

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

Wild or Cultivated Oyster Medium, each LC, GF	31
Wild Oyster Large, each LC, GF	49
Ponzu Pearl Oysters Six medium oysters topped with spicy kewpie mayo and ponzu "caviar" LC	198
Oysters Rockefeller Six medium oysters oven baked with bacon, breadcrumbs, spinach and parsley	204
Panko Oysters Six medium oysters deep-fried in a crispy batter. Served with a zesty dill mayo	192

Starters

Chicken Livers In creamy peri peri sauce. Topped with dhania raita and a sour dough crouton	72
Snail Cigars Escargots, garlic and blue cheese, wrapped in phyllo pastry. With smoky hollandaise sauce	86
Atomic Jalapeños Stuffed with mozzarella, cream cheese and pork chipolata, wrapped in bacon and served with guacamole sour cream LC, GF	87
Cape Malay Snoek Spring Rolls Filled with snoek, peppadew and sweet potato. Served with pickles and Atchar mayo	85
Black Mushroom Parcel With spinach and feta in phyllo pastry. With a delicately sweet wholegrain mustard sauce V	89
Lemon & Herb Calamari Calamari tubes in a fresh, zesty lemon cream. Topped with fresh herbs & crispy tentacles LC	88
Sweet & Sour Prawns Served in a sesame pastry cup with a honey, soy, ginger and garlic reduction	120
Beer Batter Haddock Goujons Served with a salsa verde mayo on a bed of pickled cucumber	90

Pizza

Mozzarella Focaccia Topped with onion and origanum. Drizzled with olive oil V	77
Margherita Topped with chopped fresh tomato V	96
Hawaiian Topped with ham, mushroom and pineapple	108
Tropical Topped with bacon & banana	115
Vegetarian Topped with mushrooms, capsicum peppers, onion, garlic and feta cheese V	130
FAB Topped with feta cheese & bacon. With slices of fresh avocado	137
Sweet Chili Chicken With sweet chili sauce. Topped with grilled chicken, onions, piquanté pepper and pineapple. Dressed with coriander leaves	148
Something Blue Blue cheese, bacon & caramelized onion. Dressed with fresh rocket leaves	159
Mossel Bay Seafood A basic tomato and capsicum pizza, cooked to perfection. Topped afterwards with pan fried calamari, line fish and mussels	181
Anchovy & Olive With anchovy fillets, capers, olives, oregano and mozzarella	135
Meat Eater Topped with chicken, ham, bacon and salami. With oregano and mozzarella	150

Our 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

Seafood

Grilled Kingklip 230
Served with a pea & basil pesto. Topped with a bacon & parmesan crumble. Accompanied with chunky cherry tomatoes and courgettes

Fillet of Salmon 285
Pan fried and served with a butter sautéed cauliflower puree and lemon thyme roasted beetroot. Topped with a garlic labneh **GF**

Garlic & Lemon Butter Prawns, each 48
Served with lemon butter, garlic butter, peri-peri sauce and fragrant basmati rice

Kingklip en Croute 255
Fillet of kingklip, laced with smoked salmon, encased in phyllo pastry and oven baked. Served atop a garlic & mushroom ragout and drizzled with coriander oil and a vin blanc sauce

Pan Seared Tuna Steak 250
Dusted in Cajun spice, with a sesame crust. Served with stir fried vegetables and topped with tsume sauce **LC**

Crumbed Sole 255
Crispy panko crumbed sole with a mussel & white wine ragout, with Asian greens

Captain's Platter 1250
A seafood extravaganza! Served on a three-tier stand, consisting of six oysters, six prawns, six mussels with Asian mayo, a crayfish, fillet of linefish, calamari tubes and fragrant basmati rice

Salad

Roasted Beetroot & Butternut 85
With ginger pickled cucumber, toasted oat & coconut crumble. Served with honey mustard maple dressing and cream cheese **V**

Mexican Prawn & Mussel Salad 165
Served with guacamole, sour cream and Mexican salsa. Topped with a corn tortilla crunch **GF**

Thai Coconut Poached Chicken Salad 135
With pickled vegetables and toasted coconut flakes **LC, GF**

Meaty

Ostrich Espetada 245
Skewered with green peppers and red onions. Accompanied with lemon scented crushed sweet potato and Amarula peppercorn sauce

Beef Fillet 240
200g beef fillet with a homemade potato rosti. Topped with a bordelaise sauce and a side of garlic roasted bone marrow

Beef Rib Eye 265
350g beef rib eye served with sweet potato chips and a Madagascan green peppercorn sauce. Served with a side of garlic roasted bone marrow

Asian Chicken 175
Chicken breast in a pomme coat, tossed in a spiced soy, honey, ginger & garlic glaze. Served on top of short grain rice. Accompanied with pickled red sesame cabbage

Light

Traditional Hake 138
Dusted in seasoned flour. Served with fries, side salad and a tartare sauce

Rogan Josh Battered Hake 155
Served with fries, side salad and a curry sauce

Lemon & Fennel Battered Hake 155
Served with fries, side salad and zesty dill mayo

Red Chilli & Lime Battered Hake 155
Served with fries, side salad and tzatziki

Mediterranean Calamari 165
With a zesty barley, quinoa, chorizo and olives. Topped with crispy tentacles

Cauliflower & Chickpea Curry 125
Cooked in a fragrant coconut curry sauce. Topped with toasted coconut flakes. Served with basmati rice. Drizzled with coriander oil **V**

Beef Burger 140
220g patty, with a mozzarella cheese centre. Set on a sesame seed bun with salad & dill cucumbers. Topped with onion rings, bacon strips and mayo. Accompanied with French fries, cheese sauce and mushroom sauce

Sushi from 12h00 daily

Sushi Rolls, all 8 pieces

Sriracha Loaded Shrimp Roll 165
Inside out roll with tempura prawn and avocado, topped with prawn. Loaded with kewpie mayo, Sriracha sauce and Tsume sauce

Tuna Volcano 175
Tempura futomaki with prawn and avocado, topped with a tower of spicy tuna. Drizzled with Sriracha and Kimchee sauces with Kewpie mayo and Tsume

Kimchee Crab Roll 145
Inside out roll with tempura prawn and avocado. Topped with spicy crab and Tsume sauce. Drizzled with Kimchee sauce

Crazy Salmon Roll 165
Inside out roll with salmon marinated in Kimchee, Sriracha and kewpie mayo. Topped with salmon and lightly blowtorched. Finished with kewpie mayo and Tsume sauce

Crispy Fried California Roll 150
Filled with salmon & prawn

Smoked Salmon Philly Roll 130
With cream cheese and avocado

Spicy Tuna Dynamite Roll 140
With spicy mayo and tsume sauce

Red Roof 145
Prawn and avocado roll topped with salmon, seven spice & tsume sauce

Tuna Rainbow Roll 155
Tuna and avocado, topped with salmon and avocado

Red Dragon Roll 155
Cucumber and tempura prawn, topped with avocado, spicy mayo & tsume sauce

Big Fish Futomaki Roll 185
The sumo of maki rolls. Salmon, prawn, tuna, avocado, ginger and vegetables

Nigiri, 3 pieces

Tuna 66
Salmon 69
Salmon Roses 72
Prawn 74

Hand Roll, 1

Vegetable 50
Tuna 64
Salmon 65
Prawn 68

Sashimi, 3 pieces

Tuna 63
Salmon 65

Maki, 3 pieces

Avocado 39
Tuna 43
Salmon 45
Prawn 48

California Rolls, 4 pieces

Prawn 58
Tuna 56
Salmon 59

Platters

Solo Platter 215
Four pieces salmon California, four tuna maki, two prawn nigiri, two salmon sashimi and a vegetable hand roll

Couples Platter 440
Four pieces salmon & four tuna California, two salmon sashimi, two tuna sashimi, four prawn nigiri, four salmon roses and two vegetable hand rolls

Breakfast Buffet

Monday to Sunday ★ from 07h00 to 10h00