

# café. Gannet

SEAFOOD HOUSE • MOSSEL BAY

# STARTERS

## **Wild Mossel Bay Oysters** SQ

Medium

Large

## **Steamed Mussels** 125

Steamed mussels in creamy savoury chorizo broth served with toasted baguette.

## **Lemon and Herb Calamari** 130

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

## **Bobotie Spring Rolls** 95

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

## **Snail Cigars** 115

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

## **Chilli Poppers** 105

Pickled Jalapeno's filled with a trio of cheeses paired with cheese griller and wrapped in streaky bacon, oven baked, served with sour cream.

## **Black Mushroom Parcel (V)** 125

Black mushroom, spinach and feta laced in garlic, baked in a phyllo parcel served with a honey and wholegrain mustard sauce, drizzled with balsamic reduction.

## **Caprese Avocado (V)** 125

Fresh avocado slices topped with cherry tomatoes, mozzarella balls and basil pesto, drizzled with balsamic glaze.

## **Citrus Salmon** 150

Spicy citrus tamari salmon cubes served on rice paper chips.

## **Sous vide Ostrich** 110

Tender sous vide ostrich served with roasted butternut, barley and a red wine cranberry sauce. (served at room temperature)

# FROM THE SEA

## **Lemon and Herb Prawns 315**

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

## **Kingklip en Croûte 325**

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 295**

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

## **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.

## **Asian Cob 260**

Grilled fillet of cob with peppers and olives served on rice noodles with a tsume dressing and fresh coriander.

## **Seared Salmon 350**

Seared salmon on a bed of green beans with grilled bok choy served with a beurre blanc sauce.

## **Seafood Platter for One 450**

Line fish, 4 lemon & herb prawns, 6 asian mussels and deep-fried calamari steak strips served with savoury basmati rice and a trio of sauces.

# FROM THE LAND

## **Chicken Chimichurri 195**

Zesty chimichurri marinated, deboned chicken thighs, grilled to juicy tenderness. Served with blistered tomatoes, grilled baby onions and seasonal greens.

## **Lamb Curry 250**

Succulent karoo lamb slow cooked in a mild fragrant curry, served with 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 vegetables.

## **Rib-Eye Steak 325**

Matured 300g beef rib-eye, flame grilled and served with a roasted garlic marrow bone, shoe sting fries, and a madagascan green peppercorn sauce.

# FROM THE EARTH

## **Sweet Potato and Chickpea Curry (V) 195**

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

## **Vegetable Tagliatelle (V) 175**

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

# SALADS

## **Chicken Avocado Salad** 135

Pulled chimichurri chicken breast, sliced avocado, baby tomatoes and served on a bed of summer greens.

## **Vegan Summer Salad** 125

Broccoli, butternut, tofu, grilled red onion tossed with barley fresh rocket, with lemon oil dressing and balsamic reduction.

## SIDES

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

## SAUCES

Madagascar Green Peppercorn	40
Cheese	40
Mushroom	40
Beurre Blanc	40
Lemon Butter	40
Garlic Butter	40
Peri-Peri	40

# PIZZAS

## **Focaccia 95**

Mozzarella and Rosemary

## **Sweet Chilli Chicken 170**

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

## **FAB 175**

Feta and bacon served with slices of fresh avocado.

## **Seafood 230**

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

## **Meat Eater 190**

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

## **Something Blue 175**

Bacon, blue cheese and caramelized onion with fresh rocket.

## **Italian 190**

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

# SUSHI

12h00 to 22h00

## **Smokey Wasabi Prawn 155**

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

## **Spicy Salmon Dynamite Roll 155**

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

## **Crunchy Kimchee Prawn 170**

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

## **Crazy Salmon Roll 175**

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 165**

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

## **Red Roof 185**

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

## **Crispy Fried California Roll 165**

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

## **Red Dragon Roll 185**

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

## **4x4 165**

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

## **Favourites Platter 295**

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

### **Sashimi - 3 piece**

Salmon 90

### **Maki - 3 piece**

Salmon 60

Prawn 50

Avocado 50

### **California - 4 piece**

Salmon 85

Prawn 80

### **Nigiri - 3 piece**

Salmon 85

Salmon Roses 90

Prawn 80

### **Hand Roll - 1 piece**

Salmon 90

Prawn 85

Vegetable 65