENTAL BREAKFAST R174

Selection of cereals, and breads, seasonal cut fruit & yoghurts Croissant, pastry, cold meats.
Cheese, Jam & Marmalade.
Fruit juice, filter coffee or tea.

FULL HOT BREAKFAST R167

2 eggs, 3 pieces of streaky bacon, fried tomatoes, 2 beef or pork sausage, Potato lyonnaise, and baked beans, toast & farm butter.

LIGHT HOT BREAKFAST R89

2 eggs, 2 pieces of streaky bacon, toast & farm butter.

BREAKFAST BAGEL R132

Toasted Bagel, cream cheese, bacon or Ham and 2 boiled eggs.

THREE EGG OMELETTE & TOAST R69

Add Cheese R28

Add Bacon R32

Add Tomato R20

Potato lyonnaise R28

SOUR DOUGH TOAST R74

Served with farm butter, jam selection and cheddar cheese.

BUTTER CROISSANT R78

Served with farm butter, jam selection and cheddar cheese.

TOASTED SANDWICH R79

Bacon, egg and cheese toasted sandwich on sourdough bread.

From the Earth

CAULIFLOWER FLORETS	R 124
Nappe glazed in butter, hummus, basil pesto, toasted almond, fresh herbs.	
HARISSA ROASTED AUBERGINE	R 120
Popped sorghum, barley, cucumber, labneh, parsley, mint.	
SEASONAL TEMPURA VEGETABLES	R 131
Sesame ponzu dip	
CHICKPEA, CHILLI & CORIANDER FRITTERS	R 104
Tomato Chilli Jam	
JALAPEÑO & CHEESE BOMBS	R 100
Sweet Chilli sauce	
MEZZE PLATTER FOR TWO	R290
Spanakopita, tzatziki, olives, roasted nuts, marinated peppers, focaccia and hummus	

From the Ocean

THAI GREEN CURRY FISHCAKES	R 120
Tartar sauce and fresh salad and herbs from the garden.	
GRILLED SARDINES	R 113
Sourdough, blush tomatoes, shaved fennel, red onion, parsley.	
SALDAIHA BAY PREMIUM LARGE OYSTERS (Each)	R 42
SALDAIHA BAY PREMIUM LARGE OYSTERS (Per six)	R 252
SALT & PEPPER BABY SQUID SKEWERS	R 164
Nuoc cham dressing, lemon emulsion	

From the Butcher

CHICKEN LIVER PARFAIT	R 107
Brandy consommé jelly, sliced grapes, wildflowers, and crostini.	
KOREAN FRIED CHICKEN THIGH YAKITORI	R 136
Gochujang butter, spring onion and sesame	
BEEF SIRLOIN SATAY SKEWERS	R 172
Grain mustard, honey, thyme	

Summer Salads

TRADITIONAL GREEK SALAD	R 128
Cucumber, tomatoes, feta block, red onion, olives, green pepper, Rozendal vinegar, cold pressed olive oil and dried oregano	
CLASSIC CAESAR SALAD	R 131
Butter lettuce, crostini, boiled egg, parmesan, bacon, anchovy dressing	
Add Chicken	R 177
TABOULEH	R 91
Popped sorghum, barley, cucumber, tomato, red onion, feta	

Bay Club Classics

SALDAIHA BAY MUSSELS R 152
French mirepoix, herb oil, flatleaf parsley, vetkoek

PORK BELLY R 192
Pomme puree, mint & lemon zest gremolata, sauteed fine green beans

FRESHLY BAKED LASAGHA R 193
Oxtail Ragu, bechamel sauce, homemade pasta

BUTTER CHICKEN CURRY R 157
Fragrant rice, sambal & Lachha Paratha

POTATO GHOCCHI R 126
Summer green peas, parmesan, garlic cream, bacon crisps.

RAVIOLI & GREEN SAUCE R 180
Spinach & ricotta ravioli, garlic, cream, lemon zest and parmesan

SEARED PRAWNS R 269
8 prawns, seared LM style, burnt lime, Portuguese olive oil, parsley vinaigrette.

BRAISED SHORT RIB R 244
Ginger & teriyaki slow braised short rib, fragrant rice

TRUFFLE & FOUR CHEESE TORTELLINI R 178
Pork, cream, truffle and parmesan

ALL MENU ITEMS BELOW ACCOMPANIED BY A CHOICE OF SIDES CHIPS/SALAD/VEG/SAMP TART/SAVORY RICE

GRILLED FRESH FISH R 224
Green garden sauce of anchovy, mustard, garlic, herbs, and vinegar

SEAFOOD PLATTER FOR 2 R 617
4 Prawns, fresh fish, calamari, sardines, mussels, and tartare sauce

SMASH BEEF BURGER R 183
200g pure beef patty sweet pickles, slice of cheese, sliced red onion, mustard, mayo & tomato sauce.

RUMP STEAK WITH CAFÉ DE PARIS BUTTER R 275
300 Grams - Herb, anchovies, garlic butter.
Side sauces are included and can be selected from the list of sides below.
Argentinian Chimichurri (Olive oil, parsley, garlic, and chili), Pepper Sauce or Beef Jus

LEVANT BATTERED, CRISP HAKE R 169
Crisp batter, tartar of pickles and dill.

OLLIE'S CRUMBED CHICKEN BURGER R 170
Inspired by chef Ollie's Chicken Katsu Sando with panko crumbed chicken breast, shredded lettuce and Tonkatsu sauce

PATAGONIAN CALAMARI R 190
Salt & pepper fried calamari, and tartare sauce

GLAZED PORK RIBS 300G / 600G R 206 / R 346

Toasted Sandwiches

CHEDDAR CHEESE	R 67
CHICKEN MAYO	R 82
BACON, EGG & CHEESE	R 79
BRAAI BROODJIE	R 76
CHEESE, BACON & JALAPENO	R 85

All sandwiches are served with hand cut fries.

Sides-All Served As Extras

HAND CUT FRIES	R 45
SAMP TERT	R 51
Samp in tomato base baked with Bechamel and Parmesan	
SMALL GREEK SALAD	R 60
BUTTERNUT PUREE AND SPINACH	R 66
SAVORY RICE	R 60

Kids Menu

PANKO FISH STRIPS & HAND CUT FRIES	R 85
PANKO CHICKEN STRIPS & HAND CUT FRIES	R 95
BEEF OR CHICKEN SLIDER & HAND CUT FRIES	R 75
CHEESE TOASTIE & HAND CUT FRIES	R 60
HAND CUT FRIES	R 45
BABYDINHER	R 30
Butternut puree, farm butter and marmite.	
MINI PIZZAS	R 51
Two mini Cheese and tomato pizzas	

Kids Dessert

HOME-MADE ICE CREAM	R 45
Two small scoops of vanilla ice cream chocolate sauce and sprinkles	

From the pastry chef

WHITE CHOCOLATE CRÈME BRULÉE	R 54
FROZEN MERINGUE TERRINE / SEMI FREDDO	R 86
Crushed meringue, lemon zest, condense milk frozen into a terrine, macerated fruits	
PETITE FOURS PLATE	R 94
A SELECTION OF SMALL BITES FROM THE CHEF	
Salted caramel cheesecake, Mini crème Brulée, homemade toasted coconut marshmallow, chocolate brownie	
AFFOGATO	R 80
Vanilla Crème Anglaise ice cream, espresso shot	
ESPRESSO MARTINI	R 90
Tronk Voel artisanal vodka, distilled on the West Coast, Kahlúa liqueur, espresso shot aquafaba foam	

Ice Cream

Three flavours of homemade churned ice cream & macerated fruit Vanilla Crème Anglaise & Chocolate & salted caramel	R 97
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TAKE A LOOK AT OUR ICE CREAM FRIDGE BY THE ENTRANCE FOR SOME OF OUR FAVORITE SUMMER ICE CREAM LOLLYS.

Cake

Vanilla & lemon cheesecake	R 95
Chocolate cake	R 95