



LIGHTER LUNCHING

Sirocco lunch items are served with a glass of La Motte wine of your choice or an ice cold Corona Cero. Cheers!

12PM - 4PM DAILY

LUNCH STARTS

AVO AND PARMESAN SALAD 155 Avocado / cucumber / cos lettuce / parmesan cheese / dressing	PATAGONIC CRUMBED CALAMARI 135 Crumbed Patagonic calamari tubes and heads / nibble salad / garlic aioli
BLACK PEPPER-CRUSTED BEEF CARPACCIO 155 In-house black pepper-crusted beef carpaccio / rocket / balsamic mousse / pistachio crumb / lemon zest / olive oil	SALMON TARTARE 220 Norwegian salmon / lemon / jalapeño / avocado / rock salt baguette

LUNCH MAINS

LINGUINE NERO DE MARE 195 <i>(Squid ink linguine from the sea)</i> In-house made squid ink linguine / mussels / white wine and garlic sauce	CHICKEN CEASAR BURGER 165 Toasted bun / crumbed chicken breast / bacon / ceasar dressing / avocado / lettuce / tomato / potato chips
LUNCH STYLE CATCH OF THE DAY 185 Savoury rice / lemon butter	PRIME AGED KARAN BEEF SIRLOIN 245 200g beef sirloin / seasonal vegetables / rustic chips / mushroom sauce
QUEEN PRAWNS 298 8 Queen prawns / savoury rice / garlic butter	BEEF AND REEF 335 200g Karan beef sirloin / 6 Sirocco prawns / rustic chips / garlic butter
PASTA SIROCCO 195 Linguine / avocado / peppadew / rocket / mushroom / basil pesto / parmesan cheese	

ARTISAN FLATBREADS

PIZZA DELL'ESTATE 155 <i>(Pizza of summer)</i> Grilled pineapple / black forest ham / Danish feta / rocket / balsamic glaze
ORTO VERDRE 145 <i>(Green Garden)</i> Basil pesto / roasted cherry tomatoes / Danish feta / baby marrow / micro greens / herb oil
PIZZA AL SALMONE 160 Norwegian salmon / red onion / capers / dill / lemon / whipped Danish feta / chilli / garlic / olive oil



ANNO 1898
La Motte
FRANSCHHOEK • SOUTH AFRICA

Corona

**TWO APEROL SPRITZ
FOR R150
12pm - 4pm**

**APEROL
SPRITZ**



S I R O C C O

Salads

SIROCCO SALAD R140

Cocktail tomatoes / cucumber / spring onions
/ Parmesan cheese / almond flakes
lettuce / balsamic vinaigrette

AVO AND PARMESAN SALAD R155

Avocado / cucumber / cos lettuce
/ Parmesan cheese / dressing

GREEK SALAD R145

Calamata olives / Danish feta / cucumber
lettuce / red onion / cherry tomatoes
- SIDE GREEK R78

CAESAR SALAD R165

Cos lettuce / anchovies / bacon / croutons
/ Parmesan cheese / crisped capers
- CHICKEN CAESAR R195

ROCKET AND WALNUT TOSS R175

Crisp cos lettuce / rocket / Parmesan shavings
/ walnuts / chefs green herb, lemon and
garlic dressing

HARVEST SALAD R155

Deboned chicken thigh / avocado / charred corn
/ candied bacon / red onions / cherry tomato

ON THE SIDE

CHEFS FLAME-BAKED BREADS AND BUTTER R40

Allergen Notice: Please be advised that food prepared in our restaurant may contain the following ingredients.... milk, eggs, wheat, nuts, peanuts, fish and shellfish. Should you have any special dietary requirements or allergies, please speak to our supervisory staff, before placing your food orders.



S I R O C C O

FOR THE LOVE OF
Oysters

The Knysna Coastal oyster is unique to our coastline and grows freely along our shores

	THREE	SIX
COASTAL COCKTAIL	R72	R135
COASTAL MEDIUM	R126	R245
COASTAL LARGE	R150	R295

CULTIVATED MEDIUM OYSTERS

THREE R114 | SIX R220

Cultivated oysters are farmed in estuaries along our coastlines. Our oysters are served with fresh lemon and Sirocco vodka chutney.

OYSTER EXPERIENCE

One Cultivated and three Coastal oysters served with a glass of bubbly of your choice:

LEOPARD'S LEAP SPARKLING WINE	R175
PIERRE JOURDAN BRUT MCC	R198

*OUR OYSTERS ARE SUBJECT TO AVAILABILITY AS OUR DIVERS ARE RELIANT ON THE WEATHER AND THE TIDES TO GET THEM TO YOUR TABLE

ON THE SIDE

CHEFS FLAME-BAKED BREADS AND BUTTER	R40
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S I R O C C O

Starters

Our Focaccia are served on hand-rolled,
0.0 flour bases

**GARLIC FOCACCIA WITH BAKED
ARTICHOKE R160**

Garlic oil / herb oil / baked artichoke

GARLIC, FETA AND BLACK PEPPER FOCACCIA R120

Chopped fresh garlic / Danish feta / cracked black
pepper / rosemary / thyme / garlic oil

PERI PERI PRAWNS R165

Sirocco prawns / white wine / peri peri sauce
/ spring onion / Danish feta / lightly toasted
ciabatta

SALMON TARTARE R220

Norwegian salmon / lemon / jalapeno
/ avocado / fresh baguette

BLACK PEPPER-CRUSTED BEEF CARPACCIO R155

In-house black pepper-crust beef carpaccio
/ rocket / balsamic mousse / olive oil
/ pistachio crumb / lemon zest

WEST COAST MUSSELS R140

Garlic / cream / white wine / rock salt baguette

DEEP-FRIED CALAMARI R190

Patagonic calamari tubes and heads
/ roasted garlic aioli / crispy dressed greens

ON THE SIDE

ARTICHOKE DIP

R68

CHEFS FLAME-BAKED BREADS AND BUTTER

R40



S I R O C C O

Seafood

SPECIALITIES

PAN-SEARED SEA BASS R295

Grilled vine tomatoes / wilted greens
/ black rice / sauce velouté

GRILLED LINE FISH R285

Line fish of the day / seasonal vegetables
/ savoury rice / lemon butter sauce

GRILLED SOLE R365

Two sole fillets / spiced rice / lemon butter sauce

SIROCCO KINGKLIP R310

Grilled Kingklip / rustic fries / crisp nibble salad
/ lemon butter

GRILLED PATAGONIC CALAMARI R340

Savoury rice / tartare sauce

WEST COAST MUSSELS R240

Garlic / cream / white wine / rocksalt baguette

SEAFOOD PAELLA R295

White wine / mussels / prawns / calamari
/ chicken / chorizo / saffron Arborio rice

SIROCCO SEAFOOD PLATTER (SERVES 1-2) R730

Mussels / crumbed Patagonic calamari
/ Sirocco prawns / line fish / savoury rice
/ rustic chips / lemon butter

*Please ask your waitron about our fresh
crayfish availability

ON THE SIDE

CHEFS FLAME-BAKED BREADS AND BUTTER R40

PLEASE VIEW OUR PERFECT PAIRS PAGE FOR SOME
TOP UP OPTIONS



SIROCCO

Prawn

SELECTION

All our prawns are served with savoury rice
and your choice of sauce
- garlic butter / lemon butter / peri peri

12 SIROCCO PRAWNS	R245
8 QUEEN PRAWNS	R298
6 KING PRAWNS	R465

Add individual prawns to your selection:

	EACH
SIROCCO PRAWNS	R22
QUEEN PRAWNS	R38
KING PRAWNS	R75

SEAFOOD TOP UP R100ea

6 Sirocco prawns

3 Queen prawns

Mussels in garlic and white wine

*Please ask your waiter about our crayfish availability

*Crayfish is prepared to order; please expect a minimum
waiting time of 25min.





S I R O C C O

Perfect

PAIRS

LINEFISH AND PRAWN R340

Grilled linefish / 6 Sirocco prawns / savoury rice
/ garlic butter

LINEFISH AND MUSSELS R325

Grilled linefish / mussels in garlic and white wine
/ savoury rice

BEEF AND REEF R335

200g Prime aged Karan beef sirloin
/ 6 Sirocco prawns / rustic chips / garlic butter

BEEF AND MUSSELS R345

200g Prime aged Karan beef sirloin / mussels in garlic
and white wine / rocksalt baguette

SEAFOOD TOP UP R100ea

6 Sirocco prawns

3 Queen prawns

Mussels in garlic and white wine



S I R O C C O

FROM THE *Grill*

Our Sirocco steaks are basted and flame-grilled.
Please inform your waitron should you prefer no basting

PRIME AGED KARAN BEEF SIRLOIN

200g R265 | 300g R330

Seasonal vegetables / rustic chips
/ minimum 45 day matured / your choice of sauce

MATURED BEEF FILLET

200g R410 | 300g R485

Seasonal vegetables / rustic chips
/ your choice of sauce

300G FILLET ON THE BONE R385

Rustic oven-baked sweet potato / Tawny Port jus
/ nibble salad

300G RIBEYE R395

A Grade Ribeye steak / herbed butter glaze
/ rustic chips

FILLET MEDALLIONS R375

200gr Beef fillet / long stem broccoli
/ sweet potato fondant / mushroom sauce

ACCESSORIES R45ea

Rustic Chips

Savoury Rice

Sautéed Seasonal Vegetables

Rustic oven-baked Sweet Potato

Mushroom Sauce

Green Peppercorn Sauce

Cheese Sauce

Lemon Butter

Garlic Butter



S I R O C C O

Specialities

WILD MUSHROOM & TRUFFLE RISOTTO R265

Wild mushroom / garlic / white wine
/ Parmesan cheese / truffle oil / chilli oil

SOUTH INDIAN LAMB CURRY R335

Lamb / South Indian spices / basmati rice
/ naan bread / sambals

GARLIC STEAK

200g SIRLOIN R270 | 200g FILLET R380

Melted garlic butter / rustic oven-baked
sweet potato / seasonal vegetables

SEAFOOD PAELLA R295

White wine / mussels / prawns / calamari
/ chicken / chorizo / saffron Arborio rice

ACCESSORIES R45ea

Rustic Chips

Savoury Rice

Sautéed Seasonal Vegetables

Rustic oven-baked Sweet Potato

Mushroom Sauce

Green Peppercorn Sauce

Cheese Sauce

Lemon Butter

Garlic Butter



S I R O C C O

Pasta

PASTA SIROCCO R195

Linguine / avocado / peppadew / rocket
/ mushroom / Parmesan cheese / basil pesto
- CHICKEN PASTA SIROCCO R235

PUTTANESCA PASTA R210

Linguine / olives / capers / anchovy
/ garlic / napoletana / chilli

SEAFOOD PASTA R295

Linguine / Patagonic calamari / mussels
/ Sirocco prawns / linefish / seafood sauce

ARRABBIATA R155

Rigatoni / chunky tomato sauce / chilli
/ garlic / olive oil

LINGUINE NERO DE MARE R195

(Squid ink linguine from the sea)
In-house made squid ink linguine / mussels
/ white wine and garlic sauce

BEEF RAGU R210

Rigatoni / slow cooked beef ragu
/ tomato / red wine / garlic

*Nut Allergy: Please note our basil pesto contains pine nuts



S I R O C C O

Pizza

Our thin crispy bases are rolled and baked to perfection, topped with chunky napolitana sauce and mozzarella cheese. Our pizzas are served with your choice of fresh chilli or garlic on the side.

THE AVIATOR R230

Black forest ham / Danish feta / rocket / avocado

F.A.B R175

Feta / avocado / bacon

ALOHA R160

Bacon / pineapple

CHEFS GOURMET R245

Salami / peppadew / chopped fresh tomato / avocado / feta

SUNSET NACHO PIZZA R225

Nacho crisps / BBQ chicken breast / guacamole / tomato & onion salsa / sour cream / jalapeño / coriander

THE THESEN ISLAND R210

BBQ Chicken / peppadew / avocado / feta

VEGETARIAN R195

Wild mushroom / artichoke / olives / green pepper / red onion

TOPPINGS

Pineapple	R20	Extra Cheese	R32
Fresh Rocket	R28	Imported Anchovies	R36
Green Peppers	R25	BBQ Chicken	R36
Fresh chopped Garlic	R28	Streaky Bacon	R38
Peppadew	R28	Avocado	R35
Pickled Jalapeno Chilli	R28	Salami	R38
Button Mushroom	R30	Black Forest Ham	R38
Calamata Olives	R30	Parmesan cheese	R42
Danish Feta	R34		

Gluten-free base R75

Sushi

SUSHI EXTRAS

Ginger	R20	Kewpie Mayo	R25
Sushi Rice	R20	Wasabi	R20
Caviar	R55	Fire Sauce	R35
Poke Sauce	R20	Salmon (70gr)	R125
Sweet Soya	R30	Tuna (70gr)	R95
Sweet Chilli	R30	Tofu (70gr)	R55



EDAMAME R75
Green soy beans served with salt and sweet chilli



PANKO CRUMBED PRAWN
Served with sweet chilli sauce
4 Piece R95
6 Piece R135



SALMON SALAD R215
and sweet chilli sauce



JOJO'S SUPER RAINBOW ROLL (4pc) R110
Rainbow roll with sweet soya, 7 spice sesame oil, caviar, spring onion, and mayo



SALMON ROSE (2pc) R95



VENISON ROSES (3pc) R105
Three roses, wrapped in Kudu carpaccio, topped with Tom Yum Mayo and drizzled with Teriyaki sauce



RAINBOW SANDWICH (9pc) R220
Salmon sandwich filled with salmon, avo, mayo and caviar



FUTOMAKI TEMPURA GREEN BEAN (4pc) R95
Tempura green beans in a Futomaki roll, deep-fried, topped with spicy mayo and sweet potato crisp



CRISPY FASHION SANDWICHES (4pc) R90
Salmon or tuna or prawn or crab or vegetarian topped with mayo and caviar



CALAMARI CRISP (4pc) R95
Salmon cream cheese roll, topped with tempura calamari heads, fire sauce and sweet soya



MINI SUSHI (8pc) R170
Crispy California Roll (4pc), California Roll topped with tempura shrimp and sweet chilli mayo (4pc)



BUTTERFLIED PANKO ROLL (4pc) R150
Butterflied crumbed prawn on salmon California roll, topped with sweet chilli mayo

Sushi

SUSHI EXTRAS

Ginger	R20	Kewpie Mayo	R25
Sushi Rice	R20	Wasabi	R20
Caviar	R55	Fire Sauce	R35
Poke Sauce	R20	Salmon (70gr)	R125
Sweet Soya	R30	Tuna (70gr)	R95
Sweet Chilli	R30	Tofu (70gr)	R55



CREAM CHEESE ROLL (4pc) R85
Salmon or prawn with avo, peppadew and cream cheese



SASHIMI (3pc)
Salmon R130
Tuna R120
Seared Tuna R125
Seared Salmon R135



NIGIRI (2pc)
Prawn R70
Salmon R80
Tuna R70
Inari Prawn R95



RAINBOW ROLL (4pc) R90
Salmon, avo and cucumber roll topped with salmon and avo



SHRIMP TEMPURA ROLL (4pc) R110
Spicy salmon or tuna California roll topped with tempura prawn and sweet chilli mayo



MAKI (4pc)
Cucumber R35
Avocado R40
Crab R40
Prawn R50
Tuna R50
Salmon R60
Smoked Salmon R65



GREEN RAINBOW ROLL (4pc) R55
Avo, cucumber and rocket topped with avo



FASHION SANDWICHES (4pc)
Vegetarian R45
Crab R50
Prawn R65
Tuna R65
Salmon R75



CRISPY CALIFORNIA ROLL (4pc) R90
Salmon, tuna, prawn or crab with avo and cucumber topped with mayo and sweet chilli



CALIFORNIA ROLL (4pc)
Vegetarian R45
Crab R50
Prawn R65
Salmon R70
Tuna R65
Spicy Tuna R72
Spicy Salmon R72



PANKO PRAWN CALIFORNIA ROLL (4pc) R80
Panko crumbed prawn with avo, cucumber and sweet chilli



HAND ROLL (1pc)
Avo and Cucumber R60
Prawn R90
Salmon R100
Tuna R90
Panko Prawn R95
Smoked Salmon R120



CRAB CRUNCH (4pc) R60
Crispy fried crab sandwiches with avo and mayo, drizzled with sweet soya

Sushi

PLATTERS

SUSHI EXTRAS

Ginger	R20	Kewpie Mayo	R25
Sushi Rice	R20	Wasabi	R20
Caviar	R55	Fire Sauce	R35
Poke Sauce	R20	Salmon (70gr)	R125
Sweet Soya	R30	Tuna (70gr)	R95
Sweet Chilli	R30	Tofu (70gr)	R55

ASK YOUR WAITRON ABOUT OUR SUSHI PLATTER UPGRADES

SIROCCO PLATTER (16pc) R325



- Rainbow Roll (4pc)
- Salmon Nigiri (2pc)
- Salmon Roses (2pc)
- Fashion Sandwich (4pc)
- Avocado Maki (4pc)

GINGER PLATTER (20pc) R305



- Rainbow Roll (8pc),
- Crab California Roll (4pc)
- Maki (8pc) – choice of Salmon, Crab or Tuna

MATSU PLATTER (14pc) R395



- Rainbow Roll (4pc)
- Prawn Nigiri (2pc)
- Salmon Roses (4pc)
- Shrimp Tempura Rolls (4pc)

SALMON PLATTER (19pc) R545



- Salmon Nigiri (4pc)
- Salmon Roses (4pc)
- Salmon California (8pc)
- Salmon Sashimi (3pc)

EAGLES PLATTER (30pc) R615



- Salmon Sandwich (8pc)
- Rainbow Roll (8pc)
- Tuna Nigiri (2pc)
- Crispy California (8pc)
- Prawn Nigiri (2pc)
- Salmon Nigiri (2pc)

DELUXE PLATTER (67pc) R1250



- Crispy California Roll (8pc)
- Tuna Maki (8pc)
- Salmon California Roll (8pc)
- Prawn Nigiri (2pc)
- Salmon Nigiri (2pc)
- Tuna Nigiri (2pc)
- Inari (2pc)
- Salmon Sashimi (4pc)
- Rainbow Roll (8pc)
- Salmon Roses (2pc)
- Rainbow Sandwich (9pc)
- Tuna Sashimi (4pc)
- Salmon Fashion Sandwich (8pc)

POKE BOWLS



Poke (poh-keh) means to slice or cut in Hawaiian and refers to chunks of raw fish – usually tuna and salmon which is marinated in umami-packed sauces with sesame seeds, tossed over rice and topped with fresh vegetables. This dish is simple, healthy, delicious, and totally addictive. Made with edamame beans, baby radish, carrot, cucumber, spring onion, avo and red cabbage.

TUNA R145 | SALMON R165 | TOFU R120 | PANK PRAWN R135



S I R O C C O

Dessert

CHOCO SIROCCO R110

Chocolate fondant / vanilla ice cream / berry sauce

**GOURMET 'MELKTERT' WITH SALTED
CARAMEL POPCORN R110**

Crisp biscuit base / milky custard filling / cinnamon
/ salted caramel popcorn

MACADAMIA NUT CHOCOLATE BROWNIE R110

Decadent chocolate sauce / macadamia nuts
/ vanilla ice cream

SIROCCO CRISP APPLE PIE R98

Our chefs twist on a traditional favourite served
with vanilla ice cream

BAKED CHEESECAKE R98

Touch of lemon / granadilla pulp / fresh fruit garnish

GOURMET ICE CREAM (PER SCOOP) R30

Bar One / Blueberry cheesecake
/ Strawberry / Chocolate

DOM PEDRO R84

Tia Maria Coffee Liqueur or Bushmills Irish Whiskey

BUSHMILLS IRISH COFFEE R60

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S I R O C C O

Kids

MARGHERITA PIZZA R110

BACON AND CHEESE PIZZA R128

FISH AND CHIPS R145

Deep fried line fish / rustic fries / tartare sauce

CHICKEN STRIPS R120

Rustic fries / tomato sauce

KIDDIES SPAGHETTI R110

- Napolitana sauce
- Basil pesto / olive oil

GOURMET ICE CREAM (PER SCOOP) R24

Bar One / Blueberry cheesecake
/ Strawberry / Chocolate

ICE CREAM SANDWICH R80

Coconut biscuits / ice cream / chocolate dip

ON THE SIDE

CHEFS FLAME-BAKED BREADS AND BUTTER R40

SIDE CHIPS R40

SEASONAL VEGGIES R40

SAVOURY RICE R40

KIDDIES MENU FOR UNDER 12'S ONLY