

GRIMALDI'S

— DURBAN COUNTRY CLUB —

Authentic Flavours. Modern Taste

No Alcohol - No Pork - All meat and ingredients Halaal certified

— Mocktails —

Less 25% off all mocktails.
All day.

Strawberry Daiquiri

Luscious blend of ripe strawberries and lime juice, served chilled for a sweet and tangy experience reminiscent of the classic daiquiri.

85

Mango Daiquiri

Tropical twist on the classic daiquiri with fresh mango puree and zesty lime, delivering a refreshing and creamy taste.

85

Watermelon Daiquiri

Light and fruity mocktail made with refreshing watermelon and lime, perfect for hot days and summer vibes.

85

Kiwi Breeze

Vibrant mix of fresh kiwi and citrus, shaken with ice for a refreshing and tangy experience without the alcohol.

85

Piña Colada

Tropical treat blending coconut cream, pineapple juice, and crushed ice, providing a creamy and refreshing escape to a beach paradise.

85

Mai Thai

Fruity mocktail bursting with tropical flavours of pineapple and orange topped with mint, recreating the classic Mai Tai experience without any alcohol.

85

Mojito

Classic minty mocktail made with fresh lime juice, mint leaves, and soda, offering a refreshing zing that's perfect for any occasion.

85

Pinky Promise

Playful blend of berry flavours, lime, and club soda, garnished with fresh fruit for a fun and refreshing twist.

85

Watermelon Margarita

Delightful light mocktail that combines watermelon juice, lime, and a salted rim for a refreshing take on the margarita.

85

Berry Mojito

Fruity variation of the classic mojito with mixed berries, mint, and lime creating a refreshing and flavourful beverage.

85

Strawberry Sours

Tangy and sweet drink that captures the essence of strawberries and tart flavours for a refreshing twist.

85

Virgin Collins

Refreshing mocktail variant combining a non-alcoholic substitute with lemon juice and soda, served over ice for a delightful lift.

85

— *Island Bowls* —

*Our island bowl base consists of either sticky rice or buckwheat noodles topped with:
Daikon radish, edamame beans, cucumber, carrots, rosa tomato, seaweed salad, pickled ginger and wasabi with
your choice of protein .*

Crab <i>7-spiced crab.</i>	149
Salmon <i>Fresh Norwegian salmon marinated in sweet teriyaki.</i>	175
Tuna <i>Fresh yellowfin tuna marinated in a sweet soy and ginger dressing.</i>	165
Prawn <i>Steamed prawns served with sriracha mayo.</i>	159
Chicken <i>Strips served with sriracha mayo.</i>	145

— *Signature Sushi Plates* —

*Less 30% off Signature Sushi Plates, Combos and Platters.
Less 50% off Traditional Plates.
All day everyday.*

Loaded Roses <i>Salmon roses topped with 7-spiced crab, sweet teriyaki, tempura crumbs and caviar.</i>	(3) 95 (6) 175
Rainbow Reloaded <i>Salmon rainbow roll topped with tempura prawn, soy reduction, kewpie mayo and caviar.</i>	(4) 85 (8) 155
Rock Shrimp Tempura <i>Deep-fried prawn California topped with tempura prawn and rock shrimp sauce.</i>	(4) 99 (8) 169
Volcano Roll <i>Tempura salmon bamboo roll topped with 7-spiced crab and chilli bean sauce.</i>	(3) 85 (6) 159
Salmon Rock Shrimp Roses <i>Salmon roses topped with tempura prawns and rock shrimp sauce.</i>	(3) 115 (6) 195
Prawn Nadare <i>Prawn California topped with avalanche prawns and soy reduction.</i>	(4) 85 (8) 155
Hot Crunch Rolls <i>Salmon, tuna or prawn & Philadelphia cream cheese deep-fried California, topped with kewpie and sweet chilli.</i>	(4) 82 (8) 149
Prawn Fusion <i>Prawn California topped with a spicy 7-spiced prawn mayo.</i>	(4) 82 (8) 149

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— *Sushi Combos* —

<i>Florence</i>	<i>160</i>
<i>Salmon Rainbow (4) + Hot Crunch Roll (4)</i>	
<i>Portofino</i>	<i>170</i>
<i>Rainbow Reloaded (4) + Loaded Roses (3)</i>	
<i>Venice</i>	<i>175</i>
<i>Rock Shrimp Tempura (4) + Volcano Roll (3)</i>	
<i>Rome</i>	<i>179</i>
<i>Salmon Rock Shrimp Roses (3) + Nadare (4)</i>	
<i>Matera</i>	<i>180</i>
<i>Rainbow Reloaded (4) + Rock Shrimp Tempura (4)</i>	

— *Platters* —

<i>Uno</i>	<i>199</i>
<i>Salmon Cali (4), Tuna Chilli Roses (3), Prawn Nigiri (2), Crab Maki (4)</i>	
<i>Salmone Piatto</i>	<i>395</i>
<i>Salmon Cali (8), Tuna Chilli Roses (6), Prawn Nigiri (4), Crab Maki (8)</i>	
<i>Due</i>	<i>395</i>
<i>Rock Shrimp Tempura (4), Volcano Roll (3)</i>	
<i>Grimaldi's Signature</i>	<i>469</i>
<i>Prawn Fusion (4), Rock Shrimp Tempura (4), Loaded Roses (3), Prawn Nadare (4), Volcano Roll (3)</i>	
<i>Oro</i>	<i>459</i>
<i>Crab Bean Curd (2), Tuna Bean Curd (2), Tuna Chilli Roses (3), Salmon Rainbow (8)</i>	
<i>Sashimi Piatto</i>	<i>479</i>
<i>Salmon (4), Seared Salmon (4), Tuna (4), Seared Tuna (4)</i>	
<i>Esotico</i>	<i>495</i>
<i>Tuna Crunch (8), Prawn Nadare (8), Rainbow Reloaded (8), Bam Bam Roll (6)</i>	
<i>Platino</i>	<i>695</i>
<i>Rainbow Reloaded (8), Mixed Rainbow (8), Tempura Prawn Bamboo (6), Tuna Chilli Roses (3), Seared Tuna Sashimi (2), Salmon Sashimi (2), Salmon Roses (3), Prawn California (4)</i>	

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— Traditional Plates —

California Rolls

	4	8
Avo	49	89
Salmon	85	145
Tuna	65	115
Prawn	65	115
Crab	60	109

Rainbow Rolls

	4	8
Avo	55	99
Salmon	105	185
Tuna	79	135
Prawn	79	135
Crab	85	155

Sashimi

	4	8
Salmon	139	260
Seared Salmon	145	269
Tuna	109	210
Seared Tuna	115	219

Bamboo Rolls

	3	6
Avo	55	99
Salmon	85	149
Tuna	69	119
Prawn	69	119
Mixed	62	109

Hand Rolls (1)

Avo & Cucumber	75
Salmon	115
Tuna	85
Tempura Prawn	85

Nigiri

	2	4
Salmon	85	115
Tuna	69	129
Prawn	69	129

Maki Rolls

	4	8
Avo	49	89
Salmon	79	149
Tuna	62	115
Tempura Prawn	62	115
Crab	55	99

Sushi Salads

Salmon	115
Tuna	89
Prawn	89
Crab	80

Fashion Sandwiches

	4
Avo	55
Salmon	120
Tuna	89
Prawn	89

Bean Curd

	2	4
Avo	75	135
Salmon	89	169
Tuna	79	149
Prawn	79	149
Crab	70	135

Roses

	3	6
Salmon	109	189
Tuna	79	145
Seared Tuna Chilli	85	149

— *Antipasti* —

<i>Fegatini Pollo</i>	89
<i>Chicken livers prepared with onion, Napolitana sauce and fresh chilli, bound with fresh cream.</i>	
<i>Baby Marrow Carpaccio</i>	95
<i>Delicate slices of baby marrow drizzled with a chilli olive oil and dusted with danish feta and parmesan cheese, gratinated until golden brown.</i>	
<i>Halloumi</i>	95
<i>Deep-fried Cypriot goat's milk cheese with homemade onion chutney or kiwi fruit jam.</i>	
<i>Italian Meatballs</i>	99
<i>Beef meatballs served on chilli-infused Napolitana sauce.</i>	
<i>Arancini della Casa</i>	99
<i>Golden risotto balls with a mozzarella centre served with Napolitana sauce.</i>	
<i>Calamari tentacles</i>	109
<i>Deep-fried calamari tentacles served with a homemade dill mayonnaise.</i>	
<i>Melanzane Parmigiana</i>	115
<i>Aubergine, mozzarella, basil, Napolitana and parmesan, baked until bubbling and golden.</i>	
<i>Calamari - Grilled or Deep Fried</i>	119
<i>Falkland calamari tubes prepared with fresh garlic and a squeeze of lemon.</i>	
<i>Salmon Carpaccio</i>	145
<i>Delicate ribbons of fresh salmon drizzled with Jack's sticky soy reduction, kewpie mayo and caviar.</i>	
<i>Baked Prawn Padella</i>	145
<i>Six prawns poached in our Padella sauce, topped with parmesan and baked until golden brown.</i>	
<i>Meze Platter</i>	259
<i>Grilled halloumi, crispy calamari tentacles, marinated olives, grilled calamari tubes, focaccia and tartar sauce.</i>	

— *Insalata* —

Greek Village Salad

Traditional garden salad served with feta and olives.

99

Caprese

Fior di latte, ripe tomato and fresh basil with extra virgin olive oil, balsamic glaze, sea salt and cracked pepper.

125

Grilled Chicken & Avo

Garden salad with Cajun chicken, avocado, cherry tomatoes and olives, served with honey-mustard dressing.

125

Roasted Butternut & Halloumi

Roasted butternut with grilled or deep-fried halloumi, rocket and crispy baby marrow.

125

— *Pollo* —

Flame Grilled Deboned Chicken

Half — 189

Full — 229

Offered in peri peri or lemon and herb.

Chicken Piccata

Tender chicken breasts pan-fried in butter and olive oil, finished with capers, fresh lemon and butter sauce.

195

Pollo Involtini

Chicken breasts stuffed with spinach and prawns, grilled and baked, finished with our creamy Padella sauce.

235

— *Curries* —

Lamb Curry

Slow-braised lamb in a rich aromatic curry, served with basmati rice, poppadoms and sambals.

195

Chicken & Prawn Curry

Chicken and prawns in a fragrant spiced coconut curry, served with basmati rice, poppadoms and sambals.

215

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— Prime Cuts —

Our steaks are brushed with virgin olive oil and dusted with seasoned sea salt before being grilled to your preference.

<i>Rump</i>	<i>200g 179 300g 239</i>
<i>Sirloin</i>	<i>300g 239</i>
<i>Fillet</i>	<i>200g 249 300g 329</i>
<i>Rib Eye</i>	<i>350g 349</i>
<i>Lamb Chops (3 x 150g)</i>	<i>450g 325</i>

Carne e Griglia — Signature Dishes

<i>Funghi Supremo Rump</i>	<i>299</i>
<i>300g char-grilled rump with creamy exotic mushroom and thyme sauce, topped with crispy black mushrooms.</i>	
<i>Lamb Shank</i>	<i>349</i>
<i>Slow-roasted the traditional way.</i>	
<i>Pepe Supremo Fillet</i>	<i>200g 279 300g 359</i>
<i>Pepper-crusted fillet served with our signature pepper sauce.</i>	
<i>Bistecca Fiorentina</i>	<i>365</i>
<i>600g dry-aged Tuscan-style T-bone served with sea salt and truffle butter.</i>	
<i>Surf and Turf</i>	<i>200g 310 300g 379</i>
<i>Prime fillet topped with three flame-grilled queen prawns and garlic butter.</i>	

— Accompaniments —

Compound Butters — Signature Italian Steak Finishes - 35

<i>Amalfi Rosemary Butter</i>
<i>Rosemary, lemon zest and roasted garlic.</i>
<i>Milano Truffle Parmesan Butter</i>
<i>Truffle paste, parmesan, white pepper.</i>
<i>Roma Sundried Tomato Butter</i>
<i>Sundried tomato, basil and balsamic reduction.</i>

Italian Steak Sauces — 40

<i>Funghi Exotica</i>	<i>Sicilian Pepper Cream Sauce</i>
<i>Exotic and black mushrooms, thyme.</i>	
<i>Lombardy Gorgonzola Cream</i>	<i>Venetian Roasted Garlic and Parmesan Cream</i>

Sides — 45

Potato Chips · Parmesan Mash · Side Salad · Roast Veg · Spinach & Butternut

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— *Pesce* —

<i>Good ol' fish and chips</i>	159
<i>Grilled or battered (recommended), served with tartar sauce.</i>	
<i>Calamari</i>	219
<i>Grilled or deep-fried Falkland calamari with garlic, lemon, parsley and butter. Choice of garlic, lemon or peri-peri sauce.</i>	
<i>Linefish of the Day</i>	235
<i>250g fresh linefish baked with extra virgin olive oil, garlic and fresh herbs.</i>	
<i>Cajun Linefish</i>	245
<i>Fresh linefish flame-grilled with Cajun spices, lemon and herb butter.</i>	
<i>Linefish Thermidor</i>	295
<i>Fresh linefish topped with creamy mushroom Thermidor sauce, parmesan and baked until golden.</i>	
<i>Kingklip</i>	295
<i>250g fillet simply grilled with lemon butter or Cajun spice.</i>	
<i>Princess Linefish</i>	315
<i>250g fresh linefish crowned with three prawns and calamari in a creamy seafood-stock reduction.</i>	
<i>Fresh Norwegian salmon fillet</i>	319
<i>Grilled or poached salmon fillet served with a prawn and seafood sauce.</i>	
<i>Whole Fish of the Day</i>	SQ
<i>Whole fresh fish grilled with lemon, garlic and herbs, served with a signature butter.</i>	

— *Shellfish* —

<i>Queen Prawns</i>	8 - 295
<i>Flame-grilled butterflied queen prawns served with lemon butter, garlic butter or peri-peri.</i>	12 - 319
	16 - 385
<i>King Prawns</i>	6 - 259
<i>Butterflied king prawns flame-grilled. Served with lemon butter, garlic butter or peri-peri.</i>	9 - 319
	12 - 395
<i>Grimaldi's Prawns</i>	319
<i>8 Butterflied queen prawns seared with olive oil, garlic and herbs, served with our signature Padella sauce.</i>	
<i>Medium Prawns</i>	369
<i>1kg butterflied medium prawns served on a bed of basmati. Served with lemon butter, garlic butter or peri-peri.</i>	
<i>Grilled Crayfish</i>	SQ
<i>Grilled crayfish served with your choice of sauce.</i>	
<i>Crayfish Thermidor</i>	SQ
<i>Crayfish with fresh cream and black mushrooms, parmesan and mozzarella, baked until golden.</i>	

— *Seafood Platters & Combos* —

Chicken & Calamari Combo <i>Half deboned chicken and Falkland calamari.</i>	289
Chicken & Prawn Combo <i>Half deboned chicken and four queen prawns.</i>	299
Prawn & Calamari Combo <i>Four queen prawns and Falkland calamari.</i>	299
Fisherman's Grill <i>Fresh linefish, grilled calamari and queen prawns with lemon butter, peri-peri and tartar sauce.</i>	395
Prawn Lover's Platter – For One <i>A generous combination of king prawns and queen prawns, flame-grilled with lemon-garlic butter and Portuguese peri-peri.</i>	395
Sailor's Platter <i>Linefish, three queen prawns and Falkland calamari.</i>	399
Prawn Lover's Platter – For Two <i>King prawns and queen prawns to share, flame-grilled with lemon-garlic butter and Portuguese peri-peri.</i>	695
Seafood Feast for Two <i>Fresh linefish, six queen prawns, grilled calamari and king prawns, served with lemon-garlic and peri-peri sauces and two sides.</i>	745
Grimaldi's Grand Seafood Platter <i>Crayfish, king prawns, queen prawns, linefish and calamari—our celebration seafood platter.</i>	SQ

— *Family Platters* —

Meat Lovers Platter <i>350g sliced ribeye • 300g sliced rump • 3 × 150g lamb chops • Full deboned peri-peri chicken • Chips and rice</i>	1149
Surf & Turf Supreme Platter <i>300g sliced fillet • 3 × 150g lamb chops • Half deboned peri-peri chicken • 6 queen prawns • Calamari tubes • Chips and rice</i>	1279

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— *Pizza* —

*We use our homemade Napolitana sauce and mozzarella on all pizzas unless otherwise specified.
Half-and-half pizzas available.*

Classic Pizzas

Margherita <i>Napolitana, mozzarella and basil.</i>	99
Hawaiian <i>Macon and pineapple.</i>	135
Regina <i>Macon and mushroom.</i>	135
Pepperoni <i>Beef salami.</i>	145
Vegetarian (V) <i>Mushrooms, olives, onions and green peppers.</i>	159
Mexicana <i>Bolognese, jalapeño, onion and green peppers.</i>	159
FAM <i>Feta, avo and macon.</i>	159
Chicken and Mushroom <i>Chicken, mushroom and peppers.</i>	169
Quattro Stagioni <i>Macon, mushroom, artichoke and olives.</i>	169
Spinach & Feta <i>Spinach, feta and garlic.</i>	169

Signature Pizzas

Angry Beekeeper <i>Beef salami and hot honey.</i>	159
Chicken Mafiosa <i>Chicken, avo and feta.</i>	169
Macon and Shroom <i>Macon, mushroom, red onion and feta.</i>	169
Portuguese Chicken <i>Spicy Portuguese chicken, roasted peppers, red onion and garlic peri-peri drizzle.</i>	179
Chicken Jalapeño <i>Grilled chicken, jalapeño, mushroom and red onion.</i>	179
Tikka <i>Tikka chicken and red onion.</i>	179
Americano <i>Beef salami, macon, mushroom, pineapple and olives.</i>	179
3 Cheese and Jalapeño <i>Mozzarella, white cheddar, Danish feta, topped with jalapeños.</i>	185
Asadiano <i>Cajun chicken, avocado, chilli and red onion.</i>	189
Moderno <i>Halloumi, avo, sundried tomatoes, macon and caramelized onion.</i>	189
Mediterranean <i>Olives, feta, sundried tomato, basil and rocket.</i>	199
Bistecca Pesto <i>Steak, basil pesto, peppers and onion.</i>	199
Chicken & Prawn Peri-Peri <i>Chicken, prawns and peri-peri.</i>	199
Mykonos Lamb <i>Roasted lamb, feta and Kalamata olives.</i>	215

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— Pasta —

Available in:

Spaghetti · Linguine · Fettuccine · Penne

Napolitana	99
<i>Pasta tossed through our homemade Napolitana sauce.</i>	
Arrabiata	109
<i>Napolitana sauce with fresh chilli and garlic.</i>	
Bolognese	139
<i>Local beef mince, braised onion and garlic worked into our Napolitana sauce.</i>	
Alfredo	149
<i>Fresh cream, black mushrooms and macon.</i>	
Pesto Genovese	165
<i>Chicken, cherry tomatoes and roasted peppers in creamy basil pesto sauce.</i>	
Pollo Funghi	169
<i>Grilled chicken and black mushrooms bound with fresh cream.</i>	
Butternut Panzerotti	165
<i>Butternut-filled pasta parcels worked into our signature Padella sauce.</i>	
Beef Lasagne	165
<i>Beef mince, Napolitana, parmesan and mozzarella baked until golden.</i>	
Cajun Mediterraneo	175
<i>Cajun chicken, prawns and peppers in a silky cream sauce.</i>	
Peri-Peri Chicken Pasta	179
<i>Flame-grilled chicken, roasted peppers and garlic in a creamy peri-peri Napolitana.</i>	
Creamy Chicken & Jalapeño	179
<i>Grilled chicken, mushrooms, jalapeño, parmesan and garlic cream.</i>	
Prawns Piccante	199
<i>Prawns with garlic, Napolitana and fresh cream.</i>	
Calamari e Peperonconi	199
<i>Grilled calamari, chilli, garlic, peppers and white creamy Napolitana.</i>	
Filletto al Funghi	215
<i>Tender beef fillet in creamy mushroom and pepper sauce.</i>	
Creamy Chilli Prawn Linguine	219
<i>Prawns, garlic, fresh chilli, Napolitana, cream, parmesan and parsley.</i>	
Frutti di Mare	229
<i>Prawns and calamari with fresh garlic in our homemade Napolitana sauce. No mussels.</i>	

— Dolce —

Ice Cream & Chocolate Sauce	79
Malva Pudding	85
Carrot Cake	85
Lemon Cheesecake	89
Chocolate lava	89
Bar-One Chocolate Cake	95

*A 50% meal surcharge will be levied for sharing.
Please inform your server of any dietary requirements or allergies.*