



SEAFOOD • CHAMPAGNE • GUINNESS • OYSTERS

THE TWANKEY TEASER – perfect pairings

The oyster is a favourite delicacy all over the world, with literally hundreds of unique varieties available. An oyster's flavour depends not only on its species but also on its location and conditions of its habitat. Water salinity, temperature and nutrient content all play important roles in creating an oyster's taste. Depending on where it's from an oyster can be briny, sweet, buttery or creamy, with any number of subtle and surprising overtones.

All oysters served in The Twankey Bar are raised from sustainable practices. Varieties available are according to the season. We only 'shuck to order' and serve on the half shell with traditional accompaniments. For the ultimate taste experience we invite you to sample our Twankey Teaser. For just R85 you'll enjoy three varieties of oyster each perfectly paired with a beverage to enhance your taste experience, including a taster flute of Genevieve Blanc de Blanc Brut 08, a Spicy Bloody Mary and a Guinness Irish Stout – Sláinte (Good health!).

Genevieve Blanc de Blanc Brut 08, Bot River

Delicately elegant, with fresh and subtle aromas of white fruits. This 100% Chardonnay combines the characteristics of the grapes along with extensive time on the lees to bring depth and full flavour.

Perfectly paired with a Big Bay Oyster

Cultivated and harvested from barges in an iron-ore rich dam in Saldanha. Grey brown shell. Almost full to thin oyster. Relatively smooth and deep shell. Taste is metallic and fleshy

Spicy Bloody Mary, Via Vladivostok!

Tomato juice spiked with cracked black pepper, sea salt, fresh lemon juice, Worcestershire sauce, Tabasco sauce and a family measure of Stolichnaya Russian Vodka. Served with a crunchy celery stick!

Perfectly paired with a Lüderitz Oyster

Cultivated and harvested from barges and long lines in Lüderitz (Namibia). White and grey sharp shell. Almost full to thin oyster. Taste is tender and soft.

Guinness Irish Stout, Dublin

From first velvet sip to the last lingering drop and every deep-dark satisfying mouthful in between, Guinness is the perfect combination with oysters. Served with baked brown bread and butter.

Perfectly paired with a Walvis Bay Oyster

Cultivated and harvested at the salt refineries in Walvis Bay. White shell with some fouling i.e. molluscs. Brittle shell. Full oyster. Taste is sweet, creamy and fatty.