

STARTERS

Here for a treat but not too much to eat

Fresh Oysters (each) 39

Shuck it! Served chilled on ice with a delicate drop of honey vinaigrette.

The Bugzy 110

Wild mushroom arancini with Parmesan shavings, truffle oil trickles and confit garlic aioli.

Pickled Octopus Carpaccio 125

Thinly sliced with a zing of orange and lemon infused vinaigrette, tossed with chilli, garlic, and fresh herbs.

Venison Carpaccio 115

Sultry citrus seasoning, star anise and herb gremolata, laid on a spread of confit garlic aioli.

Edamame 68

A steamy snack with sesame seeds, a kick of ginger and a Korean chilli kiss.

Tuna Tartare 76

Rice cracker, subtle crunch of radish and red onion with a finish of chilli, fresh parsley and creamy avo.

Crispy Falklands Calamari Heads 88

A juicy and crunchy combo. All we do is dress it with Tighline sticky Thai drizzle.

Falklands Calamari Tubes 94

They don't come more tender than ours, a sprinkle of signature seafood seasoning.

Pick your preference of grilled OR fried

Venison Tartare 98

A ravish of red onion, mustard, silky egg yolk, smoked aioli and an encore of fresh herbs.

Tempura Prawn 105

The insatiable crunch which skinny dips delightfully in lime, soya, sesame sauce.

Fresh Mussels 70

Perfectly creamy, steamy white wine, chives and garlic flavours with clean-the-bowl crusty bread.

Artichoke 118

Decadently flash fried, tumbled with capers, hummus, a Parmesan pinch and gremolata.

SALADS

Shredded, bedded and freshly dressed for success

Pearl Couscous Salad 120

Tempura spinach with a zest of red onion and wild mushroom, with a chef's kiss of fresh herbs.

Also enjoyed with seared tuna 210

Grilled Calamari Salad 90

Fresh to depth. Japanese slaw, green apple, cucumber ribbons and just the right touch of toasted sesame seeds.

Cajun Seared Salmon Salad 133

Minted Thai dressing and seasonal leaves with a familiar freshness of avo, onion, edamame and pineapple.

Also enjoyed with cajun chicken 110

PASTA

Wholesome, homestyle and heavenly hanger-relief

Chilli Prawn Aglio Olio 235

Decant, dark squid ink spaghetti with a generous base of garlic, and fresh-off-the-blade herbs.

Creamy Seafood 195

Linguini, a dab of chilli and a crustacean tomato cream mingle with our VIPs - mussels, prawns and calamari.

Seared Salmon with Risotto 245

Kissed by the grill, on a vibrant bed of prawn, fresh herbs and lemon flavours.

MAINS

Go big and don't go home. Take it to the next level with something on the side.

Deep Sea Hake Fillet 135

Pick your preference of grilled OR fried

Grilled Octopus 218

Bold Cape Malay curried flavours, charred corn and the simplicity of edamame and red onion.

Kingklip	225
Pick your preference of grilled OR fried	
Lobster Sandwich	168
The street-style swag of Japanese slaw, chopped lobster and a Teriyaki twist of lemon.	
Tender Falklands Calamari Tubes	205
Our signature seafood, with signature seasoning.	
Salt & Pepper Chokka	169
The perfect balance of garlic and chilli, coated in flavour and a spring onion sprinkle.	
Whole Deep-Fried Fish	185
Served hot and sassy, with a tomato, red onion and pickled ginger salsa. Select a side for your Vitamin Sea	
King Prawns	317
6 flame-grilled King Prawns, fired up with garlic flavours. Select a sauce: Lemon & Herb Butter OR Spicy Mozambican Butter	
Tightline Burger	159 / 135
Smokey cheddar melted over pickles caramelised onion, truffle aioli, and smoked cheddar. Pick your preference of Beef OR Chicken	
Wagyu Sando	295
Aged indulgence set on Japanese milk bread with a smatter of Tonkatsu sauce.	
Parmesan & Panko Chicken	145
With a crunchy crumble and levelled up with a shredded green slaw. Select a sauce: Garlic Aioli OR Mushroom Thermador	

TYLER'S CUTS

With truffle parmesan pomme anna, a treat of chimichurri and deep fried onions.

Meat your match by browsing the selection of prime sourced cuts.

Perfect portions, aged, arranged and staged to entice you daily at Tyler's deli

EAT IN: We'll bring a board to your table to pick your personal cut and enjoy in-house.

EAT OUT: Take your cut home and master your meal your own way

THE SAUCE

Whipped up daily for your dipping pleasure

Tightline Tartar	25
House Peri-Peri	25
Lemon Butter	25
Garlic Butter	25
Confit Garlic Aioli	25
Chilli Lime	25
Live Bait	25
Spicy Mozambican Butter	25
Mushroom Thermador	30
Fire Chilli	28

THE SIDE

The back up or the snack up

Chips	35
Sweet Potato Fries	35
Savoury Rice	35
Garlic Bread	40
Seasonal Grilled Vegetables	40
Tempura Vegetables	40
Green Slaw	32
Garden Salad	31

THE SWEET

Dance with some decadence and let your sweet tooth sink in

Tightline Petit Four	95
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This is on a need-to-know basis.

If you need to know, we're willing to tell.

Burnt Cheesecake	85
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A contrast of pearly-white, coated with an ooze of burnt caramel sauce.

Chocolate Samosa	85
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It's exactly what you think it is.

Made better with a heavenly hotpot of Nutella.

SUSHI

Soy, sophistication and vitamin sea with ginger and our signature wasabi stamp

THE CLASSICS

They've stood the test of time, but have you tried them at Tightline?

Roll Up (4)

Salmon	95
Tuna	85
Prawn	105

Maki (4)

Salmon	52
Tuna	49
Avo	42

Rainbow Roll (4)

Salmon	89
Tuna	87

Spider Roll (4)

Spicy Tuna	82
Spicy Salmon	89
Spicy Avo	45

California Roll (4)

Tuna	67
Salmon	72
Tempura Prawn	78
Avo	60

Tataki

Salmon	145
Tuna	139
Beef	119

Roses (4)

Salmon	91
Tuna	82
Beef Carpaccio	85
Venison Carpaccio	89

Bamboo Roll (4) 94

Avo, tempura prawn, sweet chilli mayo and teriyaki.

Sashimi (4)

Salmon	135
Tuna	129

Sushi Crunch (4)

Panko crumbed Salmon, cream cheese,
Japanese mayo and teriyaki 92

Panko crumbed Tuna, cream cheese,
spicy mayo 87

Panko crumbed Crayfish, cucumber,
avo, sesame, and caviar 143

THE FUTURE

*Adventurous flavours that will get you
hooked*

Sushi Burger

Deep fried rice bun, twice as nice with
soya, sea and spice

Salmon 138

Tuna 117

Fired Salmon with tempura prawn 145

Tempura prawn tucked rice rolls,
heaped with prawn and salmon and
theatrically brought to life at your table
with a blowtorch's breath of fire.

POKE BOWLS

*Chunks that'll get your chopsticks
in a twist*

Rainbow Bowl 158

A tasty trio of tuna, prawn and salmon
in a balanced bed of edamame, grilled
pineapple and wakame.

Octopus Bowl 132

Tossed among avo and edamame with
cucumber, seaweed and cheeky chilli
pineapple.

THE PLATTERS

It's a masterful meal marathon, not a sprint

The Bomb Squad (24) 460

Salmon Roses, Giant Prawn Roll Up,
Salmon Spider Rolls, Tuna Sashimi,
Tuna Maki, Venison Roses.

Spread of Roses (16) 315

Salmon, Tuna, Beef Carpaccio,
Venison Carpaccio