

Café Gannet

"Mossel Bay's Seafood House"



STARTERS

Wild Mossel Bay Oyster

Medium SQ

Large SQ

Wild Mossel Bay Oyster Trio R95

Medium oysters with spring onion vinaigrette, cucumber salsa, tsume sauce with fresh coriander and green chilli

Snoek Spring Rolls R75

Smoked snoek, peppadew and sweet potato, served with vegetable pickle and atchar mayonnaise

Mussel Pot R85

West coast mussels in a creamy garlic and white wine sauce served with Gannet bread

Calamari R80

Lightly dusted calamari steak strips, deep fried, served with wasabi mayonnaise

Avocado Ritz R95

Avocado filled with blanched shrimp dressed in Marie Rose sauce and with a grilled prawn

Fish Cakes R65

Deep fried curried fish cakes served with tzatziki sauce

Snail Cigars R75

Snails and blue cheese wrapped in phyllo pastry oven baked served with cheese sauce

Chilli Poppers R80

Pickled jalapeno chillies filled with a trio of cheese and wrapped in streaky bacon, baked to perfection and a sour cream drizzle

Black Mushroom Parcel R85

Black mushroom filled with spinach and feta cream baked in a phyllo parcel

Chunky Greek Salad R85

Feta, cucumber, tomato, olives & onion with garden greens

Giant Prawn R225

Grilled and served with lemon butter, garlic butter and peri-peri sauce

FROM THE SEA

Lemon and Garlic Prawns (6) R250

Grilled and served with savoury basmati rice, lemon butter, garlic butter and peri-peri sauce

Kingklip en Croute R265

Fillet of kingklip laced with smoked salmon, wrapped in phyllo pastry and oven baked. Served with mushroom sauce

Mossel Bay Sole R265

Grilled east coast sole with savoury basmati rice, lemon, caper and dill vinaigrette

Catch of the Day R155

Please ask your waitron for more information about our locally caught line fish

Tuna Fillet R235

Seared tuna fillet encrusted with sesame seeds, dressed with tsumi sauce, served with rice noodles

Crayfish SQ

Grilled and served with savoury basmati rice, lemon butter, garlic butter and peri-peri sauce.

Calamari Steak Strips R155

Lightly dusted calamari steak strips served on Basmati rice and tartare sauce

Salmon Pasta R195

Grilled salmon cubes in a zesty herbed cream sauce with tagliatelle

Battered Hake R145

Deep fried battered hake served with fries and a trio of aioli

FROM THE LAND

Ribeye Steak R275

300g Beef Ribeye Steak, green Madagascan peppercorn sauce, topped with garlic roasted bone marrow served with fries

Ostrich Espatada R255

Flame grilled Ostrich fillet, skewered with red peppers and red onion, served with sweet potato fries and Port jus

Chicken Kebab R180

Free range chicken thighs marinated in harissa yoghurt with mixed peppers and pineapple salsa and sweet potato fries

Karoo Lamb Curry R230

Savoury basmati rice, sambals and roti

All main course dishes served with seasonal vegetables

Side Orders

- Garlic and herb new potatoes
- Small garden salad
- Seasonal vegetables
- Sweet potato fries
- French fries
- Garlic roasted bone marrow

Sauces

- Creamy mushroom
- Garlic butter
- Madagascan green peppercorn
- Cheddar cheese sauce



"When I opened in 1988, In my wildest dreams I never thought that 33 years later we would have touched so many people's lives and made some many wonderful memories. Enjoy your meal!"

- JJ Moorcroft

Since 1988

Café Gannet

"Mossel Bay's Seafood House"

LIGHT MENU

11h00 to 17h00

Calamari Steak Strips R125

Lightly dusted in flour, served with fries and homemade tartare sauce

Battered Hake R110

Classic fish and chips served with homemade tartare sauce

Flame Grilled Beef Burger R135

200g Beef patty topped with bacon, mushroom sauce and cheese sauce served with fries

Chicken Burger R115

Crumbed chicken breast with cheese sauce, crispy fried onion rings and fries

Vegetarian Burger R185

Beyond beef burger pea protein, coconut oil, rice protein, cocoa butter, potato starch, beet juice colour, apple extract, served with vegan atchar mayonnaise, crispy fried onion rings and fries

Grilled Chicken Salad R95

Classic garden salad with chickpeas, peppadews, cherry tomatoes, cucumber and toasted sliced almonds served with a mango dressing

Garden Salad R85

Garden greens, olives, feta, carrot and beetroot ribbons, peppers, toasted pumpkin seeds, cherry tomato, cucumber served with a chia yoghurt dressing

Farmers Omelette R90

Three egg omelette with bacon, mushroom and cheddar cheese

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PIZZA

Focaccia R90

Rosemary and feta

Salmon Salad Pizza - Cold R165

Smoked salmon with feta, toasted pumpkin seeds, basil oil and rocket

Something Blue R140

Bacon, blue cheese and caramelized onion with fresh rocket

Vegetarian R130

Mushrooms, mixed peppers, onion, garlic and feta cheese

FAB R140

Feta cheese and bacon served with slices of fresh avocado

Sweet Chilli Chicken R150

Grilled chicken, onions, peppadew and pineapple. Topped with fresh coriander leaves

Mossel Bay Seafood R185

Classic tomato base with mixed peppers, topped with pan-fried calamari, line fish and mussels

Meat Eater R150

Grilled chicken, ham and diced bacon

Italian Pizza R150

Parma ham, olives, mushrooms, sundried tomato and fresh rocket

SUSHI

Smokey Wasabi Prawn R145

Prawn and avocado, topped with smokey wasabi mayo and tsume sauce

Spicy Salmon Dynamite Roll R145

Salmon and avocado, topped with spicy kewpie mayo and tsume sauce

Crunchy Kimchee Prawn R150

Kimchee tempura prawn and carrot, topped with spicy kewpie mayo with fried noodles drizzled with sweet soy.

Crazy Salmon Roll R165

Inside out roll with salmon marinated in kimchee, sriracha and kewpie mayo. topped with salmon and lightly blowtorched. Finished with kewpie mayonnaise and tsume sauce

Red Roof R165

Prawn and avocado roll topped with salmon, 7 spice and tsume sauce

Rainbow Reloaded R155

Prawn and avocado roll topped with salmon and avocado, 7 spice and sweet sauce

Crispy Fried California Roll R155

Filled with salmon and prawn

Red Dragon Roll R165

Cucumber and tempura prawn, topped with avocado, spicy mayo and tsume sauce

4x4 R130

Salmon California roll topped with crispy prawns, sushi mayo, tsume sauce and 7 spice

Favourites Platter R275

4 pieces red dragon, 4 pieces red roof, 2 salmon roses and 2 prawn nigiri

Sashimi - 3 piece

Salmon R85

Maki - 3 piece

Salmon R50

Prawn R40

Avocado R40

California - 4 piece

Salmon R60

Prawn R55

Nigiri - 3 piece

Salmon R75

Salmon Roses R80

Prawn R70

Hand Roll - 1 piece

Salmon R70

Prawn R65

Vegetable R50