

Café Gannet
Menu



Oysters

Wild or Cultivated Oyster Medium, each LC, GF	31
Wild Oyster Large, each LC, GF	49
Champagne Oysters Champagne beurre blanc and caviart	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 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
Panko Prawns Served with peri-naise	90
Seafood Cocktail Served with a rice cracker	80
Giant Prawn (each) Served sticky ponzu rice, lemon & herb butter, lemon butter & peri-peri sauce	SQ

Seafood

Grilled Kingklip Served with a pea & basil pesto. Topped with a bacon & parmesan crumble. Accompanied with chunky cherry tomatoes and courgettes	230
Balinese Seafood Curry Line fish, sweet aromatic curry sauce & coconut milk	195
Fillet of Salmon Pan fried and served with a butter sautéed cauliflower puree and lemon thyme roasted beetroot. With dill & light mustard sauce GF	285
Garlic & Lemon Butter Prawns, each Served with lemon butter, garlic butter, peri-peri sauce and fragrant basmati rice	48
Kingklip en Croute 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	255
Pan Seared Tuna Steak Dusted in Cajun spice, with a sesame crust. Served with stir fried vegetables and topped with tsume sauce LC	250
Crumbed Sole Crispy panko crumbed sole with a mussel & white wine ragout, with Asian greens	255
Captain's Platter 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	1250



Meaty

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

Lamb Curry 225
With rice, sambals and caraway seed flat bread

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

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

Mexican Chicken 165
Nacho crumbed chicken roulade stuffed with jalapeno cream cheese. Served with Mexican Mole sauce, guacamole and salsa

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, Parsley & Garlic Battered Hake 155
Served with fries, side salad and cheese sauce

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 centre. Topped with onion rings, bacon strips and mayo. Accompanied with French fries, cheese and mushroom sauces

Pizza

Vegetarian 130
Topped with mushrooms, capsicum peppers, onion, garlic and feta cheese **V**

FAB 137
Topped with feta cheese & bacon. With slices of fresh avocado

Sweet Chili Chicken 148
With sweet chili sauce. Topped with grilled chicken, onions, piquanté pepper and pineapple. Dressed with coriander leaves

Something Blue 159
Blue cheese, bacon & caramelized onion. Dressed with fresh rocket leaves

Mossel Bay Seafood 181
A basic tomato and capsicum pizza, cooked to perfection. Topped afterwards with pan fried calamari, line fish and mussels

The BCC 165
Brie, Cranberry & Chorizo

Meat Eater 150
Topped with chicken, ham, bacon and salami. With oregano and mozzarella

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

Salad

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

Smoked Salmon and Fine Herb Salad 135
Pear and fennel pickle, capers and Caesar dressing

Grilled Chicken Salad 95
Peppadew and mango dressing, chickpeas and micro greens

Sushi from 12h00 daily

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

4 x 4 125
Salmon California roll topped with crispy prawns, sushi mayo, tsume sauce & 7 spice

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

Prawn & Salmon Grenades 125

The "Everything" Poke Bowl 195
Prawn, salmon & tuna, with avo, carrots, cucumber, pickled ginger, sesame seeds & spring onion

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

1 Market Street ★ Next to the Diaz Museum ★ Established 1988

Tel: 27 (0) 44 691 1885 ★ 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