



*Cruise Café at the Featherbed Co.*

THIS MENU HAS BEEN AVIDLY COMPILED  
WITH YOUR FIVE SENSES IN MIND....

"One definition states that an exteroceptive sense is a faculty  
by which outside stimuli are perceived. The traditional five  
senses are sight, touch, hearing, smell... and taste"

SO

GAZE

FEEL

LISTEN

BREATH

SAVOUR

...AND MAKE A TOAST TO THIS TIME SPENT  
TOGETHER

## welcome to Cruise Café

at Cruise Café we love cooking, every dish has been carefully prepared using only the freshest ingredients, many of them sourced locally from the surrounding areas. We all believe in one theory, 'when something good goes in, something wonderful comes out'.

due to the limited supply of fresh fish and the importance of us using only the freshest fish from the most sustainable choices, there may be certain times that mussels and line fish are un-obtainable – availability is subject to the sea.

Cruise Café offers a carefully selected wine-list (diners club platinum wine-list of the year award 2006, 2007 & 2008) to compliment our meals, please take time to peruse the list.

our smoking area is outside on the deck, out in the sun or under the stars - please be considerate to those around you.

service charge may be awarded at your discretion; however, tables of 8 or more diners will be subject to a 10% service charge, we strive for the best in all we do but still get it wrong sometimes. If you were not satisfied with your meal or service, please let us know – if we don't know we can't fix it.

**eat / drink / laugh & enjoy...**

**it's our way of life at Cruise Cafe**



**BREAKFAST**

- **breakfast specialities are served between 9h00 and 12h00 every day**  
(times may change in season)

homemade **citrus muesli** topped with fat free yoghurt and fresh berries  
(for the healthy at heart)\_\_\_\_\_36

**kiddies breakfast** (up to 12 yrs) egg fried or scrambled with bacon and toast,  
served with tomato sauce\_\_\_\_\_21

**on the run**, fried or poached eggs on a bed of sliced gammon with a twist from  
the chef\_\_\_\_\_34

**lagoonside** breakfast served with baked smoked haddock, parsley sauce and  
poached egg on a toasted baquette\_\_\_\_\_48

**cruise breakfast** with eggs fried, bacon, sausage and herb crusted tomato and  
mushroom\_\_\_\_\_44

## ★ **breakfast & coffee**

good coffee is an obsession at Cruise Café and that is why we have selected **origin roasters**  
to supply our coffee. origin buy speciality beans with an african focus and transform them  
through artisan roasting & expert preparation, our barista's then transform those coffee  
beans into an exquisite cup for your enjoyment

### ○ **for the young ones**

hand battered **hake goujons**\_\_\_\_\_28

**kiddies burger**, chips and tomato sauce\_\_\_\_\_38

grilled **chicken strip** and chips\_\_\_\_\_28



LUNCH

○ **lunch specialties are served between 12h00 and 16h00 in addition to the main menu**

**fish & chips**, hand-battered fried fresh hake served with  
chips & traditional tartare sauce\_\_\_\_\_58

**cajun chicken wrap** filled with shredded lettuce, guacamole,  
tomato salsa & sour cream\_\_\_\_\_52

**fresh cape mussels** steamed in parsley, cream & tomato concasse,  
served with dunking bread\_\_\_\_\_68

**jalapeño burger**, 100% beef burger with jalapeño chilli relish, caramelized onions  
& thin cut chips\_\_\_\_\_56

**ploughman's supreme**, rare roast beef, sliced chicken breast, salami & pepperdew dip,  
local cheeses, sliced fruit & crusted bread\_\_\_\_\_72

**cruise burger**, original recipe, 100% beef burger, caramelized onions  
& thin cut chips\_\_\_\_\_52

**trinchado beef wrap** filled with pan seared peri-peri rump, served  
with margarita salsa\_\_\_\_\_62

**fried or grilled calamari**, dredged in our special spice, coated and deep fried  
served on fragrant basmati rice with lemon wedge & tartare sauce\_\_\_\_\_43

**★ lunch & wine pairing**

★ the hand-battered **fish & chips** will be complimented by a glass of the  
**zevenwacht zevenblanc** due to it's maritime influences

★ the **ploughman's supreme** with a bottle of **haute cabriere**  
**chardonnay - pinot noir** will dance at your table due to it's  
perfect balance of flavours



STARTERS

## ○ **starter specialities**

<b>half dozen fresh oysters</b> , naked on the half shell with lemon and tabasco_____	<b>66</b>
sherry seared <b>chicken livers</b> on caramelized red onion tart tatin_____	<b>36</b>
<b>chef's soup of the day</b> , please ask your waiter_____	<b>32</b>
<b>blue cheese and green onion spring rolls</b> with preserved fig relish_____	<b>35</b>
<b>oven baked field mushrooms</b> with danish feta & pesto foam_____	<b>48</b>
pickled <b>chilli poppers</b> with cream cheese & mozzarella, served with guacamole & tequila salsa_____	<b>38</b>
<b>fresh cape mussels</b> steamed in parsley, cream & tomato concasse_____	<b>39</b>
garlic fried <b>prawn on a roasted sweet potato</b> and a bed of fresh asparagus, laced with a sweet ginger and pineapple dressing_____	<b>42</b>
<b>calamari</b> dredged through the chef's seasoning, grilled or fried and set atop basmati rice and fresh greens_____	<b>38</b>

## ★ **starters & wine pairing**

- ★ enjoy **6 naked oysters** with a bottle of **simonsig kaapse vonkel** which will bring out the romantic flavours in the oysters and you
- ★ the **chicken livers** will form a perfect pair with a glass of **the winery of good hope shiraz** for it's delicious spiciness and drinkability
- ★ our **fresh mussel starter** should be enjoyed with a bottle of **pierre jourdan belle rosé** - the richness of the pinot noir grape lends itself ideally to compliment this dish



**SALADS & VEGETERIAN**

## ○ fresh garden greens

classic caeser salad topped with crispy pancetta, local pecorino & anchovy dressing\_\_\_\_\_44

pinotage poached pear, walnut and blue cheese salad with port and balsamic reduction dressing\_\_\_\_\_42

roast butternut and sweet potato salad topped with goats cheese, rocket & toasted nut vinaigrette\_\_\_\_\_46

Cruise Café seafood salad on fresh greens served with a viniagrette dressing\_\_\_\_\_68

## ○ vegetarian

oven baked field mushrooms with danish feta & pesto foam\_\_\_\_\_78

butterfly pasta with wild mushroom cream sauce and a hint of truffle\_\_\_\_\_69

apricot and almond lentil bobotie with sultana & pear chutney and jerra poppadums\_\_\_\_\_63

## ★ salad - veg & wine pairing

☆ pair the pierre jourdan tranquil with any one of our gourmet salads - giving you the opportunity to contemplate and enjoy your wine while the flavours linger on the palate, actually we drink this wine with almost anything - good conversation being top of the list

☆ the flavours of the oven baked field mushrooms call upon a medium bodied merlot such as the leopards leap merlot - permission to skip dessert and order another



**MAINS**

○ **main course**

**roast chicken supreme** on wild mushroom risotto with sautéed spinach and chive foam\_\_\_\_78

star anise, fennel and cinnamon **roast duck leg** on sweet potato puree  
with sesame glazed baby carrots\_\_\_\_\_88

tender **venison** of the day with a twist\_\_\_\_\_118

oven **roasted pork neck**, braised and wrapped in bacon and served with grilled  
mushrooms and garlic baked potato\_\_\_\_\_75

grilled **rack of karoo lamb** served with coriander and butterbean mash,  
baby veg and mint sauce\_\_\_\_\_95

north african **beef fillet** medallions with baby veg, roast potato wedges and aioli sauce\_\_\_\_110

grilled **beef rump** with balsamic roast baby onions, thin cut fries,  
steamed veg & horseradish butter\_\_\_\_\_88

the freshest **market fish**, with a twist from the chef!\_\_\_\_\_98

**prawn tempura** with asian veg and egg fried noodles, served with wasabi,  
soy sauce and sliced ginger\_\_\_\_\_132

**seafood mezze** of grilled tiger prawns, line fish, fresh mussels and  
grilled calamari\_\_\_\_\_165

★ **mains & wine pairing**

★ **chicken** with the **haute cabrier pinot noir** or the **zevenwacht chenin blanc**

★ **beef** with the **la motte cabernet sauvignon** or the **meerlust rubicon**

★ **seafood** with the **danie de wet limestone hill chardonnay**



DESSERTS

○ **dessert**

<b>home-made ice cream</b> selection served in a brandy snap basket_____	<b>31</b>
<b>amarula crème brulee</b> with peanut brittle_____	<b>32</b>
<b>dark chocolate tart</b> with chantilly cream, raspberry and vanilla bean compote_____	<b>34</b>
<b>lemon cheese cake</b> drizzled with berry coulis_____	<b>32</b>
<b>vanilla and lime panacotta</b> with white wine poached pear and apricot raisin compote_____	<b>28</b>
chocolate chip <b>bread and butter pudding</b> topped with coffee custard_____	<b>30</b>
<b>strawberry mille feuille</b> with lemon curd and berry sauce_____	<b>35</b>
<b>selection of local cheeses</b> with sliced fruit, biscuits and preserves_____	<b>56</b>

○ **'after dinner' drinks**

<b>irish, kahlua, cape velvet</b> or <b>frangelico</b> coffee_____	<b>25</b>
<b>whiskey, kahlua, cape velvet</b> or <b>frangelico</b> dom pedro_____	<b>25</b>
<b>origin flat white cappuccino</b> with a twist from the barista_____	<b>17</b>

★ **dessert & wine pairing**

- ★ the **pierre jourdan ratafia** will conclude your dining experience with elegance and grace - enjoy with any of our **decadent desserts** or as a dessert on it's own
  - ★ for the distinguished- enjoy a **tokara potstill** with our **origin filter coffee**

