



https://menuweb.menu 62 St Augustine Rd, Paternoster, 7381, South Africa, Saldanha +27227522196









On this homepage, you will find the **complete** menu of The Noisy Oyster from Saldanha. Currently, there are **61** dishes and drinks available. **Discovering The Noisy Oyster: A Culinary Gem** Nestled in a charming locale, The Noisy Oyster offers an unforgettable dining experience characterized by exceptional food, welcoming service, and a quirky atmosphere. Patrons rave about the diverse menu, which encourages customization, alongside attentive staff who make every visit feel personal. The restaurant's child-friendly environment and ample parking add to its appeal. Diners have delighted in dishes like the Baked Stump Nose and succulent pork belly, all complemented by a relaxed ambiance perfect for gatherings. Whether you're stopping by for drinks or a memorable meal, The Noisy Oyster is a must-visit spot that promises satisfaction for all.



Desserts

CHOCOLATE CAKE

Alcoholic Drinks

SAUVIGNON BLANC

Pizza

FUSION PIZZA

Mains

PAN ROASTED HAKE

Main Courses

SIRLOIN

Seafood

CALAMARI

Meat Dishes

MEATBALLS

Drinks

BEER

Pork

PORK BELLY

Starters & Salads

FRENCH FRIES

Sauces

MAYO

Fish

SEA BASS

Antipasti - Starters

CARPACCIO

Indian

CHICKEN CURRY

Soft Drinks

COLA

Main Course

BEEF FILLET

R3.207

Special

PLATTER FOR FOUR

Appetizers

BABY CALAMARI

Wine

WHITE WINE

Hot Drinks

COFFEE

Italian Specialties

ARANCINI

To Start

POACHED OYSTERS



R1.103

R1.303

Coffee

LATTE

Condiments And Sauces

HUMMUS

Mexican-American Food

EMPANADAS

4 Fish 4 Ways

BASA

Add/Side

ADD SALSA R200

Restaurant Category

MEDITERRANEAN

Malaysian / Oriental Cuisine

LAKSA

Entrées

STEAK TARTAR

FRESH BLACK MUSSELS R1.403

Pasta

SEAFOOD PASTA

PENNE PASTA R1.503

Appetizer

TARTARE

BASA FISH

Steaks

RIBEYE STEAK

GRILLED STEAK

Starters



PLATTER FOR TWO

DUCK LIVER PARFAIT

FLAME GRILLED SIRLOIN

Afterglow

BABY CAMEMBERT TOPPED WITH SALTED PEANUT BRITTLE AND GRAPES, SERVED WITH

CRISPY TORTILLA

MULLED WINE STYLE POACHED
PEAR WITH CITRUS PEEL R1.303

PARFAIT

CHOCOLATE BROWNIE WITH CHOCOLATE PARFAIT R1.403

ROOIBOS TEA PANNA COTTA WITH A BRANDIED APPLE AND

CAMEMBERT AND BOERENKAAS

Dessert

CHEESECAKE

CREME BRULEE

PEAR COMPOTE

BROWNIES

PANNA COTTA

STRAWBERRY CHEESECAKE

LEMON CHEESECAKE R1.103

Flirting (Aka Tapas-Bite)

SOUTH AFRICA'S AWARD-WINNING OYSTERS

R281

SARDINE TARTARE

R902



SPICY CAJUN FLASH FRIED BABY MALVINOS CALAMARI TUBES AND TENTACLES

SALMON AND AVOCADO CALIFORNIA ROLL R1.203

FRESH SALDANHA BAY MUSSELS R1.203

AUNTIE LUCE'S SMOKED FISH, STOKVIS AND SKATE WING FISHCAKES

These Types Of Dishes Are Being Served



FISH
TUNA STEAK
OYSTERS

DESSERTS

ICE CREAM

MEAT

MUSSELS

SOUP

LAMB

PASTA

SIRLOIN STEAK

SALAD

Ingredients Used



SEAFOOD TUNA OLIVES

CHOCOLATE

PORK MEAT

BEEF

PRAWNS

CHEESE

DUCK

MUSHROOMS

SALMON

CHORIZO

PESTO

Intercourse

ROASTED FRESH SILVER FISH FILLET WITH A CREAM SAUCE

LIP SMACKING OX TAIL WITH
CREAMY SWEET POTATO MASH R2.907
AND VEGETABLES

WHOLE FRESH GURNARD WITH OLIVE, CAPERS, TOMATO AND R3.107 GARLIC

A GRADE FLAME GRILLED
CHALMER SIRLOIN WITH
SKIRION AND NEW POTATOES,
BEARNAISE SAUCE, MUSTARD
AND A TOSSED SALAD

SEAFOOD LAKSA WITH 3
PRAWNS, FISH, MUSSELS, AND
CALAMARI IN A THICK, SPICY R3.508
COCONUT BROTH, SERVED
WITH NOODLES

ROASTED LEG OF LAMB, MEDITERRANEAN STYLE WITH COUSCOUS, RUSTIC BAKED GREEK SALAD AND LEMON YOGHURT (CONTAINS NUTS)

BAKED DUCK LEG WITH
JUNIPER, SOY, LEMONGRASS
AND GINGER WILD RICE AND R2.806
STEAMED VEGETABLES WITH
ORANGE DRIZZLE

ROASTED FILLET OF HAKE WITH
STEAMED VEGETABLES AND
CITRUS AND FENNEL BEURRE
BLANC
R2.305



NON PASTA BAKE - PENNE WITH A CREAMY SMOKED ONION, CORN, AND TARRAGON BECHAMEL, TOPPED WITH PECORINO AND BAKED TO PERFECTION	R1.904	DUCK LIVER PARFAIT WITH ORANGE BUTTER AND FRESH BREAD CRISPY TOASTIES	R1.604
		WARM SALAD OF PICKLED BABY CALAMARI, WOK TOSSED TUBES AND TENTACLES WITH	R1.303
ROAST PORK WITH A HONEY, HERB, AND FENNEL GLAZE, SERVED WITH SWEET POTATO WEDGES AND SCHEZWAN CHUTNEY, VEG AND CRISPY CRACKLING	R2.907	HALLOUMI AND MARINATED OLIVES	
		CAJUN SPICED OLIVES & CHORIZO WITH EGG NOODLES AND TZATZIKI	R1.303
ROASTED PAPRIKA ARANCINI STUFFED WITH MATURE CHEDDAR IN A SPICED TOMATO SAUCE SERVED WITH HOMEMADE BASIL SAUCE, CUMIN FALAFELS AND LEMON YOGHURT	R2.606	BLACK PUDDING AND ROASTED APPLE WITH CIDER AND HONEY VINAIGRETTE	R1.203
		DUCK AND ORANGE CROQUETTES WITH HONEY MUSTARD VEGETABLES AND GINGER AIOLI	R1.303
ROASTED BUTTERNUT WITH A LEMONGRASS CHILI SAUCE STEAM FILLET (AKA WRECK FISH) DUCK LEG & BREAST STUMPNOSE WITH OLIVES PAN FRIED FRESH CALF'S LIVER HOMEMADE FENNEL, RED WINE SAUSAGE (60/40) CORN, MUSTARD AND PEA ARANCINI		GNOCCHI WITH BLUE CHEESE CREAM SAUCE, RED ONION AND R1.3 BEETROOT RELISH	R1.303
		4 POACHED OYSTERS WITH A CREAMY ASPARAGUS AND CAULIFLOWER SAUCE, ROE, AND CRISPY TOASTIES	R1.503
			11.505
		SALDANHA BAY OYSTERS	
		EGGS CHEEKS AND PORCINI	
		MUSHROOM	
FOREPLAY SOUTH AFRICA'S AWARD WINNING LARGE OYSTERS		FRESHLY BAKED COUNTRY BLONDE BREAD	
		SALAD WITH SALT AND PEPPER CROUTONS	
ADD HORSERADISH	R301	4 OYSTERS POACHED IN CREAM OF CAULIFLOWER WITH ROE	
BEEF TARTARE WITH CAPER AND RED ONION RELISH	R1.303	SWEET BREADS WITH CAPER BE BLANC	URRE

NOISY NICOISE SALAD



The Noisy Oyster

62 St Augustine Rd, Paternoster, 7381, South Africa, Saldanha

Opening Hours:

Wednesday 12:00-15:00 Thursday 12:00-15:00 Friday 12:00-15:00 Saturday 12:00-15:00 Sunday 12:00-15:00

Made with Menu

