

CAFÉ GANNET



RESTAURANT

OYSTERS

When available

Wild Mossel Bay Oyster

Medium, each 23
Large, each 39

Cultivated Oyster

Medium, each 23

Ponzu Oysters

Six medium oysters with Japanese Ponzu sauce, mixed with pickled ginger and seaweed caviar 145

FOCACCIAS

Thicker bases available on request

Rosemary Focaccia

Dried rosemary & feta topping. Drizzled with garlic infused olive oil {Lacto Vegetarian} 55

Mozzarella Focaccia

Mozzarella, onion and origanum. Drizzled with olive oil {Lacto Vegetarian} 60

Olive & Lemon Focaccia

Calamata olives and lemon slices. Drizzled with lemon infused olive oil {Lacto Vegetarian} 55

STARTERS

Sriracha Chicken Bites

Chicken marinated in Sriracha sauce, wrapped in bacon. Drizzled with blue cheese sauce {LC and GF} 58

Indian Fish Cakes

With tzatziki & savoury rice 68

Rich Prawn Bisque

Served with a Panco crumbed prawn 74

Grilled Calamari & Chorizo

Served in a poppadum. With savoury rice and Charmoula sauce 72

Atomic Jalapeños

Stuffed with mozzarella cheese and pork sausage, wrapped in bacon and served with sour cream {LC and GF} 68

Snail Cigars

Escargots and blue cheese encased in phyllo pastry. Served with cheese sauce 77

Black Mushroom Parcel

With spinach and feta in phyllo pastry. Served with a delicately sweet whole-grain mustard sauce {Lacto Ovo Vegetarian} 79

Asian Mussels

Grilled with spicy mayo. Topped with tsume sauce and coriander {GF} 78

Crayfish

Pan fried in garlic and lemon butter. Served with aromatic basmati rice 295

Duck Spring Rolls

With a sweet and sour dipping sauce 69

PIZZAS

Thin Base Pizzas, Tomato Onion Pizza Sauce and Mozzarella Cheese

Cherry Tomato & Feta

Balsamic cherry tomatoes, feta and balsamic reduction {Lacto Vegetarian} 78

Hawaiian

Ham, mushroom and pineapple 88

Vegetarian

Spinach, green peppers, pineapple, onion, feta and mushroom {Lacto Vegetarian} 95

Something Blue

Blue cheese, bacon and caramelized onion. Topped with fresh rocket 112

The Salty Roman

Anchovies, olives and capers 98

Sweet Chili Chicken

Sweet chili sauce, char grilled chicken, onions, piquanté pepper and pineapple. With fresh coriander (when available) 105

Mexicano

Beef mince, onions, jalapenos, peppers, garlic and parsley 105

Fire it Up

Salami, green peppers, fresh chillies and olives 95

Mossel Bay Seafood

Calamari, line fish, mussels, peppers, tomatoes, garlic and origanum 130

Sorry folks! No half and half pizzas or substitutions. Extra cheese is not recommended on thin crust pizzas

Mossel Bay's Seafood House

FROM THE SEA

Our FAMOUS Seafood Casserole

Our original and much loved casserole. Squid, prawns, mussels, line fish, mushrooms and half a crayfish. Cooked in creamy garlic, white wine and herb sauce. Served with sushi rice balls

265

Grilled Kingklip

Served with baby potatoes, green beans and lemon butter

165

Kingklip Parcel

Kingklip fillet laced with smoked salmon and wrapped in phyllo pastry. Oven baked. Set atop mashed potato and grilled vegetables. Covered with mushroom sauce

178

Grilled Mossel Bay Sole

Local East Coast Soles, served on a bed of soy stir fried vegetables {LC}

180

Seared Tuna & Salmon Duo

Served on a bed of noodles tossed in Asian sesame dressing. Accompanied by honey soy sauce and stir fry veg

225

Garlic & Lemon Butter

Prawns

Prawns, served with lemon butter, garlic butter, Sriracha sauce and savoury rice. Please enquire with your waiter about availability

SQ

Crayfish

Two crayfish, pan fried in lemon and garlic butter. Served with savoury rice, grilled vegetables, lemon butter and Sriracha sauce

630

Salmon Pasta

Fresh salmon in a creamy white wine sauce with dill, onions and capers. Served on homemade tagliatelle

150

SIDE DISHES

Fries or Savoury Rice	25
Mashed Potato	30
Fries and Cheese Sauce	35
Small Garden Salad	30
Stir Fried Vegetables	40
Grilled Vegetables	45

FROM THE LAND

Vegetable Curry

Seasonal vegetables in a creamy coconut curry sauce. Served with savoury rice, chutney, chillies and sambals {LC, GF and Vegan}

132

Chicken Stack

Stacked chicken breast, bacon, caramelized onion and mozzarella cheese. Served atop mashed potatoes with grilled vegetables and mushroom sauce

135

Local Ostrich Espetada

With port soaked, sun-dried apricot and onion. Served with a baked potato. Accompanied with cranberry sauce and mushroom sauces

185

Fillet Fromage

250g fillet steak. Topped with blue cheese butter and pecorino shavings. Served with slow roasted garlic, parmesan fries and cheese sauce

195

Pulled Beef

Honey and soy slow cooked, pulled beef. Set atop crushed potatoes, dressed with lemon olive oil, and stir fried vegetables

140

SALADS

Ostrich Carpaccio

Ostrich carpaccio, served with pickled vegetable salad. Sprinkled with dukka. Drizzled with lemon infused olive oil {GF}

125

Greek

Garden greens with olives, feta, cucumber, tomato and onion. With balsamic reduction {LC, GF & Lacto Vegetarian}

80

Mediterranean Vegetable

Grilled vegetables on salad greens with feta, olives and balsamic cherry tomatoes. Drizzled with balsamic reduction and olive oil. {LC, GF & Lacto Vegetarian}

90

Grilled Chicken

Garden salad with chicken, bacon, pineapple and piquanté peppers. Served a sweet, spicy vinaigrette {GF}

105

LIGHT MEALS

Gannet Toasted Club Sandwich

Smoked chicken, bacon, cherry tomato, lettuce, cheddar and smoked paprika mayo. Served on white bread with fries

75

Vegetable Sarnie

Grilled vegetables, caramelized onion, mozzarella and lightly curried mayo. Your choice of white or brown bread with fries

65

Beef Burger

Pure beef burger on a sesame seed bun. Topped with caramelized onion, lettuce, sliced tomato and dill cucumber. Served with fries and cheese sauce

95

Café Gannet Hake

Dusted in seasoned flour. Served with fries, side salad and tartar sauce

95

Hake in Cajun Batter

Served with fries, side salad and lime yogurt

105

Hake in Garlic & Herb Batter

Served with fries, side salad and cheese sauce

105

Beer Batter Hake

Served with baby potatoes, side salad and lemon butter

115

Café Gannet Calamari

Served with a side salad, savoury rice and tartar sauce

115

Cajun Calamari

Served with fries, side salad and lime yogurt

115

Garlic & Herb Calamari

Served with fries, side salad and cheese sauce

105

Hake & Calamari Combo

Hake fillet and calamari rings. With savoury rice, tartar sauce and side salad

155

SAUCES

Lemon and Herb Butter	14
Garlic Butter	14
Mushroom Sauce or Cheese Sauce	15
Sriracha Sauce	15
Coconut Curry Sauce	18
Wholegrain Mustard Sauce	18