



PATERNOSTER LODGE

RESTAURANT - ACCOMMODATION - CONFERENCE - EVENTS



Tel: 022 880 0970

info@paternosterlodge.co.za

Paternoster Lodge welcomes you to our relaxed and friendly atmosphere.

Our goal is to offer great food at a reasonable price, while maintaining great quality and service.

Enjoy a selection of appetizers, pizzas, seafood, steak, pastas, fresh salads, desserts, and daily specials, including everything from classic favorites to modern cuisine.

Feel welcome to enquire about our Conference, Wedding, and Events facility with 180-degree sea view, the perfect choice for any small or big function or event.

We have 7 beautiful, air-conditioned rooms with access to a sparkling pool overlooking the beach and an outside Lapa area where a sundowner can be enjoyed.

Starters

Chicken Livers (Hot/Mild)	R 70
Pan fried chicken livers with a mild peri-peri or Sriracha sauce, served with bread fingers.	
Hake Goujons	R70
Hake Goujons covered in Cajun flour, deep-fried served with Tartar sauce	
Smoked Snoek Spring Rolls	R 75
Served on greens with a sweet chilli sauce.	
Calamari Strips	R 75
Served on greens with a tartar sauce & lemon wedge.	
West Coast Black Mussels x 6 / 12	R 75 / R130
Served in a creamy garlic sauce with bread fingers.	
Fishcakes	R75
Hake fishcakes served with Tartar sauce & lemon wedge.	
Calamari Poppers	R90
Calamari Tubes filled with Feta & Mozzarella, covered in Panko crumbs & deep-fried. Served with Garlic & Parsley Butter	
Chicken Tacos	R90
2 Tacos filled with Chicken, avo guacamole, tomatoes, red onion. Coleslaw, carrots with a lemon infused mayonnaise.	

Salads

Traditional Greek Salad	R 75
Lettuce, cocktail tomatoes, cucumber, red onions, olives & feta served with a Greek salad dressing	
Cajun Chicken Salad	R 95
Lettuce, cocktail tomatoes, cucumber, red onions, peppadews, and grilled pineapple, topped with Cajun spiced chicken strips served with a honey & mustard dressing.	

Light Meals

Halved Baked Butternut (V) R 95

Filled with sweet corn, spinach, feta and topped with mozzarella cheese served with parsley mashed potato.

Beef Burger R 105

150g Flame grilled Beef patty served on a toasted bun with tomato, lettuce, caramelised onions, served with chips.

Chicken Burger R 105

Flame grilled Chicken fillet served on a toasted bun with tomato, lettuce, caramelised onions served with chips.

Creamy Peri-Peri Prawns R150

4 x prawns in a creamy peri peri sauce, served with basmati rice.

Pastas

Vegetarian pasta (VE) R 95

Seasonal vegetables in a creamy tomato sauce served on tagliatelle pasta.

Alfredo pasta R 125

Bacon, Ham, and mushrooms in a creamy white sauce served on tagliatelle pasta.

Cajun Seafood pasta R 155

Calamari, mussel meat, prawn meat, onions and peppadew served on tagliatelle pasta.

Curry

Butternut & Sweet Potato Curry (VE) R 105

Served with basmati rice, salsa, and Roti.

Chicken & Prawn Green Curry R 185

Served with basmati rice, salsa & Roti.

MAIN MEALS

All mains served with a choice of either rice, chips, potato wedges, side salad or vegetables of the day.

From the Ocean

Hake	R 125
Beer battered or grilled, served with homemade tartar sauce and lemon wedge.	
Apricot & Garlic Glazed Snoek	R 135
Served with sweet potato and lemon wedge (you are welcome to substitute the sweet potato)	
Calamari Strips	R 160
Deep fried or grilled served with tartar sauce & lemon wedge.	
Line Fish	R 195
Pan Fried, served with tartar sauce and Lemon Wedge	
Seafood Platter for 1	R 365
Hake portion, Calamari Strips, Creamy Mussels and 4 prawns.	
West Coast Crayfish	SQ
Pan Fried with a Lemon Garlic Butter	

Meat

Sirloin Steak 250g	R 175
Flame grilled & prepared with basting sauce served with Onion Rings	
Chicken Cordon Bleu	R 180
Stuffed with bacon & cheese, topped with a creamy mushroom sauce.	
Pork Ribs 400g	R 190
Tender rib flame grilled & prepared with basting sauce.	

Making good food takes time.

Our Main Meals may take up to 40min to complete.

Large Pizzas

30cm medium thick Pizza base Spread with our Secret recipe homemade Napolitana Sauce, Mozzarella Cheese and Traditional Italian Herbs

Margherita (V)	R 85
Homemade pizza base covered in our secret Napolitana sauce & Mozzarella cheese.	
Hawaiian	R 100
Slices of ham & pieces of sweet pineapple. Because we allow fruit on pizza.	
Green Monster	R 145
Basil Pesto, Spinach, Feta and Avo with a balsamic drizzle.	
Sticky Rib Sensation	R 165
Pineapple pieces, Deboned Rib meat smothered in sticky BBQ Sauce & Peppadew Slices	
Boerie	R 165
Boerewors, Bacon, Ham & Mushrooms	
Lodge Monster	R 165
Slices of Ham, Bacon, Pepperoni, Salami & Mushroom	
Local Lekker	R 185
Calamari Strips, Mussel Meat, Shrimp, Snoek, and Prawn Meat smothered in a tangy sauce	

Desserts

Ice Cream	R45
Served with Chocolate Sauce	
Cake of the day	R55
Ask your waitron about our locally made fresh cake slices	
Melkkos	R55
Uniquely South African slithers of dough cooked in fresh milk covered in Cinnamon sugar	
Strawberry Cheesecake	R85
Choc Brownie	R85
Malva Pudding	R55