



WELCOME ABOARD
THE PADDLE CRUISER
- KNYSNA

TAPAS MENU ...Page 2 & 3





THE PADDLE CRUISER

- TAPAS

Originally Tapas were a few olives or almonds to accompany a glass of sherry. Today, Tapas have come to encompass more or less any hot or cold dish that can be served in small portions. Although Spanish, Tapas are so well suited to today's style of casual eating, that they have caught the imagination outside of the Mediterranean. The idea with tapas and salads is to treat them as starters and to order numerous dishes to share, which are brought to the table at different times

Our kitchen crew is young, energetic and enthusiastic. Every day they roll up their sleeves and prepare different Tapas with care and attention to detail. New and ever more exciting Tapas are continually being created, hence The Paddle Cruisers' ever changing menu. Enjoy!

TAPAS FRIAS – COLD TAPAS

caesar salad with smoked chicken, croutons and crispy bacon, topped with an anchovy and egg dressing with parmesan shavings

seasonal garden salad with cherry tomatoes, feta and a honey balsamic dressing

cape malay style pickled fish served with banana wedges and crispy poppadoms

south african carpaccio of game salad with blue cheese and a raspberry vinaigrette

½ doz freshly shucked knysna oysters served with lemon wedges, tabasco and cracked black pepper

SOPA - SOUP

chef's soup of the day

food & wine suggestions:

south african carpaccio of game

caesar salad

knysna oysters

Brampton Shiraz

First Sightings Sauvignon Blanc

Tribaut Brut Tradition





THE PADDLE CRUISER - TAPAS

TAPAS CALIENTES – HOT TAPAS

deep fried potato wedges with rosemary salt and parmesan

grilled chicken breast stuffed with spinach and mozzarella, covered in sweet mustard dressing

vegetable spring rolls with sweet chilli and soya reduction dunking sauce

spicy grilled calamari with sun-dried tomato pesto cream

6 skewered tiger prawns served with smoked jalapeno oil

bobotie spring rolls served with curry mint dunking sauce

250 g honey glazed mini pork ribs dusted with sesame seeds

POSTRÉ – DESSERT TAPAS

ice cream & chocolate sauce

summer fruit cheesecake with fresh berry compote

spice nut baklava with cinnamon syrup

chocolate bavois

food & wine suggestions:

bobotie spring rolls

mini pork ribs

grilled chicken breast

Beaumont Chenin Blanc

Beyerskloof Pinotage

Fat Bastard Chardonnay

