

The Captain's Cabin Pub & Restaurant

Welcome to the Captain's Cabin Pub & Restaurant at Cremorne in Port St Johns. Whether you are staying with us, staying elsewhere or are one of the 'local okes' we sincerely hope you enjoy your meal here. The Captain's Cabin is named in honour of the founder of "Cremorne", Captain Sydney Turner, who died here on September 15th 1901 and whose gravesite is on the grounds below the pool deck. Sidney Turner immigrated to South Africa from Norfolk on the East Coast of England as a 16 year old in 1864. He led a checkered and exciting life of adventure and enterprise. Some of his exploits include farming, fishing, prospecting, storekeeping and transport riding. He has the distinction of being the first man to attempt salvaging one of South Africa's most famous wrecks, the East Indiaman "Grosvenor" which sank on the 4 August 1782 at Lambasi Bay 50km north of Port St John's, from which he recovered many coins and cannons.

This property was purchased in 1995 and a couple of years were spent rebuilding and restoring it to the "Cremorne" you are now experiencing. We would appreciate any input that you may have which will assist us to achieve our aim of producing the highest quality of service and hospitality at this unique and wonderful destination.

It is a question that we have been asked on so many occasions but up until early 2002 we had no idea other than it was named "Cremorne" by the above mentioned captain Sidney Turner who came to South Africa in 1864 and is buried on the grounds of Cremorne.

Thanks to Clive and Edith Dennison of Pietermaritzburg the mystery has now been solved. This is an excerpt from a historical book sent to us by Clive and Edith.

"In the 18th century there had been a number of public gardens in London where people went to amuse themselves in the afternoons and evenings. Vauxhall and Ranleigh were the most famous, but gradually their popularity declined until in 1850 only two were left, Royal Cremorne at Chelsea and Rosherville Gardens at Gravesend, by an early slogan known as "The Place to Spend a Happy Day". All sorts of displays were given; there were fireworks, military tournaments, balloon ascents, dancing marionettes and a host of other amusements".

Cremorne had originally been the private garden of Lord Cremorne's riverside house and right up to the end it was a pleasant rural looking place full of green lawns, trees and flowers, but in time it became extremely rowdy, quieter people were afraid to go there because of the noise and vulgarity of the crowds and there were constant complains from local residents about the nightly uproar and disturbances. As a result, partly because of these complaints and partly because of a shocking accident in 1874 when a balloonist was killed, Royal Cremorne was closed in 1877. Today no traces of the original gardens remain, and the area is covered by houses and streets and is now known as Chelsea. The only remaining evidence is a few streets bearing the name "Cremorne"

Where does the name “Cremorne” come from?

We estimate that Sidney Turner settled on this piece of land next to the Umzimvubu River around 1880, and assume that he heard of the closing of Cremorne Gardens in London and felt that this piece of land resembled his childhood memories of Cremorne and therefore decided to use the name here.

To all our valued guests. Kindly be advised that all our meals are prepared as per order, nothing is pre made. Good food takes time to prepare for your satisfaction.

-THE MOST IMPORTANT MEAL OF THE DAY-

Breakfast times - 7am till 9am Monday to Friday
7am to 10am Weekends and Public Holidays

From Our Buffet **FULL ENGLISH BREAKFAST**

A selection of cold meats, jams, cheese, cereals, croissants, muffins, dried fruit, yoghurt, fruit salad.

Cheese grillers, bacon, mince
(Meat selection may vary from day to day)

Eggs to order from your waitron
(Boiled, Fried, poached or scrambled)

CHILDREN 9YRS AND UNDER

IN THE EVENT OF YOU HAVING TO LEAVE EARLY BEFORE
BREAKFAST, YOU ARE MOST WELCOME TO ORDER A TAKE
AWAY BREAKFAST PACK WITH OUR DUTY MANAGER

THIS NEEDS TO BE ARRANGED BY 8PM THE NIGHT BEFORE
DEPARTURE

THE BREAKFAST PACK CONSISTS OF 2 SANDWICHES, 1 JUICE, 2 FRUITS AND A CHOCOLATE

LIGHT MEALS-

Hake n Chips

Served with Lemon wedge and tartar sauce

200g Steak egg and Chips

Wings n Things

Buffalo wings, mini samoosas, crumbed chicken strips, Ribs
Served with chips and a choice of sauce
(Choice of Cheese, Pepper, Mushroom, Garlic, Peri-Peri sauce)

-BURGERS-

Served with chips

200g Beef or Chicken

Barbeque

Cheese

Hawaiian

Saucy

Bacon n Cheese

Dagwood

(Choice of Cheese, Pepper, Mushroom, Garlic, Peri-Peri sauce)

-LIGHT MEALS CONTINUED-

Toasties

Served with chips and your choice of brown or white bread

Cheese

Bacon n cheese

Ham n Cheese

Cheese n tomato

Ham, cheese n tomato

Bacon egg n tomato

Bacon egg n cheese

Chicken Mayo

Small Chips

Large Chips

-KIDS MEALS-

Served with chips but without garnish

Chicken strips

Fish fingers

Hotdog

Boerewors roll

-SIDE ORDERS-

Onion rings or Vegetables

Sauces

(Choice of Cheese, Pepper, Mushroom, Garlic, Peri-Peri sauce)

-TO WET YOUR APPETITE-

Focaccia

Crispy oven baked garlic bread

With Feta

With Mozzarella

Chicken Livers Peri-Peri

Chicken livers cooked in a creamy Peri-Peri sauce served with your choice of brown or white toast.

Soup of the Day

Served with 2 slices homemade bread

Snails (6)

Covered in a creamy garlic sauce with melted cheese, served with brown bread

OR

Garlic Butter

Calamari

Strips of tender crumbed calamari, served with tartar sauce

Crumbed Mushrooms

Deep fried mushrooms served with Tartar sauce

-FROM THE GARDEN-

French

Lettuce, tomato, onion, cucumber, carrot, green peppers

Greek

Lettuce, tomato, cucumber, onion, olives and feta

Chicken, Bacon and Avo Salad

(When Avo available)

Roquefort

Grilled chicken pieces on a bed of lettuce, tomato, cucumber, onion, croutons and Roquefort cheese

-PASTA'S-

Spaghetti Bolognese

Traditional favourite – Mince, tomato and onions

Tagliatelle Alfredo

Creamy Ham and Mushroom sauce

Penne Vongole

Seafood mushroom delight

Cajun Chicken Tagliatelle

Grilled chicken pieces Sautéed with Cajun spice and peppadews, smothered in a creamy sauce

-FAMILY FAVOURITES-

Bangers and Mash

Served with a rich gravy and Veg

Cremorne Curry

Served with savoury rice, sambals and a crispy poppadum

Beef

Lamb

Eisbein

A crispy Pork Knuckle, served with Sauerkraut and your choice of chips or rice or mashed potato

Spicy lamb shank

Succulent shank, braised in a spicy sauce, served on a bed of mash potato or rice with vegetables

-FROM THE OCEAN-

All the meals below are served with chips or rice or baked potato and veg of the day

Calamari Main

Served with rice or chips, a lemon or garlic butter and tartar sauce

Line Fish - Dorado

Served with your choice of chips, rice, baked potato and a lemon or garlic butter

Prawn Delight

6 Prawns, fried and served on a bed of rice with your choice of either, Peri-Peri sauce, lemon or garlic butter

Seafood Platter

4 prawns, 4 mussels, Line fish, calamari served with chips or rice or baked potato and lemon, garlic butter and Peri-Peri sauce

-FROM THE GRILL-

All the meals below are served with chips or rice or baked potato and veg of the day

500g Super Steak

For the hungry

300g Madagascan Rump

Smothered with a creamy pepper sauce topped with cheese

200g Ladies Rump

For the not so hungry

300g Rump

300g Fillet Steak

450g T – BONE

400g Pork Ribs

800g Pork Ribs

Lamb Chops (Loin)

Pork Chops

-COMBO'S-

All served with chips

Chicken n Rib

Surf n Turf

200g Rump, calamari and prawns

-CHICKEN MEALS-

All the meals below are served with chips or rice or baked potato and veg of the day

Cordon Bleu

Rolled crumbed chicken breast filled with ham and Mozzarella. Deep fried and served with a choice of your sauce

Chicken Schnitzel

Crumbed breast deep fried served with your choice of sauce

-PIZZA'S-

**Available on - Wednesday, Friday and Saturday night
Build your own creation**

Base and cheese

Garlic, Chilli

Banana, peppers, onion, sweet chilli, mushrooms, pineapple

Avo

Bacon, ham, olives, feta, salami, mince, anchovy, chicken, cheese

Seafood mix

-SWEETS

Malva Pudding

Chocolate Brownies

Chocolate Lava

Strawberry Cheese Cake

Served with cream or ice cream

Ice Cream and Chocolate Sauce

Choc Nut Sundae

Banana Split

-CAKES-

Chocolate Mouse

Carrot Cake

Barone Cake

Triple Lemon Cake

Speak to your waitron for our selection of cakes

-AFTER DINNER DRINKS-

Espresso

Cappuccino

Latte Macchiato

Moccachino

Filter Coffee

Tea

Irish coffee

Coffee with CLOUT!

Don Pedro

Milo / Hot chocolate

Milkshakes

Speak to your waltron for our selection of coffees