

CAFÉ GANNET



RESTAURANT

Mossel Bay's Seafood House



1 Market Street ★ Next to the Diaz Museum ★ Established 1988 ★
Open 7 Days a week from 7h00 to 22h00 ★ Tel: 27 (0) 44 691 1885 ★ www.cafegannet.co.za
All prices in South African rand, inclusive of VAT ★
Prices and menu items are subject to change due to fresh produce availability ★
LC: Low Carb ★ GF: Gluten Free ★ V: Vegetarian

OYSTERS

CULTIVATED OYSTER 28
Medium, each {LC, GF}

OYSTERS ROCKEFELLER 185
Six oysters topped with bacon, breadcrumbs, spinach and parsley. Oven baked

STARTERS

CHICKEN LIVERS 68
In a creamy peri peri sauce. With crusty bread and blistered tomatoes

CHICKEN SATAY 70
With honey soy sauce, pineapple, sesame seeds and spring onion

SNAIL CIGARS 78
Escargots, garlic and blue cheese, wrapped in phyllo pastry. Served with cheese sauce

ATOMIC JALAPEÑOS 79
Stuffed with mozzarella and pork sausage, wrapped in bacon and served with sour cream {LC, GF}

DUCK SPRING ROLLS 85
With sweet chilli & honey soy sauce

BLACK MUSHROOM PARCEL 89
With spinach and feta in phyllo pastry. Served with a delicately sweet wholegrain mustard sauce {V}

LEMON & HERB CALAMARI 88
Calamari tubes in a fresh, zesty lemon cream. Topped with fresh herbs and crispy tentacles {LC}

CRISPY PRAWNS 105
Covered in panko crumbs, served with sweet chilli sauce

ASIAN SCALLOPS 125
Grilled with spicy mayo. Topped with tsume sauce and coriander {LC}

GIANT TIGER PRAWN 195
Enjoy as a starter, or add some pizazz to your main meal. Served with a side salad of toasted red quinoa, barley, roasted vegetables, coriander, sundried tomatoes, parsley, citrus segments, olive oil and calamata olives

PIZZA

MOZZARELLA FOCACCIA 70
Topped with onion and origanum. Drizzled with olive oil {V}

MARGHERITA 88
Topped with chopped fresh tomato {V}

HAWAIIAN 99
Topped with ham, mushroom and pineapple

TROPICAL 105
Topped with bacon & banana

VEGETARIAN 119
Topped with mushrooms, capsicum peppers, onion, garlic and feta cheese {V}

FAB 125
Topped with feta cheese & bacon. With slices of fresh avocado

SWEET CHILI CHICKEN 135
With sweet chili sauce. Topped with grilled chicken, onions, piquanté pepper and pineapple. Dressed with coriander leaves

MEXICANO 140
Seasoned ground beef, onions, jalapeno chili, capsicum pepper, garlic and parsley

SOMETHING BLUE 145
Blue cheese, bacon & caramelized onion. Dressed with fresh rocket leaves

MOSEL BAY SEAFOOD 165
A basic tomato and capsicum pizza, cooked to perfection. Topped afterwards with pan fried calamari, line fish and mussels

Pizzas take about 25 -35 minutes to prepare

All pizzas are thin base, with tomato sauce and grated mozzarella cheese

No half and half or substitutions allowed

Extra cheese is not recommended

FROM THE SEA

CAFÉ GANNET HAKE	125
Dusted in seasoned flour. Served with fries, side salad and tartar sauce	
GARLIC & HERB BATTER HAKE	140
Served with fries, side salad and cheese sauce	
INDIAN BATTER HAKE	140
Served with fries, side salad and coconut curry sauce	
CAFÉ GANNET CALAMARI	145
Served with a side salad, savoury rice and tartar sauce	
GRILLED KINGKLIP	210
Served with butternut puree and grilled vegetables	
FILLET OF SALMON	265
Pan fried salmon fillet. Served with butter sautéed cauliflower puree, grilled vegetables and lemon butter cream cheese {LC, GF}	
GARLIC & LEMON BUTTER PRAWNS, EACH	45
Served with lemon butter, garlic butter, peri-peri sauce and savoury rice {GF}	
KINGKLIP EN CROUTE	225
Fillet of kingklip, laced with smoked salmon, Encased in phyllo pastry. Served with creamy mushroom sauce on a bed of grilled vegetables	
PAN SEARED TUNA STEAK	225
Dusted in cajun spice, with a sesame seed crust. Served with stir fried vegetables and topped with tsume sauce {LC}	

PLATTERS

SKIPPERS PLATTER	230
A duo of six crispy panko prawns and calamari strips. Served with savoury rice and a side salad	
QUARTERMASTER PLATTER	395
A seafood platter consisting of four prawns, four mussels with Asian mayo, fillet of line fish, calamari strips and savoury rice	
CAPTAINS PLATTER	1150
A seafood extravaganza! Served on a three tier stand, consisting of six oysters, six prawns, six mussels with Asian mayo, a crayfish, fillet of line fish, calamari strips and savoury rice	

FROM THE LAND

VEGETABLE CURRY	125	
Seasonal vegetables in a coconut curry sauce. Served with savoury rice. Topped with toasted almond flakes {GF, V}		
Add ten small prawns to your curry		120
OSTRICH ESPETADA	220	
With port soaked, sun-dried apricot and onion. Served with a baked potato. Accompanied with cranberry sauce and mushroom sauce		
BEEF FILLET STEAK	210	
200g beef fillet. Set atop crushed baby potatoes drizzled with lemon infused olive oil. Topped with herb butter and served with mushroom sauce		
BEEF RIB EYE STEAK	240	
350g rib eye. Served with sweet potato chips and green peppercorn sauce		
ASIAN CHICKEN	165	
Chicken breast in pomme coat, tossed in spiced soy, honey, ginger & garlic glaze. Served on top of short grain rice. Accompanied with pickled red sesame cabbage		
BEEF BURGER	130	
220g patty, with mozzarella cheese centre. Set on a sesame seed bun, dill cucumbers, tomato, red onion and lettuce. Topped with onion rings, bacon strips & mayo. Accompanied with French fries, cheese sauce & mushroom sauce		

SALADS

WALDORF SALAD	145	
Apple, walnuts, grapes, celery & lettuce. With a creamy dressing		
ANCIENT GRAIN SALAD	115	
Toasted red quinoa, barley, roasted vegetables, coriander, sundried tomatoes, parsley, citrus segments, olive oil and calamata olives {V}		
BEETROOT SALAD	95	
Roasted beetroot, red onion, marinated feta, calamata olives, on mixed greens. Drizzled with reduction of blueberries and balsamic vinegar {GF}		
GRILLED CHICKEN SALAD	125	
Garden salad with chicken, bacon, pineapple and piquanté peppers. With a ranch dressing {GF}		
Add chicken strips to your salad		55
Add six small prawns to your salad		95

SUSHI

from 12h00 daily

NIGIRI, 3 pieces		SASHIMI, 3 pieces	
Tuna	66	Tuna	63
Salmon	69	Salmon	65
Salmon Roses	72		
Prawn	74		

HAND ROLL		MAKI, 3 pieces	
Vegetable	50	Avocado	39
Tuna	64	Tuna	43
Salmon	65	Salmon	45
Prawn	68	Prawn	48

CALIFORNIA ROLLS, 4 pieces			
Prawn		58	
Tuna		56	
Salmon		59	

PLATTERS

SOLO PLATTER	215
4 pieces salmon California, 4 tuna maki, 2 prawn nigiri, 2 salmon sashimi and a vegetable hand roll	

COUPLES PLATTER	440
4 pieces salmon & 4 tuna California, 2 salmon sashimi, 2 tuna sashimi, 4 prawn nigiri, 4 salmon roses and 2 vegetable hand rolls	

SPECIALITY ROLLS

CRISPY FRIED CALIFORNIA ROLL	140
Filled with salmon & prawn. 8 pieces	

SMOKED SALMON PHILLY ROLL	125
With cream cheese and avocado. 8 pieces	

SPICY TUNA DYNAMITE ROLL	130
With spicy mayo and tsume sauce. 8 pieces	

RED ROOF	135
Prawn and avocado roll topped with salmon, 7 spice & tsume sauce. 8 pieces	

TUNA RAINBOW ROLL	145
Tuna and avocado, topped with salmon and avocado. 8 pieces	

RED DRAGON ROLL	150
Cucumber and tempura prawn, topped with avocado, spicy mayo & tsume sauce. 8 pieces	

BIG FISH FUTOMAKI ROLL	175
The sumo of maki rolls. Salmon, prawn, tuna, avocado, ginger and veg. 8 pieces	

DESSERT

GELATO – bowl or cone, with toppings and sauces	
1 scoop	30
2 scoops	55
3 scoops	75

BUILD YOUR OWN SUNDAE	
4 scoops & toppings of your choice	90
10 scoops & toppings of your choice	225

AFFOGATO	40
Espresso served with vanilla ice cream	

LEMON CHEESECAKE	65
An unbaked cheesecake, with berry compote	

LAYERED “APPLE CRUMBLE”	50
An oat, coconut & nut crumble, Layered with stewed apples in cinnamon & caramel sauce. Served with vanilla ice cream	

VANILLA CRÈME BRULÉE	52
With strawberry coulis & fresh strawberry	

DECEDENT CHOCOLATE PUDDING	52
Served with ice cream of your choice	

VANILLA BEAN PANNA COTTA	45
Served with a ruby grapefruit sauce	

BREAKFAST BUFFET

From 07h00 to 10h00 daily

SUMMER HARVEST TABLE LUNCH

From 12h00 to 15h00 daily