

CAFÉ GANNET



RESTAURANT

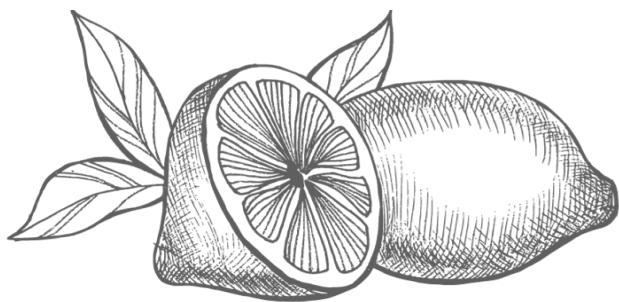
Mossel Bay's Seafood House



1 Market Street ★ Next to the Diaz Museum ★ Established 1988
Open 7 Days a week ★ 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

Starters

Wild or Cultivated Oyster Medium, each LC, GF	31
Indian Fish Cakes Served with tzatziki	60
Chicken Livers In creamy peri peri sauce	65
Cape Malay Snoek Spring Rolls Filled with snoek, peppadew and sweet potato. Served with vegetable pickle and Atchar mayo	75
Traditional Mussel Pot Creamy garlic and white wine sauce, with crispy bread	75
Asian Mussels Covered in spiced Japanese mayo and drizzled with tsume sauce LC	75
Salt & Pepper Calamari Deep fried steak strips, served with wasabi mayo	70
Chunky Greek Salad (<i>vegetarian</i>) Feta, cucumber, tomato, olives & onion LC, GF,	60
Giant Prawn (each) Served with sticky ponzu rice, lemon & herb butter, lemon butter & peri-peri sauce	SQ
Eggplant Stack (<i>vegan</i>) Filled with grilled tomato, peppers and basil pesto. Dressed with balsamic reduction LC, GF	65
Chana Tikki (<i>vegan</i>) Spiced chickpea cakes served with a chili dipping sauce	60



Main Courses

Lemon, Parsley & Garlic Battered Hake With cheese sauce	85
Fillet of Salmon Pan fried and served with lemon zest cream cheese LC, GF	195
Garlic & Lemon Butter Prawns, each With lemon butter, garlic butter & peri-peri sauce LC	40
Kingklip en Croute Fillet of kingklip, laced with smoked salmon, encased in phyllo pastry and oven baked. Served with mushroom sauce	175
Pan Seared Tuna Steak Cajun sesame crust, drizzled with tsume sauce LC	180
Grilled Sole With a lemon, caper & dill vinaigrette LC	185
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, hake goujons, calamari strips and fragrant rice	1250
Sweet Chilli Chicken Espetada Free Range chicken marinated in sweet chilli. Skewered with peppers & pineapple and grilled. Served with a chilli dipping sauce	135
Lamb Curry With rice, sambals and caraway seed flat bread	205
Beef Rib Eye 350g beef rib eye with Madagascan green peppercorn sauce and garlic roasted bone marrow LC	185
Baked Spring Rolls (<i>vegan</i>) Served with a side of firecracker cauliflower	120
Mediterranean Mushrooms (<i>vegetarian</i>) Topped with tomato marinara, spinach & feta LC	125

MAIN COURSE DISHES DO NOT COME WITH SIDES Please see our side dish selection for additions

PLANNING A PARTY? WE CAN ASIST WITH A FUNCTION ON SITE, OR PROVIDE CATERING OR PLATTERS FOR PRIVATE EVENTS

Side Dishes

Starch Side Dishes, each 35
Garlic & Herb Baby Potatoes
French Fries
Sweet Potato Chips
Savoury Rice

Vegetable Side Dishes, each 40
Eggplant Stack
Chickpea Cake
Mediterranean Mushrooms
Blanched Broccoli
Butter & Cumin Braised Brussel Sprouts
Firecracker Cauliflower
Vegetable Spring Roll

Light Meals

Deep Fried Calamari Steak Strips 110
With French Fries & tartar sauce

Traditional Hake 85
Dusted in seasoned flour. Served with fries & tartare sauce

Beef Burger 130
220g patty. Topped with onion rings, bacon strips and mayo. Accompanied with French fries, cheese sauce and mushroom sauce

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

Chunky Greek Salad (vegetarian) 95
Feta, cucumber, tomato, olives & onion **LC, GF**

Avocado Toast (vegetarian) 65
With balsamic roasted cherry tomatoes

Tomato & Basil Flat Bread (vegetarian) 70
Sliced tomato, onion & basil pesto. With crumbled feta

Chicken Flat Bread 70
Chicken with cream cheese, avocado, coriander & peppers

Pizza

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

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

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

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

Pizzas are thin based with tomato sauce & mozzarella; extra cheese is not recommended.
No half & half or substitutions.

KIDS MEALS 60

Calamari Strips	Chicken Strips
Beef Burger	Cheeseburger
Peanut Butter Sarmie	Ham & Cheese Pizza
Avocado Maki	

All meals include a side dish of your choice

Sliced Apple	Mini Yogurt
French Fries	Sliced Banana
Strawberries	Cocktail Tomatoes
Sliced Cucumber	

Ice cream & choc sauce 18

Drinks

Orange, apple or fruit cocktail juice	16
Strawberry, bubblegum, lime, banana or chocolate milkshake	28
Glass of full cream milk	12
Strawberry or chocolate Nesquik	15

COME HERE OFTEN? SIGN UP FOR LOYALTY CARD TO MAKE USE OF EXCLUSIVE OFFERS & EARN POINTS TOWARDS YOUR NEXT MEAL

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	
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	
4 x 4	125
Salmon California roll topped with crispy prawns, sushi mayo, tsume sauce & 7 spice	
The "Everything" Poke Bowl	195
Prawn, salmon & tuna, with avo, carrots, cucumber, pickled ginger, sesame seeds & spring onion	
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 California & four tuna California, two salmon sashimi, two tuna sashimi, four prawn nigiri, four salmon roses and two vegetable hand rolls	

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

Dessert

Ask the team about our selection of house-made gelato

Affogato	40
Hot espresso poured over vanilla ice cream	
Lemon Cheesecake	65
An creamy unbaked cheesecake, with berry compote	
Vanilla Crème Brûlée	52
With strawberry coulis & fresh strawberry	
Decadent Chocolate Pudding	52
Served with ice cream of your choice	