



# MENU



 CARGO HOLD   
ON THE PROMENADE



# CAPTAIN'S LOG

## THE PHANTOM SHIP, A LEGEND

“Since the dawn of history the oceans have thrown the gauntlet to the brave, the foolhardy, the wicked and the wise - inviting those who dare to take their chances in a perilous dance of life and death.

But nowhere has this challenge been more tempting and taunting than here on the vital eastern trade routes of Port Natal where jagged rocks, dangerous currents and treacherous seas have lured hundreds of vessels to their watery graves.

It's not surprising then that ghost stories abound along this stretch of coastline. Such as the legend of the Phantom ship, first sighted at the turn of the century sailing into Durban harbour from a southerly direction. Ship stevedores noticed it at dusk rounding Durban's Bluff headland with just one blue-green light swinging at the fore. They waited for the vessel – described as a steam ship with a black and scarlet funnel and two masts – to enter the harbour, but it never did. Several weeks later, it appeared again in the same area. But this time even closer to the shore, moving slowly like a stealthy shadow again. It appeared to have no name, answered no signals and flew no flags.

Of course, sea folk being notoriously superstitious, all kinds of notions were proffered. It was a pirate ship skulking in the dark, waiting for its prey, said some. It was lost said others. Some suggested it was on some secret mission. But with no real answers it wasn't long before the mystery ship was known simply as the darned Phantom.

And there the legend may have remained, part myth, part reality, if it had not been for a man's insatiable curiosity which resulted in it being wrecked upon our shores.”

17 April 1914



# STARTERS

PROSCIUTTO WRAPPED CAMEMBERT  
Cranberry sauce, fig preserve, herb salad  
R68.00

OSTRICH CARPACCIO  
Goats cheese, sundried tomato, balsamic jelly, parmesan  
R68.00

MARINATED GRILLED CALAMARI  
Cucumber-yoghurt raita, cous cous salad, basil oil  
R68.00

TOMATO VELOUTE  
Confit Baby Tomatoes, parmesan, red pepper, olive cream  
R48.00

SALMON TROUT  
Cured, seared and smoked trout, cucumber, avocado, dill oil  
R68.00

CHICKEN, PEAR AND CHICKPEA SALAD  
Mixed greens, chicken strips, feta, chickpeas, croutons, walnuts,  
poached pear, blue cheese dressing  
R60.00

GREEK SALAD (V)  
Traditional Greek salad served Cargo Hold style  
R55.00



# MAIN COURSES



## CHICKEN

Breast, "leg meat" ravioli, chicken mousse, spinach, pine nuts, sweet potato  
R145.00

## FILLET OF BEEF

Oxtail phyllo, butternut puree, mushrooms, gnocchi, parsley oil  
R165.00

## PAN ROASTED KINGKLIP

Fennel and white onion puree, prawns, baby marrow, bouillabaisse sauce  
R165.00

## DUCK

Breast and confit, figs, spinach, toasted almonds, liver parfait,  
poached dried apricot, beetroot puree, orange glaze  
R175.00

## KASSLER

Apple, sauerkraut, pommes puree, red cabbage, bacon confit, onion cherry sauce  
R155.00

## VENISON

Parmesan pomme purée, turnip, beetroot, butternut, gooseberry jus  
R175.00

## POTATO GNOCCHI (V)

Roasted brinjals, seasonal vegetables, mushrooms, spinach, truffle oil, parmesan  
R115.00



# SEAFOOD PLATTERS



All platters are served with basmati rice, French fries and your choice of peri-peri, lemon butter or garlic butter sauces

## CAPTAIN'S PLATTER

A combination of grilled catch of the day, Patagonian calamari and mussels  
R185

## COMMANDER'S PLATTER

A combination of grilled kingklip, Patagonian calamari and 5 queen prawns  
R215

## QUARTERMASTER'S PLATTER

One medium Grilled Crayfish, 5 queen prawns & mussels.  
SQ

## PRAWNS NATIONAL

Grilled to perfection and served with peri-peri and lemon butter sauces  
SQ

## MOZAMBIQUE CHILLI PRAWNS

Pan Fried in garlic, peri peri, lemon and bay leaves. Served with basmati rice, Picco De Gallo salsa and coriander yoghurt  
SQ

## ADMIRAL'S PLATTER

Cargo Hold's most famed platter for two consisting of crayfish, prawns, mussels, calamari, line fish and langoustines  
SQ



# GRILLS



All steaks are basted and then perfectly flame grilled to your satisfaction.  
Served with a choice of fries, mashed potato, rice or baby potatoes.

Char-grilled Sirloin 200g R125  
Char-grilled Sirloin 300g R145  
Char-grilled Sirloin 400g R165  
Char-grilled Fillet 200g R135  
Char-grilled Fillet 300g R165  
Char-grilled Fillet 400g R185

Our steaks are best served medium rare.  
We cannot take responsibility for steaks ordered well done.

Due to the nature & size of our steaks, grilling time can take up to 30 minutes.  
Side orders are available according to your preferences

## SIDE DISHES

French fries  
New potatoes  
Creamed potatoes  
Creamed spinach  
Roasted butternut mash  
Mixed seasonal vegetables  
Side Salad  
R30.00

## SAUCES

Mushroom sauce  
Peri-peri sauce  
Peppercorn sauce  
Cheese sauce  
Café du Paris sauce  
R25.00



# DESSERTS



## STRAWBERRIES, WHITE CHOCOLATE AND COCONUT

White chocolate mousse, poached strawberry gel coconut sorbet and meringue  
R58.00

## PEARS AND CHOCOLATE

Roasted pear purée, chocolate tart, chocolate Ice cream  
R55.00

## CHEESE PLATTER

3 cheeses, preserves, savoury biscuits  
R95.00

## AMARULA CHEESECAKE

Butterscotch sauce, biscuit base, orange syrup  
R65.00

## SOFT CENTERED CHOCOLATE PUDDING

Vanilla ice cream, chocolate sauce  
R55.00

## JOURNEY DESTINATIONS 2016

November	Bangkok, Thailand
December	Kuala Lumpur, Malaysia

## JOURNEY DESTINATIONS 2017

January	Hobart, Tasmania
February	San Fransisco, USA
March	Puerto Varlatta, Mexico
April	Panama City, Panama
May	Rio De Janero, Brasil
June	Santa Cruz, Canary Islands

## FOOD MEETS...EVENTS 2016

26 <sup>th</sup> November	African Poetry
31 <sup>st</sup> December	Champagne Carnival (New Years Eve Bash)

## FOOD MEETS...EVENTS 2017

28 <sup>th</sup> January	Fine Art and Wine
25 <sup>th</sup> February	Craft Beer and Country
25 <sup>th</sup> March	Whiskey and Jazz
29 <sup>th</sup> April	Cocktail and Comedy
27 <sup>th</sup> May	African Poetry
24 <sup>th</sup> June	Fine Art and Wine