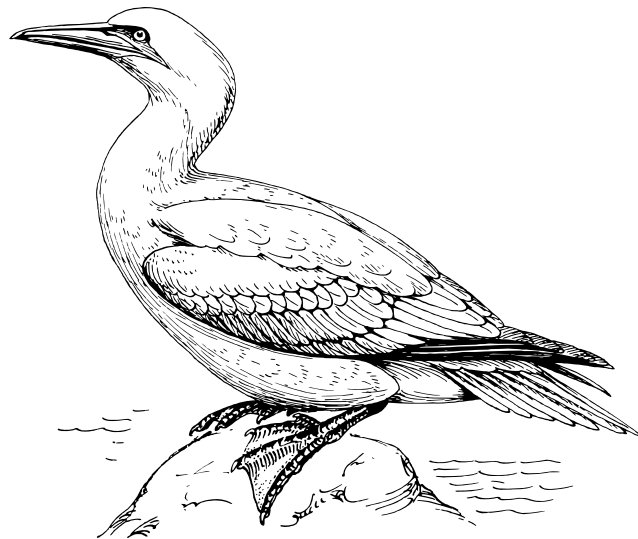




Mossel Bay's Seafood House Since 1988

STARTERS

Wild Mossel Bay Oysters SQ

Medium

Large

Mussel Pot 115

West coast black mussels in a creamy garlic and white wine sauce, served with Café Gannet bread.

Lemon and Herb Calamari 95

Lightly dusted grilled, patagonia calamari served in a zesty cream sauce topped with crispy deep-fried tentacles.

Bobotie Spring Roll 85

Traditional spicy beef bobotie spring roll, deep-fried, served with a tangy cape fruit chutney.

Snail Cigars 110

Snails and blue cheese wrapped in phyllo pastry, oven baked, served with blistered hollandaise sauce.

Salmon Roses 80

3 pieces of salmon roses topped with kewpie mayo.

Chilli Poppers 89

Pickled jalapeno chillies filled with a trio of cheese and wrapped in streaky bacon, oven baked, served with asian slaw and sour cream sauce.

Tuscan Mushroom (V) 80

Tuscan style filled black mushrooms in creamy sun-dried tomato sauce.

4 x 4 Sushi 130

4 piece of california salmon roll and topped with tempura prawns, served with our three sushi sauces.

Parma ham, Brie, and Rocket 95

Toasted crostini layered with oven baked soft brie, parma ham shavings, fresh rocket and toasted pine nuts, drizzled with our balsamic vinaigrette.

Greek Style Salad Poke bowl (V) 95

Lettuce, mixed peppers, feta, cucumber, tomato, olives, and onion salad, served with extra virgin olive oil and lemon juice.

Panko Prawns Poke bowl 115

A trio of deep-fried panko prawns served on a bed of tangy asian slaw.

FROM THE SEA

Lemon and Garlic Prawns 315

6 grilled queen prawns served with savoury basmati rice, lemon butter, garlic butter and peri-peri sauce.

Kingklip en Croûte 265

Fillet of kingklip laced with smoked salmon ribbons, wrapped in phyllo pastry and oven baked served with exotic mushrooms and beurre blanc sauce.

Mossel Bay Sole 285

Grilled east coast sole with savoury basmati rice, lemon butter and grilled seasonal vegetables.

*Enquire about our extra large grilled east coast sole offering – **SQ***

Catch of the Day 245

Grilled, local line fish served with savoury basmati rice and lemon butter. Please enquiry with your waitron about the catch of the day.

Hake and Calamari 225

Deep-fried battered hake, and calamari steak strips served with french fries and Café Gannet tartare sauce.

Seared Salmon 315

Seared salmon on a bed of asparagus topped with grilled exotic mushrooms served with a beurre blanc sauce.

Seafood Platter for One 425

Filletted line fish, 4 prawns, 6 mussels and patagonia calamari with deep-fried squid heads in a beurre blanc sauce served with savoury basmati rice.

Crayfish 795

A pair of grilled west coast crayfish served with savoury basmati rice, lemon butter, garlic butter and peri-peri sauce.

FROM THE EARTH

Sweet Potato and Chickpea Curry (V) 195

Sweet potato with cashew nuts, mixed peppers, toasted almonds, coconut cream, savoury basmati rice, served with sambals and a roti.

Vegetable Tagliatelle (V) 160

Italian Tagliatelle with roasted olives, mushrooms and tomatoes in a delicate basil pesto cream sauce.

FROM THE LAND

Chicken Kebab 195

Deboned chicken leg quarter cubed and skewered, coated in panko crumbs and deep-fried, dressed in sticky ginger, soya and sesame sauce, served on a bed of savoury basmati rice.

Lamb Curry 250

Succulent karoo lamb slow cooked in a mild fragrant curry, served with savoury basmati rice, sambals and a roti.

Ostrich Espatada 255

Flame grilled ostrich fillet, skewered with peppers, red onion and cape fruit, bathed in our Café Gannet herb butter, served with savoury basmati rice and roasted vegetables.

Rib-Eye Steak 325

Matured 300g beef rib-eye, flame grilled and topped with allumette, served with a roasted garlic marrow bone, baby potatoes and a madagascan green peppercorn sauce.

SIDES

Potato Fries	55
Baby Potato	45
Seasonal Vegetables	45
Bone Marrow	45
Savoury Rice	45
Garden Salad	45

SAUCES

Madagascar Green Peppercorn	35
Beurre Blanc	35
Lemon Butter	35
Garlic Butter	35
Peri-Peri	35

PIZZAS

Focaccia 95

Mozzarella and Rosemary

Sweet Chilli Chicken 160

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

FAB 155

Feta and bacon served with slices of fresh avocado.

Seafood 185

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

Meat Eater 165

Grilled chicken, pepperoni, diced bacon and sun-dried tomatoes.

Something Blue 155

Bacon, blue cheese and caramelized onion with fresh rocket.

Italian Pizza 165

Parma ham, olives, mushrooms, sun-dried tomato with fresh rocket.

SUSHI

12h00 to 22h00

Smokey Wasabi Prawn 145

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

Spicy Salmon Dynamite Roll 145

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

Crunchy Kimchee Prawn 150

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

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 mayonnaise and tsume sauce.

Rainbow Reloaded 155

Prawn and avocado roll topped with salmon and avocado, 7 spice and sweet soy.

Red Roof 165

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

Crispy Fried California Roll 155

Deep-fried california roll, filled with salmon and prawn.

Red Dragon Roll 175

Tempura prawn roll, topped with avocado, spicy mayo and tsume sauce.

4x4 130

Salmon california roll, topped with crispy prawns, sushi mayo, tsume sauce and 7 spiced.

Favourites Platter R275

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

Sashimi - 3 piece

Salmon	85
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Maki - 3 piece

Salmon	50
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Prawn	40
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Avocado	40
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California - 4 piece

Salmon	60
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Prawn	55
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Nigiri - 3 piece

Salmon	75
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Salmon Roses	80
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Prawn	70
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Hand Roll - 1 piece

Salmon	70
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Prawn	65
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Vegetable	50
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