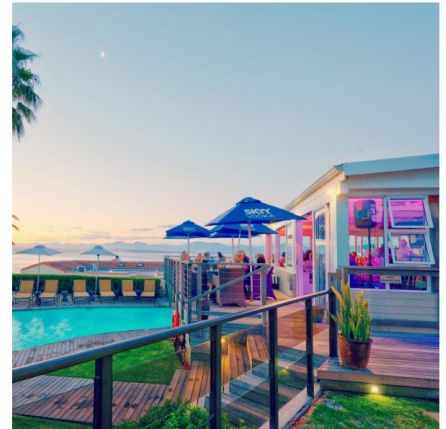


# CAFÉ GANNET



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](http://www.cafegannet.co.za)  
All prices in South African rand, inclusive of VAT ★ No service fees are included  
Prices and menu items are subject to change due to fresh produce availability  
LC: Low Carb ★ GF: Gluten Free ★ V: Vegetarian

# Oysters

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

# Starters

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

# Pizza

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

**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, tuna 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

## 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

# Sides

Basmati Rice 20  
Asian Stir-Fry Vegetables 30  
Thyme & Lemon Roasted Beetroot 25  
Sweet Potato Fries 25  
French Fries 20  
Sauces: Cheese, Mushroom or Pepper 18

# Breakfast Buffet

Monday to Sunday ★ from 07h00 to 10h00

**CAFÉ GANNET**



**RESTAURANT**

*Mossel Bay's Seafood House*



NO MATTER  
HOW MUCH I EAT,  
THERE IS ALWAYS  
ROOM FOR DESSERT.

*Dessert*

DOESN'T GO TO  
THE HIPS,  
IT GOES TO THE HEART



# DESSERT

## GELATO

In a 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 BRULEE                      | 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 |    |

# DON PEDRO

|  |    |
|--|----|
| TRADITIONAL DON PEDRO  | 70 |
| With a double shot of Jameson, Kahlua, Amarula, Frangelico or Peppermint Liqueur |    |

|                    |    |
|--------------------|----|
| DOUBLE CARVO CAMEL | 70 |
|--------------------|----|

|                  |    |
|------------------|----|
| DOUBLE STROH RUM | 95 |
|------------------|----|

# MILKSHAKE

|   |    |
|---|----|
| LARGE MILKSHAKE   | 48 |
| KIDDIES MILKSHAKE   | 30 |
| Available in chocolate, lime, vanilla, strawberry, bubble-gum or salted caramel |    |

|                                    |    |
|------------------------------------|----|
| SPECIALITY MILKSHAKES              | 55 |
| Chai Tea & Honey, Milo or Espresso |    |

|                                   |    |
|-----------------------------------|----|
| SODA FLOAT                        | 44 |
| Soft drink with vanilla ice cream |    |

# HOT BEVERAGE

|               |    |
|---------------|----|
| Milo          | 37 |
| Hot Chocolate | 37 |

## TEA

|                        |    |
|------------------------|----|
| Rooibos Tea            | 25 |
| Five Roses             | 25 |
| Dilmah Speciality Teas | 28 |
| Rooibos Cappuccino     | 30 |
| Chai Tea Latte         | 32 |

## COFFEE

|  |    |
|--|----|
| CAFFE ESPRESSO SINGLE  | 23 |
| Caffe Espresso Double  | 30 |
| CAFFE MACCHIATO  | 30 |
| Single Espresso topped with hot milk foam                                  |    |
| CAFFE AMERICANO  | 25 |
| Shot of espresso topped with hot water                                     |    |
| CAFFE MILANO   | 25 |
| Americano with a slice of lemon  |    |
| CAFFE LUNGO  | 25 |
| A long espresso shot to fill the cup                                       |    |
| CAPPUCCINO   | 30 |
| Layers of espresso, steamed milk & milk foam                               |    |
| CAFFE CORTADO  | 30 |
| Double shot of espresso & steamed milk.<br>Topped with milk foam.          |    |
| CAFFE LATTE  | 32 |
| An espresso topped with steamed milk<br>and a touch of milk foam.          |    |
| CAFFE MOCHA  | 32 |
| Espresso topped with steamed milk,<br>a touch of milk foam & hot chocolate |    |
| ESPRESSO CORRETTO  | 55 |
| Espresso served with Grappa shot on the side                               |    |
| IRISH COFFEE SINGLE  | 55 |
| IRISH COFFEE DOUBLE  | 85 |
| ADD HAZELNUT OR VANILLA SYRUP<br>to any coffee of your choice              | 12 |
| ICED COFFEE  | 32 |
| Blended espresso, milk & ice   |    |

# BRANDY

|                   |     |
|-------------------|-----|
| GRAPPA            | 39  |
| KLIPDRIFT         | 22  |
| KLIPDRIFT PREMIUM | 23  |
| KWV 3 YEAR        | 23  |
| KWV 5 YEAR        | 26  |
| KWV 10 YEAR       | 32  |
| KWV 12 YEAR       | 38  |
| KWV 15 YEAR       | 80  |
| KWV 20 YEAR       | 130 |
| RICHELIEU         | 22  |
| RICHELIEU 10 YEAR | 30  |
| VAN RHYNS 10 YEAR | 32  |

# LIQUEUR

|                           |    |
|---------------------------|----|
| AMARETTO DISARONNO        | 30 |
| AMARULA CREAM             | 23 |
| PEACH SCHNAPPS            | 24 |
| BLACK SAMBUCA             | 23 |
| CARVO, CHOCOLATE OR CAMEL | 30 |
| COINTREAU                 | 41 |
| FRANGELICO HAZELNUT       | 31 |
| TEQUILA, GOLD OR SILVER   | 28 |
| KAHLUA COFFEE             | 24 |
| MALIBU COCONUT RUM        | 21 |
| NACHTMUSIK CHOCOLATE      | 21 |
| PEPPERMINT LIQUEUR        | 21 |
| COFFEE TEQUILA            | 30 |
| SOUTHERN COMFORT          | 24 |