

SERVING OUR BOUNTY WITH PRIDE

John Dory's®

FISH • GRILL • SUSHI



Our Promise

GREAT FOOD TASTES SO MUCH BETTER WHEN YOU KNOW
IT'S MADE WITH LOVE AND SOURCED WITH CARE.
WE ARE PROUD TO BE CUSTODIANS OF NATURE'S
BOUNTY AND IT'S IMPORTANT TO US TO MAKE SURE
OUR OCEANS CONTINUE TO
SERVE GENERATIONS TO COME.
WE ARE PROUD THAT OUR SEAFOOD
IS SUSTAINABLY SOURCED.

SEE OUR SPECIES LISTING AT THE BACK OF OUR MENU.

STARTERS

Oceanic appetisers to set you on the right course.



Mussel Bowl

CALAMARI TUBES

Calamari tubes & squid heads served in a creamy lemon butter sauce with warm Portuguese roll slices or savoury rice.

MUSSEL BOWL

JD's mussels, cooked in a garlic, herb & white wine sauce. Served with a warm Portuguese roll.

CHEESY GARLIC ROLL

Brushed with garlic butter & topped with grated mozzarella & Cheddar cheese.

FRESH OYSTERS (EACH)

Fresh from the ocean & never frozen.

6 OYSTERS

CHEESY JALAPEÑO POPPERS

Jalapeño, stuffed with a mix of cheeses, crumbed & deep fried. Served with sweet chilli sauce.

FLAME-GRILLED BACON WRAPPED POPPERS *New*

Jalapeño, stuffed with a mix of cheeses, wrapped with bacon & flame-grilled. Served with BBQ sauce.

BUFFALO PRAWNS

6 Panko-crumbed prawns flash-fried then smothered in JD's homemade, spicy buffalo sauce. Served with carrot & celery sticks & a blue cheese dressing.

BUFFALO WINGS

6 Buffalo wings served with a buffalo sauce & blue cheese dressing.
12 Buffalo wings served with a buffalo sauce & blue cheese dressing.

R68

R59

R29

R25

R129

R59

R69

R65

R59

R85

CHEESY PRAWN TAILS

6 Prawn tails cooked in a garlic butter & JD's specially-seasoned creamy white sauce, topped with mixed cheese & oven-baked. Served with warm Portuguese roll slices.

R79

CLAM CHOWDER

A rich, creamy soup perfectly balanced with clams, fresh herbs & bacon. Served with a Portuguese roll.

R49

FISH CAKES

Panko-crumbed fish cake, topped with avo. Served with tartar sauce.

R47

PRAWN & BACON POPPS

5 Panko-crumbed balls of delight filled with bacon, prawn, mixed cheese & coriander. Served with a jalapeño mayo.

R48

STARTER PLATTER

Choose two of the following: Bacon & Prawn Pops; Clam Chowder; Mussels, 6 Wings or Jalapeño Poppers.

R89

SALAD SENSATIONS

GREEK SALAD

Our selection of salad greens with olives & feta cheese.

R65

CAJUN CHICKEN SALAD

Salad greens with cajun chicken breast strips, tomato, onion, avo, feta cheese, lentils & chickpeas.

R115

New



Flame-grilled Bacon Wrapped Poppers

LIGHT MEALS

New

PRAWN TACOS *New*

2 Mexican yellow corn soft shell tacos filled with Chipotle prawns, coleslaw, lettuce, avo, feta cheese crumbs & a homemade mango salsa. Served with jalapeño mayo.

R89

CHICKEN TACOS *New*

2 Mexican yellow corn soft shell tacos filled with Chipotle chicken breast, coleslaw, lettuce, avo, feta cheese crumbs & a homemade mango salsa. Served with jalapeño mayo.

R79



Chicken Tacos



Salmon Bowl

FISH TACOS *New*

2 Mexican yellow corn soft shell tacos filled with Chipotle hake pieces, coleslaw, lettuce, avo, feta cheese crumbs & a homemade mango salsa. Served with jalapeño mayo.

R85

PRAWN & CHORIZO MAC & CHEESE *New*

Macaroni tossed in a cheesy prawn & chorizo sauce, topped with Panko-crumbs & a Parmesan crust. Served with a side salad.

R89

SALMON BOWL *New*

Chipotle spiced salmon, Bulgar wheat, avo, cucumber, lettuce, coleslaw, chickpeas, lentils, cherry tomatoes & homemade mango salsa. Served with a dollop of yogurt.

R89

FISH CAKES *New*

2 Panko-crumbed fish cakes, topped with avo & mango salsa. Served with tartar sauce & a side salad.

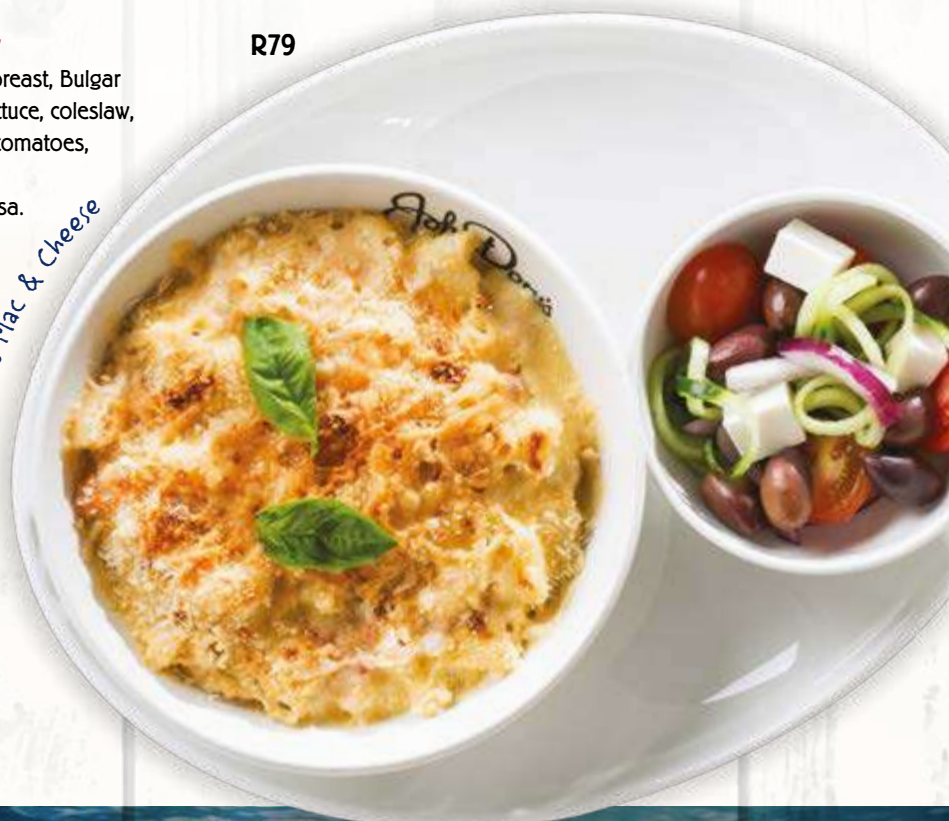
R79

CHICKEN BOWL *New*

Chipotle spiced chicken breast, Bulgar wheat, avo, cucumber, lettuce, coleslaw, chickpeas, lentils, cherry tomatoes, yogurt, mixed cheese & homemade mango salsa.

R79

Prawn & Chorizo Mac & Cheese



ALTHOUGH THE GREATEST OF CARE IS TAKEN TO REMOVE THE BONES FROM OUR FISH, A FEW MAY REMAIN BEHIND. PLEASE TAKE CARE WHEN ENJOYING YOUR MEAL.



PLATTERS

All platters are served
with chips & rice OR
seasonal veg OR a side salad.

PLATTERS FOR 1

SUNSET PLATTER

1 Catch of the day fillet, 4 JD's prawns, calamari strips & mussels served in a white wine, garlic & herb sauce.

R159

COASTAL PLATTER

Sole, 4 JD's prawns in a shellfish basting & a portion of half shell mussels.

R129

JOHN'S PLATTER

1 Hake fillet, calamari strips & 4 JD's prawns.

R155

CAPTAIN'S PLATTER

4 JD's prawns, 1 hake fillet, calamari & mussels served in a white wine, garlic & herb sauce.

R199

PLATTERS FOR 2

ISLAND PLATTER

2 Catch of the day fillets, 10 JD's prawns, calamari strips & mussels served in a white wine, garlic & herb sauce.

R325

WAVE PLATTER

6 JD's prawns in a shellfish basting, 400g BBQ basted ribs, calamari strips, 1 chicken thigh, 1 drum & 1 peri-peri wing.

R299

LOVERS' PLATTER

2 Select hake fillets, calamari, 14 JD's prawns & mussels served in a white wine, garlic & herb sauce.

R389



Captain's Platter



Wave Platter

ALTHOUGH THE GREATEST OF CARE IS TAKEN TO REMOVE THE BONES FROM OUR FISH,
A FEW MAY REMAIN BEHIND. PLEASE TAKE CARE WHEN ENJOYING YOUR MEAL.



FISH MARKET

Choose from chips
OR rice OR seasonal
veg OR a side salad.



Double Hake Thermidor & Veg

	Single	Double
HAKE & CHIPS	R79	R109
Select tempura-battered or grilled hake fillet. Served with coleslaw.		
SOLE <i>Better for you!</i>	100g R89	180g R129
Ask about availability. Sole, grilled the JD's way & finished with creamy lemon sauce. Served with coleslaw.		
KINGKLIP	R139	
Kingklip fillet, served with coleslaw.		

	Single	Double
HAKE THERMIDOR	R132	R159
Hake fillet covered with a cheesy prawn & mushroom sauce, topped with mussels.		
CALAMARI TUBES		R129
Calamari tubes & squid heads.		
KINGKLIP FISHWICH	R159	
Kingklip fillet with bacon, jalapeño & cheese mix. Served with coleslaw.		

PRAWNS GALORE

JD'S PRAWNS	
TEN – R129	FIFTEEN – R169
Brushed in our famous JD's shellfish basting.	
QUEEN PRAWNS	
SIX – R109	TWELVE – R169
Brushed in our famous JD's shellfish basting.	

KING PRAWNS	
SIX – R185	TEN – R265
Brushed in our famous JD's shellfish basting.	



King Prawns



Choose one of our *Better for you* meals and replace the rice or chips and onion rings with a side salad or seasonal veg.

GRILLS

All grills are served with
3 onion rings & chips OR rice OR seasonal
veg OR a side salad.



Surf & Turf

	200g	300g
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TENDER-CUT STEAK	R119	R139
Class A prime-cut beef grilled to perfection.		

PORTUGUESE STEAK <i>Better for you!</i>	R139
Class A beef on a bed of creamy peri-peri, sliced chorizo sausage & red onions. Topped with an egg.	

SURF & TURF	R145
Prime-cut beef, 2 JD's prawns & mussels served in a white wine, garlic & herb sauce. Enjoy the best of both worlds.	

STEAK THERMIDOR	R155
Class A beef covered with a cheesy prawn & mushroom sauce, topped with mussels.	

SMOKEY JOE STEAK	R139
200g Sirloin topped with cheese sauce, jalapeños & crispy bacon.	

STEAK & SCAMPI PRAWN <i>New</i>	R139
Class A beef smothered in a Parmesan & basil sauce, topped with 3 Cajun prawns.	

STEAK ROLL <i>New</i>	R99
Class A beef basted in peri-peri sauce, smothered in melted cheese, mango salsa & topped with onion rings. Served on a fresh Portuguese roll with lettuce & tomatoes.	

PERI-PERI CHICKEN	R85
1 Chicken wing, 1 thigh & 1 drumstick in a peri-peri sauce.	

PERI-PERI CHICKEN DOUBLE	R119
1 Chicken wing, 2 thighs & 2 drumsticks in a peri-peri sauce. Served with chips.	

CHARGRILLED CHICKEN BREASTS <i>Better for you!</i>	R89
2 Chicken breasts basted with your choice of lemon & herb or BBQ or peri-peri sauce.	

CHIPOTLE CHICKEN BURGER	R89
Chipotle chicken breast on a toasted Portuguese roll. Topped with melted cheese, chopped chorizo, mango salsa, sliced avo & jalapeño mayo.	

	Single	Double
TEMPURA CHICKEN SCHNITZEL	R85	R119
Chicken breast battered, crumbed & deep-fried. Served with either cheese, mushroom or pepper sauce.		

	400g	600g
RIBS	R139	R169
Chargrilled sticky BBQ or peri-peri pork ribs.		

Steak & scampi prawns



SAUCES

Creamy conveyor of flavour!

CREAMY MUSHROOM SAUCE	R20	CREAMY GARLIC SAUCE	R18
CHEESE SAUCE	R20	CREAMY LEMON SAUCE	R18
GARLIC, HERB & WHITE WINE SAUCE	R18	3 PEPPER SAUCE	R20

COMBOS

Choose any of our famous combos & complete your meal with a choice of chips OR rice OR seasonal veg OR a side salad.



Sole & Prawn with Salad

SOLE & CALAMARI STRIPS

1 Piece of sole, grilled the JD's way, finished with creamy lemon sauce & calamari strips.

STEAK & CALAMARI STRIPS

200g Prime-cut beef with fried calamari strips.

DOUBLE HAKE & CALAMARI STRIPS

2 Hake fillets with a portion of calamari strips.

HAKE & PRAWNS

Hake fillet with 6 JD's prawns, brushed in our famous JD's basting.

R115

HAKE & CALAMARI TUBES

Hake fillet with a portion of calamari tubes & heads.

R132

R145

CALAMARI TUBES & PRAWNS

Calamari tubes & heads with 6 JD's prawns.

R139

R139

1/4 CHICKEN & RIBS

400g Pork ribs & 1/4 chicken grilled in lemon & herb or BBQ or peri-peri basting.

R159

R119

SOLE & PRAWN

Sole & 6 JD's prawns, brushed in our famous JD's basting.

R129

1/4 Chicken & Ribs



TOP-UPS & EXTRAS

Reel in your favourite side dish to complement your Main Meal.

Only available with Main Meals ordered!

5 JD'S PRAWNS

R49

TEMPURA ONION RINGS

R29

SEASONAL VEG

R32

(ask your waiter for selection)

PORTUGUESE ROLL

R11

SIDE SALAD

R24

CHIPS

R26

SAVOURY RICE

R22

CALAMARI STRIPS

R38


COLESLAW

R15

DESSERTS & SHAKES

All desserts are served with your choice of cream OR ice cream.

DESSERTS

BROWNIE  **R59**
Decadent chocolate brownie infused with nuts. Served with cream or ice cream.

PEPPERMINT TART  **R39**
Layers of Tennis biscuits & caramel topped with cream & crumbed peppermint crisp. Served with cream or ice cream.

MINI DOUGHNUTS **R31**
Mini Doughnuts filled with apricot jam, dusted in a cinnamon sugar. Served with ice cream.

JD STYLE TIRAMISU **R39**
Finger biscuits soaked in coffee & Cointreau liqueur, layered between caramel treat. Topped with cream & grated dark chocolate.

ICE CREAM & BAR ONE SAUCE  **R36**

HOT DRINKS

COFFEE **R22**
DECAF **R21**
CAPPUCCINO **R24**
ESPRESSO **R19**
CAFFÈ LATTE **R26**
TEA ROOIBOS OR CEYLON **R19**
MILO **R22**
HOT CHOCOLATE **R23**
CHOCOCCINO **R26**



Peppermint Tart



Tiramisu

GOURMET SHAKES R53

MILKYBAR & JELLY TOTS
KITKAT
SALTED CARAMEL



SHAKES R39

BAR ONE 
CHOCOLATE
STRAWBERRY

SPECIALITY DRINKS

Available with Kahlúa or Irish Whiskey



DOM PEDRO **R32**
IRISH COFFEE **R42**




Milkybar & Jelly Tots Shake

KitKat Shake

Salted Caramel Shake

 Contains nuts!  Our desserts are made in a facility that uses tree nuts.

 Our desserts are made in a facility that uses tree nuts.

SUSHI GALORE

40863 Main & Sushi Menu June 2019



FRESH FROM THE BELT

FOR THE LOVE OF

NIGIRI

2 Pieces of nigiri. Rice with your favourite topping.

- PRAWN
- TUNA/SALMON

SANDWICHES

2 Sandwiches. Nori seaweed with outer layers of rice, plus inner layer of avo & your favourite filling.

- AVO
- PRAWN
- TUNA/SALMON

MAKI

3 Pieces of maki. Nori seaweed & rice wrapped around your favourite filling.

- AVO
- TUNA/SALMON

BEAN CURD

2 Pockets made from Inari (fried soya beans) filled with rice, avo, Kewpie mayo, Seven Spice & your favourite filling.

- AVO
- SALMON/PRAWN

CALIFORNIA ROLLS

4 California rolls. An outer layer of rice lined with Nori seaweed, filled with avo & your favourite filling.

- CUCUMBER/CRAB
- TUNA/SALMON
- PRAWN

CUCUMBER ROLLS

4 Thinly sliced cucumber rolls, wrapped around rice & your choice of filling, topped with Kewpie mayo & caviar.

- PRAWN/TEMPURA PRAWN
- SALMON

● PRAWN AVALANCHE

3 Prawn California rolls, topped with half a tempura-rolled prawn & spicy mayo sauce.

● PRAWN VOLCANO

3 Prawn California rolls, topped with Sriracha crab salad, a Sriracha prawn & coriander. Drizzled with Sriracha mayo.

● THE BOMB

4 Prawn California rolls topped with delicate slivers of salmon & tuna, Kewpie mayo, caviar & drizzled with Yakitori sauce.

● SNOW CRAB ROLLS

4 Crab tempura rolls with mayo & sweet chilli, topped with avo, Sriracha mayo & caviar.

● RAINBOW ROLLS

4 California rolls with delicate slivers of tuna or salmon or prawn, & avo. Topped with Kewpie mayo & caviar.

● C & C BOMBS

3 Sriracha crab & cream cheese bombs crumbed with tempura crumbs & deep-fried. Topped with smoked mayo & caviar.



SUSHI!

R39

R45

R54

R58

● SMOKED CALI ROLLS

4 Prawn California rolls with delicate slivers of tuna & avo. Topped with smoked mayo, Seven Spice & Yakitori sauce.

● PRAWN SURPRISE

3 Panko-crumbed prawns topped with smoked & Sriracha mayo. Served on top of cucumber ribbons & cubed avo.

● VALENTINE ROLLS

4 Salmon, strawberry & cream cheese rolls topped with smoked mayo & caviar.

TRIO

1 Tuna or Salmon California Roll, 1 Tuna or Salmon Rose & 1 Tuna or Salmon Nigiri.

● TUNA/SALMON

● PRAWN TEMPURA

3 Prawns dipped in tempura batter, rolled in crispy tempura flakes & delicately deep-fried. Served with sweet chilli sauce.

● TEMPURA RAINBOW ROLLS

4 Tempura prawn California rolls with delicate slivers of salmon & avo. Topped with Sriracha sauce, mayo & caviar.

● HAKE NUGGETS

Hake fillet fried in seasoned flour, drizzled with sweet chilli sauce & sprinkled with toasted sesame seeds.

● SPRING ROLLS

2 Deep-fried phyllo spring rolls, filled with prawn & cheese.

● DEEP-FRIED FUTOMAKI

3 Crispy tempura-battered maki rolls filled with tuna, salmon, prawn, cucumber & avo, complemented with sweet chilli sauce & Kewpie mayo.

● CATERPILLAR ROLL

Tempura prawn California roll, avo & mango, topped with avo, mayo & caviar – finished with sesame seeds & a drizzle of Yakitori sauce.

VEGETARIAN

● VEG FUTOMAKI

3 Maki rolls filled with strawberry, pickled radish, cucumber & avo.

● VEG RAINBOW ROLLS

4 Rainbow rolls with avo, pickled radish & cucumber topped with slivers of avo.

● STRAWBERRY & CREAM PUDDING

4 Strawberry & cream cheese California rolls topped with JD's famous Avalanche sauce.

SASHIMI, SPECIALITIES,

SASHIMI

NORWEGIAN SALMON

4 Slices of premium, fresh, raw Norwegian salmon.

R79

Norwegian Salmon



TUNA

4 Slices of premium, fresh, raw tuna.

R55

HAND ROLL

A hand-rolled cone of seaweed filled with rice, avo & tuna or salmon or prawn.

R59

TUNA CRUNCH ROLLS

8 Crispy tempura-battered & crispy flaked tuna California rolls, complemented with a mix of sweet chilli sauce & Kewpie mayo.

R97

DRAGON ROLLS

8 Crispy tempura prawn California rolls, topped with layered tuna or salmon, finished with tempura crumbs, Kewpie mayo & Yakitori sauce.

R97

EXEC RAINBOW ROLLS

TUNA SALMON

8 California rolls topped with a butterflied tempura-battered prawn & avo, finished off with Kewpie mayo & drizzled with Yakitori sauce.

R99
R109

PRAWN RELOAD *New*

6 Piece prawn & avo California rolls, served on top of a drizzle of Sriracha mayo with Yakitori sauce, avalanche balls & finished with mango slices, caviar, micro-herbs & sesame seeds.

R85



SALADS & CARB-CONSCIOUS



SALADS

TUNA SALMON

Chopped cucumber, seared tuna or salmon & avo, stacked & topped with Kewpie mayo & sesame seeds.

R89
R99

PRAWN SALAD

Chopped cucumber & prawn, stacked & topped with Kewpie mayo & sesame seeds.

R89

POKE SALMON *New*

A bowl of salmon, sushi rice, carrots, edamame beans, avo & cucumber topped with sesame seeds & Yakitori sauce.

R65

POKE TUNA *New*

A bowl of tuna, sushi rice, carrots, edamame beans, avo & cucumber topped with sesame seeds & Yakitori sauce.

R65

ROSES

SALMON ROSES

3 Delicate slivers of salmon, each wrapped around rice & topped with avo, Kewpie mayo & caviar.

R69

TUNA ROSES

3 Delicate slivers of tuna, each wrapped around rice & topped with avo, Kewpie mayo & caviar.

R49

CARB-CONSCIOUS

SAMURAI SALMON ROLLS

4 Cucumber rolls filled with salmon, avo, pickled radish & strawberry, topped with Kewpie mayo & caviar.

R59

ROSE PARCELS

2 Salmon & 2 tuna rose parcels filled with cucumber, pickled radish & avo, topped with Kewpie mayo & caviar.

R65



SUSHI PLATTERS

BUILD YOUR OWN PLATTER
R99

CHOOSE 3 OF THE FOLLOWING: PRAWN AVALANCHE, SALMON CALIFORNIA ROLLS, C+C BOMBS, SNOW CRAB ROLLS, SALMON SANDWICH ROLLS OR SMOKED CALI ROLLS.

TWO OCEANS PLATTER R109

4x Prawn Avalanche
4x The Bomb



RAINBOW WARRIOR PLATTER R125

4x Tuna Rainbow Roll
4x Salmon Rainbow Roll
4x Prawn Rainbow Roll



SOLO PLATTER R95

2x Tuna Sandwich
4x Salmon California Roll
2x Tempura Prawn



MARITIME PLATTER R279

2x Spring Rolls
2x Tempura Prawn
4x Salmon California Roll
4x The Bomb
2x Tuna Rainbow Roll
2x Salmon Rose
2x Prawn Avalanche



WINE LIST



WINE

SPARKLING WINE

	Glass	Bottle
DURBANVILLE HILLS SPARKLING SAUVIGNON BLANC This vivacious, zesty sparkling wine bursts with tropical aromas of litchi, guava & mango, following through onto the palate, ending with a lively finish.	R49	R199

DRY WHITE WINE

	Glass	Bottle
GRAÇA JD'S FAV! JD's favourite sharing wine! Crisp, off-dry & well-balanced with tropical fruit & citrus flavours.	R34	R99
DROSTDY-HOF EXTRA LIGHT Light, crisp & lower in alcohol & kilojoules.	R33	R96
KEN FORRESTER SAUVIGNON BLANC RESERVE Crisp, dry & refreshing, with a creamy texture & flavours of white peach, green apple & lime.	R60	R179
MEERKAT CHENIN BLANC A fusion of white fruits, litchi, apple, quince & a rich tropical aroma. The palate is fresh & fruity with a lovely acid balance.	R45	R132
DURBANVILLE HILLS CHARDONNAY Aromas of yellow citrus, stone fruit, orange blossom & a hint of sweet oak.	R49	R145
VAN LOVEREN DAYDREAM CHARDONNAY PINOT NOIR A crisp, off-dry wine with upfront fresh floral flavours & a soft & fruity finish. An easy-drinking, uncomplicated wine.	R53	R154
TWO OCEANS SAUVIGNON BLANC An elegant wine with a crisp acidity, offering a bounty of passion fruit, green apple & sweet melon flavours.	R39	R109
CHENIN NO 5 A highly aromatic wine with flavours of quince, guava, Granny Smith apples & herbal nuances. The well-rounded palate ends in a crisp, dry finish.	R46	R135
VAN LOVEREN ALMOST ZERO WONDERFUL WHITE An elegant white with delicate apple, citrus & tropical fruit flavours. Enjoy with your favourite salad, sushi & summer fare.	R57	R169



Enjoy Responsibly. Alcohol not for sale to persons under the age of 18.

Keep the wind in your sails with our favourite wines!

DRY RED WINE

	Glass	Bottle
AFRICAN JAVA PINOTAGE Oak matured with vibrant plum & ripe berry fruit on the palate. The wine has an intense aroma of roasted coffee beans followed by a smoky mocha-java aftertaste.	R60	R175
MEERKAT BURROW BLEND A warm accessible wine, made from classic Merlot & Cabernet Sauvignon. A wine rich with ripe red cherry character, sweet blackcurrant & subtle liquorice. Nutty chocolate wood tones round off the wine & give it a long, velvety finish.	R49	R142
KEN FORRESTER CABERNET SAUVIGNON RESERVE Very intense, ripe cassis nose with immediate dryness followed by sweetness that persists to a tannin finish.	R60	R179
TWO OCEANS CABERNET SAUVIGNON MERLOT An abundance of strawberry & plum aromas with slightly spicy oak nuances. Mouth-filling & soft with lots of berry flavours & a slight tannic background.	R39	R109
NEDERBERG 56HUNDRED MERLOT Medium-bodied, smooth drinking & rich with notes of strawberry, red currant & hints of vanilla oak.	R46	R139

DRY PINK WINE

GRAÇA ROSÉ A light, off-dry wine that is fruity in taste with a slight pétillance.	R34	R99
TWO OCEANS ROSÉ With a glorious colour of rosé petals, an aroma of ripe berries & a tangy, fruity taste, it's easy to drink & super food-friendly.	R39	R109

SEMI-SWEET WINE

FOUR COUSINS NATURAL SWEET ROSÉ A fragrant, flame-coloured wine with gentle floral perfume. Flavours of luscious tropical fruits, peaches & raisins are followed by a lingering, silky finish.	R34	R97
DROSTDY-HOF ADELPRACHT LATE HARVEST Full-bodied with intense fruit flavours & a good balance.	R35	R102

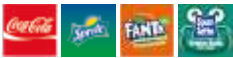


BEVERAGES

COLD DRINKS

SODA REGULAR 350ml by the glass R20

SODA LARGE 460ml by the glass R24



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LIQUI-FRUIT Selected flavours R25

TISERS Apple, red or white grape R29

CORDIAL REGULAR R22

CORDIAL LARGE R26

Lime, passion fruit or cola tonic with soda or lemonade

LIPTON ICE TEA CAN Peach or lemon R23

POWERPLAY R26

FRESH FRUIT JUICE R17

Ask waiter about selection



SUGAR FREE

VALPRE WATER Still or sparkling 330ml R18

VALPRE WATER Still or sparkling 750ml R35

COKE ZERO R26

COKE LIGHT R26

TAB R26



CIDERS & READY-TO-DRINK

HUNTER'S Gold or Dry 330ml R28

SAVANNA Light or Dry 330ml R30

FLYING FISH R27

POWERPLAY &

SMIRNOFF VODKA R49

2 X JÄGERBOMBS *Twice the fun!* R89

STRONGBOW RED BERRIES *New* R31

AMSTEL RADLER 330ml *New* R24



Complete your feast with something refreshing.

BEERS Have a cold one!

CASTLE LITE	340ml	R26
CASTLE LAGER	340ml	R26
CASTLE FREE	340ml (non-alcoholic)	R25
CASTLE DRAUGHT		
(where available)	300ml - R22 500ml - R37	
CASTLE LITE DRAUGHT		
(where available)	300ml - R26 500ml - R39	
CARLING BLACK LABEL	340ml	R24
HANSA PILSENER	330ml	R24
WINDHOEK	Light or Lager 330ml	R29
STELLA ARTOIS		R32
CORONA		R45
BUDWEISER		R28
WINDHOEK DRAUGHT	<i>new</i>	R31
AMSTEL	330ml <i>new</i>	R24
HEINEKEN	330ml	R31
HEINEKEN	330ml 0.0% <i>new</i>	R28



CAPTAIN'S R49 each COCKTAILS

original COCKTAILS

- STRAWBERRY DAIQUIRI
- COSMOPOLITAN
- MOJITO
- PIÑA COLADA
- SINGAPORE SLING
- MARGARITA



Singapore Sling



Strawberry Daiquiri



Piña Colada

SPECIALS

LUNCHTIME MEAL DEALS

Available Monday to Friday, 11am – 3pm

Hake & Chips **PLUS**
Large Soda

R78



Solo Platter **PLUS** Tiser

R105



Two Oceans Platter **PLUS** Tiser

R115



WEEKDAY SPECIALS

HAKE & CHIPS TUESDAYS

SINGLE R49 | DOUBLE R79

**TEMPURA CHICKEN
SCHNITZEL**

SINGLE R49 | DOUBLE R79



R95 per bottle
White or Rosé
R33 per glass

1/2 PRICE SUSHI WEDNESDAYS



**OR Cabernet
Sauvignon Merlot.**

GOURMET GRILL FRIDAYS

**200g Steak & Mushroom
or Cheese Sauce
400g Ribs
200g Portuguese Steak
200g Smokey Joe Steak**

**R109
EACH**



40863 Main & Sushi Menu June 2019

VAT incl. Per person. Not to be used in conjunction with any other promotion. Hake & Chips Tuesdays applies to single and double meals. Sushi specialities, sashimi, salads, carb-conscious and sushi platters are excluded from Wednesday's half price special. No sushi substitutes allowed. Friday offer only applies to 200g Portuguese Steak, 200g Smokey Joe, 200g Steak & sauce and 400g Ribs. Eat-in only. The visuals are for descriptive purposes and meals served could vary. Ts and Cs apply.

Enjoy Responsibly. Alcohol Not for Sale to Persons Under the Age of 18.

OUR ECO VOYAGE

Join us and together we can make a real difference. #JohnDorysCares

In partnership with our suppliers, customers and procurement team we are actively involved in ensuring the well-being of our beautiful planet and those living organisms that call it home.



We have made eradicating single-use plastic takeaway items a priority in our business. #NoToPlastic



As an alternative to palm oil for frying, we use locally-sourced sunflower oil.



With our help, Phiko, the logger-head sea turtle hatchling, made a remarkable recovery and was successfully released back into the ocean.



We are actively involved with beach clean-up programs around South Africa, doing our part to keep our oceans and waterways plastic-free.

Find out more on our website. [f](#) [t](#) [i](#) [www.johndorys.co.za](#)

COMMON NAME	SPECIES NAME	COUNTRY OF ORIGIN	HARVEST METHOD
Hake	Merluccius capensis & Merluccius paradoxus	Namibia	Wild-Caught: Offshore Demersal Trawl
Whole Mussels	Choromytilus meridionalis /Mytilus galloprovincialis	South Africa	Farmed: Raft / Rope
Squid Strips	Dosidicus gigas	Peru	Wild-Caught: Jigged
Vannamei Prawns	Litopenaeus vannamei	India	Farmed: Ponds
Headless Prawns	Litopenaeus vannamei	India/Thailand	Farmed: Ponds
Yellowfin Tuna	Thunnus albacares	South Africa	Wild-Caught: Pole / Line
Norwegian Salmon	Salmo salar	Norway	Farmed: Cage
Senegalese Soles	Senegalese tonguesole	The Gambia	Atisanal fishery with bottom gill nets.
Pink Prawns L3	Pleoticus muelleri	Argentina	Netted
Oysters	Crassostrea gigas Ostrea edulis	South Africa Namibia	Farmed
Pink Prawns	Pleoticus muelleri	Argentina	Wild-Caught: Trawled
Squid Patagonica C6	Loligo Gahi	Korea	Jigging

SMS the name of the fish to 079 499 8795 to check on the sustainability of the species. Visit [wwfsassi.co.za](#) or download the WWF-SASSI App at [wwfsassi.co.za/sassi-app](#).



JOHN DORY'S WORKING IN PARTNERSHIP WITH WWF-SASSI TO ENSURE THAT WE MEET OUR COMMITMENTS TO SUSTAINABLE SEAFOOD.

Find out more here: [www.johndorys.co.za/sustainability](#)

BECOME A MEMBER OF JOHN'S CLUB

[www.johnsclub.co.za](#)



Earn points and redeem vouchers using your card or John's Club App! **Ask your waitron to assist!**



You receive automatic entry into John Dory's competitions, where applicable.



You earn 5% of the value of your bill (excluding VAT and waitron tip) back in points after every visit!



You receive a R100 birthday voucher after your 4th transaction within a year.



Receive a R50 voucher loaded onto your profile once you have earned 5000 points (a spend of R1000 excluding VAT and waitron tip).



View your statement and check your voucher status online, anytime, anywhere.