





The Codfather

FOOD

CHEF SPECIALITY SUSHI

Deep-Fried Fashion Sandwich (2pc) R 140.00

Chef Specialty

Salmon, cream cheese and red pepper deep-fried fashion sandwich, topped with salmon tartare and smashed avo and then drizzled with sweet mayo and eel sauce.

Katsu Chicken Roll (4pc) R 140.00

Panko-crusted chicken katsu, avocado and cucumber roll. Finished with a delicate drizzle of eel and dynamite sauces.

Panko Prawns (3pc) R 160.00

Panko-tempura king prawns, served with a sweet mayo sauce dip.

Crab Lollipops (3pc) R 190.00

Deep fried crab claw and prawn tartare lollipops, served with sweet mayo sauce dip.

Prawn Toast (2pc) R 180.00

Bread based prawn tartare, cream cheese & chives. Panko and sesame crumbed & deep fried. Served with a sweet mayo dip.

Tiger's Eye (6pc) R 185.00

Salmon, prawn & Avo roll. Tempura fried & topped with sweet mayo, eel sauce, tobiko & chives.

Deep Fried California (4pc) R 165.00

Crab meat, cream cheese & avo roll. Tempura fried & topped with deluxe sauce, eel sauce & chives.

Volcano Roll Futomaki (6pc) R 175.00

Crab meat, cream cheese, avo and red pepper roll. Tempura fried & topped with tuna tartare, wasabi mayo and drizzled with eel sauce and tempura flakes to finish.

Caterpillar Roll (4pc) R 145.00

Cream cheese & tempura prawn roll, topped with avo, deluxe sauce, eel sauce & sesame seeds.

Salmon & Prawn Deluxe (4pc) R 190.00

Spicy salmon & cucumber roll, topped with smashed avo, tempura fried prawn, deluxe sauce, Tobiko and chives

Seared Cajun Tuna Tartar (4pc) R 150.00

Tuna, red pepper, cream cheese and avo roll, topped with cajun seared tuna, drizzled with dynamite and eel sauces.

Director's Roll Veg (6pc) R 150.00

Tempura fried potato, cream cheese, avo, red pepper, cucumber, sunflower and pumpkin seeds. Rolled & drizzled with a deluxe sauce, topped with fried rice noodles.

Thorn Bird Roll (6pc) R 185.00

Tempura fried prawn, tuna tartare, cream cheese, avo, lettuce & cucumber. Topped with seared salmon and drizzled with wasabi mayo, sriracha & eel sauce.



SUSHI PLATTERS

The Codfather Platter (34pc)

R 990.00

8pc dragon roll, 3pc assorted roses, 4pc strawberry rainbow, 5pc assorted nigiri, 6pc tiger's eye roll, 8pc assorted sashimi.

The Fusion Platter (31pc)

R 890.00

4pc salmon fashion sandwich, 4pc tuna tower, 4pc caterpillar roll, salmon and prawn deluxe, 6pc assorted sashimi, 6pc assorted nigiri, 3pc salmon roses.

Salmon & Tuna Combo (24pc)

R 800.00

4pc assorted roses, 4 pc assorted nigiri, 8pc salmon and tuna rainbow rolls, 4pc sashimi, 4pc cajun salmon or tuna tartar.

Veg Platter (16pc)

R 450.00

4pc veg fashion sandwich, 2pc veg nigiri, 6pc avo maki, 4pc veg california rolls.

TRADITIONAL SUSHI

California Rolls (8pc)

Salmon & Avo R150.00 | Spicy Tuna & Avo R150.00 | Prawn & Avo R150.00 | Vegetarian R120.00

Makimono (6pc)

Salmon R95.00 | Tuna R95.00 | Prawn & Chive R95.00 | Vegetarian R65.00

Fashion Sandwich (4pc)

Salmon & Avo R120.00 | Cajun Seared Tuna Tower R120.00 | Prawn R140.00 | Vegetarian R90.00

Nigiri (2pc)

Salmon & Avo R80.00 | Salmon R75.00 | Tuna R75.00 | Prawn R75.00 | Line Fish R70.00

Roses (3pc)

Salmon & Avo R120.00 | Seared Tuna & Avo R120.00 | Spicy Salmon & Prawn R155.00

Sashimi (5pc)

Salmon R150.00 | Snapper R130.00 | Tuna R130.00 | Spicy Seared Salmon & Avo R155.00 | Spicy Seared Tuna & Avo R135.00 | New Style Salmon Sashimi R180.00



STARTERS

Broccolini and Asparagus

R 110.00

Grilled Broccolini and asparagus with leek shavings, apple segments poached in non-alcohol red wine, green olives and avocado mousse.

Seafood Soup

R 185.00

Prawn bisque, Tom Yum paste and tomato based, with steamed mussels, line fish and prawns.

Feta & Parmesan Stuffed Calamari

R 115.00

Baby calamari tubes stuffed with feta, parmesan cheese, and fresh oregano. Served with basil pesto on a lightly spiced tomato cream sauce.

New School Prawn Cocktail

R 180.00

Grilled prawns smothered in a spicy lime mayo, served with salsa and avo. Served cold.

Prawn Bake

R 170.00

Prawns pan-fried in garlic, then baked in a mozzarella & cheddar cheese sauce.

Prawn Surprise

R 175.00

Sauteed prawns and savory rice, topped with our secret homemade white sauce.

Mussel Pot

R 140.00

120g of mussels steamed in a non-alcoholic white wine, celery, onion, leeks and garlic. Served with a toasted slice of our homemade bread. Also available in a cream sauce.

Chicken Wings

R 115.00

Chicken wings grilled in a peri-peri, lemon & herb or BBQ sauce.

Peri-Peri Chicken Livers

R 120.00

Chicken livers sauteed in a creamy Mozambican peri-peri sauce, served with a toasted slice of our homemade bread.

Cultivated Oysters (6)

R275.00

Plump and silky, farmed in the cold waters of the Lüderitz, Namibia.

Wild Oysters (6)

R350.00

Bold, briny, and mineral-rich – a pure taste of South Africa's untamed sea.

TAPAS

Create your own tapas board from the choices below:

CHOICE OF 4 TAPAS	R 280.00
CHOICE OF 6 TAPAS	R 420.00
CHOICE OF 8 TAPAS	R 560.00
VEG CHOICE OF 4 TAPAS	R 260.00

Vegetarian Tapas Options

✔ Marinated Olives

Herb & olive oil marinated green and black olives.

Spinach & Feta Spanakopita

Spinach & feta phyllo pie, with sweet chili sauce.

✔ Tempura Veg

Deep fried tempura vegetables with a soy, honey & ginger sauce.

Grilled Halloumi

Three grilled halloumi fingers, served with sweet chili sauce.

Vegetable Spring Roll

Carrots, cabbage and glass noodle, served with sweet chili sauce.

Caprese Parcels

Deep fried mozzarella and tomato parcels, served with basil pesto.

Crispy Halloumi

Deep fried crumbed halloumi fingers, served with tzatziki.

Fish Tapas Options

Deep Fried Calamari & Squid Heads

Dusted calamari tubes and squid heads fried until crispy and served with tartare sauce.

Peri-Peri Calamari

Baby flash-fried calamari tubes, with peri-peri sauce.

Prawn Kebab

Grilled prawn kebab with chili, coriander & lime.

Fish Bites

Fish bites in our secret batter, served with tartar sauce.

Meat Tapas Options

Wok Beef

Seared rump cubes in an oriental sauce.

Beef Kebabs

Beef, halloumi and tomato kebabs.

Chorizo

Chorizo slices, pan-fried till crispy.

Pork riblets

Pork riblets Josper grilled in BBQ sauce.

Sticky Chicken Sesame Strips

BBQ sesame chicken strips.

SALADS

Seared Salmon & Avo Salad

R 165.00

Seared salmon cubes, avo, cucumber and sunflower seeds, topped with fried rice noodles.

Spicy Seared Tuna & Avo Salad

R 165.00

Cubed seared tuna, avo, cucumber & sunflower seeds, topped with dynamite sauce.

The Codfather Salad

R 120.00

Feta, olives, avocado, hardboiled egg, fresh lettuce, tomato, cucumber, peppers and onion. Served with a lemon and thyme dressing.

George's Salad

R 120.00

A mixed salad comprising iceberg lettuce, red cabbage, cucumber, cherry tomatoes, julienne red onions, carrots, kalamata olives and topped with feta and cheddar cheese. Served with a side of mustard dressing.

Chicken Ceasar Salad

R 180.00

Cos Lettuce, parmesan shavings, anchovies, Caesar dressing, grilled chicken, crotons, pine nuts and a boiled egg.

PASTAS & RICE DISHES

Prawn Linguini

R 280.00

Prawns, garlic, chili, baby tomato, basil pesto and olive oil, served with linguini egg pasta.

Seafood Fettuccine

R 290.00

Pan fried calamari, line fish, prawns and mussels and slow roasted cherry tomatoes, tossed in a napolitana sauce with fresh basil.

Beef/Chicken Fettuccine

R 260.00

Fettuccine pasta tossed with beef/chicken strips, garlic, mushrooms, balsamic reduction, slow roasted cherry tomatoes and fresh basil. Served in a cream or tomato base.

Seafood Curry

R 300.00

Prawns, kingklip and mussels cooked in a coconut, masala and coriander sauce. Served with rice, mint yoghurt, tomato salsa, homemade fruit chutney and a papadum.



 Veg Pasta

Asparagus, snow peas, peppers, mushrooms, courgettes, aubergine and slow roasted cherry tomatoes. Choice of cream or tomato base.

R 160.00

 Truffle Mushroom Risotto (V)

Arborio rice slow cooked in a mushroom broth and topped with a variety of mushrooms and truffle oil. Finished with a grilled king trumpet mushroom on top.

R 165.00

SEAFOOD MAINS

For more seafood options, please visit our fish counter.
Create your own plate or indulge in a platter to share.

Add 4 Queen Prawns To Your Dish

R 165.00

Fish and Chips

A Codfather classic of deep fried or grilled hake and chips.

R 220.00

Herb Salmon

Fresh Herb salmon, with succotash herb potatoes and lemon butter sauce.

R 350.00

Truffle Sole

Sole baked with truffle lemon butter sauce. Served with grilled sweet potato.

R 320.00

Cured Salmon

Fresh Salmon cured in citrus, salt and sugar, finished on the grill and served on a bed of grilled vegetables. Accompanied by a spicy lemon butter sauce.

R 350.00

Mozambique Style Peri-Peri Prawns

Ten queen prawns grilled to perfection in a chili, garlic, lemon and olive oil sauce. Served with a choice of hand cut fries or grilled veggies.

R 395.00

Prawns Mozambique Style With Baby Calamari

Five queen prawns grilled to perfection in a chili, garlic, lemon and olive oil sauce, with a choice of deep fried or grilled 150g calamari. Served with a choice of hand cut fries or grilled veggies.

R 350.00

FISH ON FISH SPECIAL

Grilled Kingklip or Pangasius, topped with a prawn-mussel-mustard creamy sauce and parmesan cheese. Baked and covered with smoked salmon and served on a bed of grilled veggies.

 **Kingklip**

R 355.00

Pangasius

R 285.00



MEAT/POULTRY MAINS

All our beef is aged for 21 days.

Add 4 Queen Prawns To Your Meat Dish **R 165.00**

Rump Steak 250g **R 255.00**

Grilled to perfection with onion rings to compliment the dish. Served with a choice of mushroom or pepper sauce and hand cut fries or grilled veggies.

Beef Fillet Steak 250g **R 290.00**

Grilled to perfection with onion rings to compliment the dish. Served with a choice of mushroom or pepper sauce and hand cut fries or grilled veggies.

Ribeye Steak On The Bone 400g **R 365.00**

Grilled to perfection with onion rings to compliment the dish. Served with a choice of mushroom or pepper sauce and hand cut fries or grilled veggies.

Fillet A La Chateaubriand **R 310.00**

250g of sliced fillet, served with creamed spinach, sautéed mushrooms, roasted baby potatoes and topped with mushroom or pepper sauce.

Lamb Shank **R 335.00**

Slow braised lamb shank with carrots, leeks, onion, celery, tomatoes and fresh herbs. Served with grilled vegetables and creamy mash.

Grilled Lamb Chops **R 335.00**

Grilled honey & soya glazed Karoo lamb chops, egg noodles mixed bell peppers, button mushrooms and baby bok choi.

Sticky Pork Ribs **R 320.00**

Succulent marinated BBQ ribs, flame grilled in our Josper oven. Served with our hand cut fries.

Half Chicken **R 210.00**

Half chicken, grilled in peri-peri or lemon & herb sauce. Served with hand cut fries or grilled veggies.

Meat Platter **R 830.00**

*250g Rump Steak. 2X Portions of Chicken Wings (Peri-Peri / Lemon & Herb /BBQ)
Half portion of Ribs. 2 Lamb Chops. Served with our hand cut fries.*

Steak Sauces **R 40.00**

Choose between mushroom sauce, pepper sauce or garlic sauce.

Sides **R 45.00 / R 80.00**

All side dishes come in two sizes, medium and large.

*Creamed Spinach
Steamed Veg
Basmati Rice
Side Salad*

*Steamed Spinach
Roasted Veg
Sautéed Mushrooms
Hand cut Fries*

*Morogo Spinach
Roasted Baby Potatoes
Tomato and Onion Gravy*

*Stir Fried Veg
Savoury Rice
Pap*

DESSERTS

Vanilla Crème Brûlée

R 90.00

Lemon and thyme infused custard dessert served with a poppy seed shortbread.

Oreo Baked Cheesecake

R 80.00

Malva Pudding

R 90.00

Baked dessert with homemade custard, tangerine white chocolate truffle and candied orange peel.

Waffle

R 80.00

Belgian style waffle baked fresh with maple syrup. Served with cream or ice cream and some seasonal fruit.

Affogato

R 100.00

Vanilla ice cream served with a shot of espresso and chocolate chip shortbread.

Home Made Ice Creams

R 38.00

Sorbet Scoop

R 38.00

Add Some Sprinkles

R 10.00



The Codfather

Polofields
Shop 33 Polofields Crossing, Waterfall, Midrand
Contact Number: 010 745 0680 | Website: thecodfather.co.za