BAY VIEW BREAKFAST MENU

Classic Eggs Benedict

Toasted English muffin, topped with a slice of ham, two poached eggs & hollandaise sauce

Pancake Stack

Homemade pancakes, drizzled in golden syrup and topped with seasonal fruits and nuts

English breakfast

Two eggs served to your liking, crispy fried bacon, beef sausage, tomato, a pork rasher, sauteed mushrooms, baked beans & toast

The B.I.T

Toasted homemade bread topped with two eggs cooked to your liking, slices of avocado, rocket, tomato slices and a sweet mayo dressing

Build Jour Omelet

Choice of 4 fillings served with toast

*Bacon

*Ham

*Salami

*Savory Mince

*Tomatoes

*Mushrooms

*Cheese (Feta or Gouda)



STARTERS

Atlantic Calamari N\$85 Deep fried calamari rings served with tartare sauce Protea Pino Grigio **Garlic Bathed Escargot** N\$95 Snails bathed in a home-made creamy garlic sauce, served with toasted bruschetta slices Protea Pino Grigio **Sizzling Chicken Wings** N\$80 225g Chicken wings served spicy or BBQ Welmoed Chardonnay Deep-Fried Jalapeno Poppers (V) (S) N\$95 Deep-fried jalapenos, served with sweet chili mayo Neil Ellis West Coast Sauvignon Blanc **Deep-Fried Camembert (V)** N\$110 French style camembert cheese, covered in panko

crumbs, fried until golden, served with mixed nuts,

Melba toast and cranberry jam

Pecan Stream Chenin Blanc

Hours 12:00 PM - 20:30 PM From kitchen to plate, our freshly prepared meals require 25 to 30 minutes for the best experience.

CHEF SPECIALITIES

These dishes are designed by our incredible chefs and we are very proud to have them listed as our 'CHEF SPECIALITIES'. The dishes below are served as is.

Fisherman's Delight

N\$185

Tagliatelle or penne pasta served with parcels of squid, mussels and shrimp in a creamy white wine sauce *Groote Post Chenin Blanc*

Cajun Chicken Pasta (S)

N\$160

Creamy Cajun style chicken pasta, penne or tagliatelle with feta and sundried tomatoes

De Wetshof Finesse

SALTed Surf & Turf

N\$380

300g A grade Namibian beef fillet on a bed of mushroom risotto, topped with 3 grilled calamari rings and a tiger prawn *De Grendel Merlot*

Lamb Tagine

N\$230

A delightful Moroccan dish that combines tender lamb with aromatic spices and dried fruits slowly cooked to perfection, served with aromatic basmati rice

Beyerskool Pinotage

Butter Chicken Curry

N\$170

A beloved North Indian creamy butter curry with aromatic chicken pieces served with basmati rice & a garlic naan

Protea Pino Grigio

Slow Braised Lamb Shank

N\$280

Slow braised lamb shank served with a red wine sauce, creamy mashed potato and broccoli florets

Tokara Shiraz

MAIN DISHES

PLEASE NOTE THAT THE INDICATED PRICES

DO NOT INCLUDE A SAUCE OR SIDE

Kingklip Deluxe N\$185 300g Kingklip fillet Cape of Good Hope Altima **Atlantic Calamari** N\$120 250g Calamari rings, deep-fried, served with tartare sauce Protea Pino Grigio **Grilled Sole** N\$160 300g Atlantic sole De Wetshof finesse Chardonnay **Game Steak** N\$200 300g Namibian game cut - basted in our homemade BBQ sauce (Please ask your waitron for the cut available) Anthonij Rupert Optima **Prime Fillet Mignon** N\$260 300g A grade Namibian beef fillet basted in our homemade BBQ sauce Anthonij Rupert Optima **Patagonian Squid** N\$120 Crispy deep-fried squid paired with zesty lemon and garlic aioli Cederburg Sauvignon Blanc Panko-Crumbed Chicken Fillet N\$120 Succulent chicken breast coated in panko crumbs, deep-fried until golden and tender.

Welmoed Chardonnay

SIDES

Rustic Cut Fries N\$45 Potato wedges coated in our top-secret chip seasoning Side/Full Garden Salad N\$45 / N\$90 Lettuce, cherry tomatoes, sliced cucumbers, feta, olives, and sliced onions **Steamed Vegetables** N\$50 Steamed seasonal vegetables **Creamy Mash Potatoes** N\$40 A side of piped creamy mashed potatoes **Sweet Potato Fries** N\$45 Salted sweet potato fries **Pan Fried Prawns** N\$65 2 pan-fried prawns in lemon butter

SAUCES & BUTTERS

Black Peppercorn Sauce	N\$35
Mushroom Sauce	N\$35
Cheese Sauce	N\$35
Red Wine Reduction	N\$35
Creamy Lemon Sauce	N\$35
Garlic Butter	N\$35
Chili Butter	N\$35
Herbed butter	N\$35
Kalamata Olive butter	N\$35

BURGERS

Mediterranean Chicken Burger

N\$160

Chicken fillet on a toasted bun, garnished with sundried tomato, basil pesto, olives and cream cheese and a choice of fries

SALT Signature Burger

N\$200

2 Beef patties served on a toasted bun, melted cheddar, grilled bacon, lettuce, tomato, gherkins, mayo, avocado slices, cheese sauce and a choice of fries

Cheddar Melt Burger

N\$150

Beef patty covered with melted cheddar cheese, on a toasted bun, garnished with lettuce, tomatoes and gherkins, served with a choice of fries

Juicy Lucy Burger

N\$140

Beef patty stuffed with cheddar cheese, on a toasted bun, garnished with lettuce, tomatoes, crispy onions, pickled slaw and served with a choice of fries

Nacho Burger (S) 🍠

N\$150

Nacho crumbed beef patty on a toasted bun, garnished with lettuce, salsa, cheese sauce, sliced jalapenos and served with a choice of fries

Hawaiian Burger

N\$155

Grilled chicken fillet on a toasted bun, garnished with lettuce, tomatoes, ham, pineapple ring, cheese sauce and served with a choice of fries

Cuban Burger (S)

N\$160

Pulled pork basted in BBQ sauce on a toasted bun, garnished with lettuce, tomatoes, cheddar cheese and served with a choice of fries

Veggie Burger (V)

N\$150

Veggie patty on a toasted bun, garnished with lettuce, tomatoes, cheddar cheese and served with a choice of fries

PIZZA

Hawaiian Ham, pineapple & mozzarella	N\$165
Butter Chicken Butter Chicken, sliced bananas, & mozzarella	N\$155
The BAY VIEW Ham, salami, bacon, green preppers, mushroom and mozzarella	N\$240
Bacon & Avo Bacon bitz, feta, avocado slices, diced peppadews and mozzarella	N\$190
Not Yo' Nacho (S) Chili mince, cream cheese, cheddar cheese, fresh tomato, lettuce, avocado slices and mozzarella topped with nachos	N\$190
Margherita (V) Tomato pizza base topped with cheese	N\$130
Salt's Supreme Bacon, onion, pork mince, green pepper, mushrooms, olives and mozzarella	N\$220
Meat Lovers BBQ pizza sauce, steak strips, bacon, salami, beef mince, ham and mozzarella	N\$250
BBQ Chicken BBQ pizza sauce, chicken strips, red onions, paprika, red peppers and mozzarella	N\$170
Hot & Spicy (S) Spicy mince, green pepper, sliced jalapenos, onion, sirracha sauce and mozzarella	N\$165
Garlic Pizza (V) Garlic, mixed herbs and mozzarella	N\$130
Greek Pizza (V) Red onions, oregano, olives, feta, sundried tomato and mozzarella	N\$190

DESSERT

SALTed Crème Brulee
Salted caramel crème brulee

Homemade Cheesecake
Homemade cheesecake – ask your waitron
for the flavour of the day

Homemade Malva Pudding
Cape style malva pudding, served with custard
and a scoop ice cream

Goat's Cheese Brownie
Decadent chocolate brownie, topped with a layer of
goat's cheese and a scoop ice cream

KIDS MENU

Chicken Pops & Fries Chocolate Milkshake	N\$100
Mac & Cheese Passion Fruit & Lemonade	N\$90
Mini Hawaiian Pizza Sparkling Water	N\$80
Mini Margherita Pizza Fruitree Tropical	N\$65
Cheesy Beef Burger & Fries Fanta Orange	N\$90
Crumbed Chicken Burger & Fries Cream Soda	N\$90