
Arniston Bay, with hues of its aquamarine ocean,
white sandy beaches and crisp clear skies, welcomes you to the
Aniston Spa Hotel.

This is a place where you can relax, explore the surrounding area,
savour excellent cuisine & rejuvenate yourself.

Blessed with an abundance of sea life, the hotel promises delicious oysters
from nearby shores and the freshest fish from the local fishing boats.

Our sophisticated menu blends traditional South African cuisine with
modern innovations from our chefs.

We wish you a pleasant & memorable evening

GOOD SERVICE, GOOD FOOD, GOOD COMPANY



Halal



Vegetarian



Gluten

STARTERS

Fresh Wild Oysters



Served on crush ice with fresh lemon wedges

R 35 ea.

Soup of the Day



A daily variation, please enquire from your waitron

R 60

Local Black Mussels



Cooked in tomato and garlic

R 110

Crunchy Waldorf Salad



Sliced apple with chopped walnuts, celery and crumbled blue cheese

R 95

Crocodile Carpaccio

Smoked crocodile tail served with gooseberry jam and parmesan shavings

R 160

Pecan & Blueberry Salad



Mixed lettuce leaves with ribbon cucumber fresh blueberries pecan pieces and goat's cheese

R 95

Abalone



Minced abalone served on sauteed spinach

R 205

Springbok Carpaccio

Lightly smoked, with salad leaves grated parmesan and strawberry balsamic

R 135

SEAFOOD

Oven Roasted Line Fish



Crispy baked line fish served with sauteed vegetables, mash potatoes and lemon butter sauce

R 210

Soy Ginger Salmon Steak



Grilled Norwegian Salmon, brushed with soy ginger sauce, on sweet potato mash and lemon butter sauce

R 260

Seafood Platter for two



Grilled Vannamei Prawns, 2 portions fresh line fish, deep fried calamari strips, mussels in garlic sauce, grilled baby calamari, served with basmati rice and stir-fried vegetables

R 950

ADD CRAYFISH R 380

F1 WAGYU

Beef Fillet

R 345

Char grilled fillet with hash brown, blanched green beans and Romesco sauce

Sirloin

R 285

Grilled to perfection served with mash potatoes sauteed vegetables and mustard smoked paprika sauce

Rump Steak

R 275

Grilled, served on mashed potato sauteed vegetables and Rocket Salsa Verde

Wagyu Bolognese

R 195

Served with pappardelle pasta and grated Parmesan cheese

MAIN COURSE

Beef Fillet		R 280
Grilled to perfection served with sweet potato and cashew nut mash, sauteed kale red wine sauce and rosemary butter		
Grilled Sirloin Of Beef		R 210
Grilled to perfection served with sauteed vegetables, mash and parsley pesto		
Spicy Orange Ostrich Fillet		R 210
Grilled, served on sweet potato mash sauteed vegetables and spicy orange sauce		
Arniston Old Favourite Oxtail		R 245
Oxtail cooked in red wine and winter vegetables served with Steamed Basmati Rice		
Mushroom, Spinach and Mozzarella Stuffed Chicken Breast		R 190
Served on mashed potatoes with sauteed vegetables and red wine sauce		
Roasted Butternut Ravioli	 	R 165
Roasted butternut, sweet potato and roasted sunflower seeds in tomato basil sauce		
Slow-cooked lamb shanks		R 260
Braised in port served on mash and stir fry vegetables topped with gremolata		
Spicy Prawn Ravioli	 	R 180
Prawn ravioli served with vermouth tomato cream sauce		
Tofu Ramen	 	R 195
Simmered in Gochujang ramen noodle, bok choy topped with radish and spring onion		

DESSERT

Berry Dream



Layers of moist cake topped with mixed berries and Chantilly cream

R 95

Chocolate Cake



Layered with rich chocolate mousse topped with dark chocolate ganache

R 90

Red Velvet Baked Cheesecake



Cream cheesecake baked on red velvet sponge with black current glaze topping

R 90

Classic Crème Brulee

Served with assorted berries

R 75

South African Local Cheese Platter



Local South African cheeses, served with home-made preserves, fresh fruit, and biscuits

R 210
