

café.
Gannet

Menu

The GANNET

Our story - so far

Five hundred years ago, Portuguese navigators who called at the Cape left messages for passing ships under a milkwood tree on the shores of Mossel Bay. This historic landmark became known as the Post Office Tree.

Today, in close proximity to this iconic tree, stands a quaint hotel that offers a convenient stopover for travelers exploring the Garden Route.

The hotel's sun-splashed walls and Mediterranean outbuildings belie the fact that the main structure—part of the Bartholomew Diaz Museum Complex—is one of the oldest buildings in town, dating back to 1847.

Thirty characteristic en-suite Cape-style rooms and eight luxury suites, some with uneven plastered walls, showcase fine examples of historic



stone masonry.

Guests can enjoy spectacular views of Munro's Bay from the convivial Blue Oyster Cocktail Bar, which is set adjacent to the pool.

The Gannet, affectionately known as "Mossel Bay's Seafood House," first opened its doors in 1988—500 years after the Portuguese first landed on these sunny shores—and quickly became renowned for its fresh, locally sourced seafood. Specialties include plump coastal oysters and mussels, as well as Mossel Bay soles, delivered fresh from the harbor each day.

The Gannet's founder, JJ Moorcroft, remains actively involved in this family-run establishment, now supported by his two children, Jason and Moya, ensuring that their legacy and passion for excellence continue.

Beloved by locals and visitors alike, The Gannet is more than just a restaurant—it is an enduring icon of Mossel Bay's rich history and leader in the culinary scene.



STARTERS

Wild Mossel Bay Oysters Medium or Large	SQ	Grilled Prawns with Spring Onion Purée Succulent prawns, grilled and served atop a velvety spring onion purée. Finished with delicate micro herb salad.	145
Wild Mossel Bay Oysters - Trio of Dressings Six medium oysters served on the half shell with a selection of vibrant dressings, a perfect balance of briny freshness and bold, zesty accents: <ul style="list-style-type: none">• Classic Shallot Mignonette• Crisp Green Apple Ponzu• Spicy Mango & Jalapeño Salsa	175	Salt & Pepper Squid Tender squid lightly tossed in salt and cracked pepper, flash-fried and served with a chilli-lime dipping sauce.	85
Mussels in White Wine Cream Freshly steamed mussels bathed in a fragrant white wine and garlic cream sauce, served with toasted baguette for dipping.	105	The Beef Tender beef fillet, pan-seared and finished in a velvety harissa cream sauce. Bold, smoky spice meets rich, indulgent cream for a North African-inspired twist on a classic cut.	145
Seafood Bisque A rich, velvety blend of ocean-fresh seafood, simmered with aromatics and cream for a deeply satisfying bowl of coastal indulgence.	105	Togarashi Salmon with Cucumber Noodles Salmon sashimi dressed with a zesty togarashi-sesame vinaigrette, served over seasoned sushi rice with chilled cucumber noodles. A refreshing, umami-rich dish with subtle spice and elegant balance.	120
Grilled Halloumi & Couscous Salad Chargrilled halloumi paired with fluffy couscous, fresh herbs, cherry tomatoes, and a lemon-olive oil dressing – a light yet flavorful Mediterranean-inspired salad.	115	Peri-Peri Chicken Livers Spicy pan-seared chicken livers in a rich peri-peri cream sauce, served with homemade Portuguese roll – bold, fiery, and deeply satisfying.	95
Wild Mushroom Arancini Crisp risotto balls filled with wild mushrooms and aged Parmesan, finished with truffle oil and served atop a bed of rocket.	95	Snail Cigars Snails and blue cheese wrapped in phyllo pastry and oven-baked with blistered hollandaise sauce.	130

From the SEA

Butter Poached Kabeljou

195

Delicately poached kob fillet in butter, served with a silky cauliflower velouté, caramelised apple for gentle sweetness, and a drizzle of buchu-infused oil for a subtle herbal lift. A light yet luxurious celebration of coastal flavour.

Kingklip en Croute

295

Fillet of kingklip wrapped in phyllo pastry and oven-baked with herb gnocchi and braised bok choy, served with beurre blanc sauce.

Fish and Chips

150

Fresh hake fillet in a crisp golden batter, served with classic fried chips, homemade tartare sauce, and a wedge of lemon.

Hake & Calamari

190

Crispy hake fillet paired with tender fried calamari, served with golden fries or fragrant rice, homemade tartare sauce, and lemon.

Mossel Bay Sole

255

Dill, tomato, and cucumber with lemon and caper sauce, grilled veg, and caper popcorn.

Pan Seared Salmon

295

Crisp-skinned salmon fillet served with a silky lemon beurre blanc, accompanied by herb-tossed baby potatoes and charred broccoli. Finished with delicate pickled shallots for a bright, refined balance of richness and acidity.

Calamari

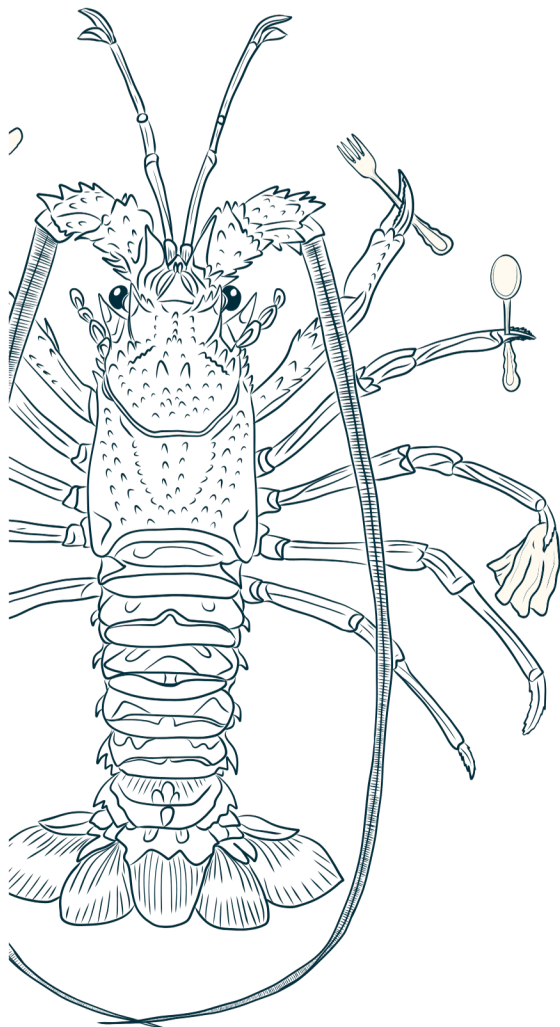
175

Tender fried or grilled calamari, served with golden fries or fragrant rice, homemade tartare sauce, and lemon.

Grilled Prawns

328

6 grilled prawns with fragrant rice, lemon butter, garlic butter and peri-peri sauce.



From the LAND

Ostrich Espetada

230

Marinated ostrich fillet, skewered with mushrooms, red onion and Cape fruit. Served with warm couscous and red wine sauce.

Beef Fillet

300g

325

200g

270

Beef fillet served with potato and mozzarella gratin, roasted root vegetables, with a drizzle of vibrant chimichurri.

Lamb Curry

245

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

Beef Burger

175

200g Beef patty topped with bacon, mushroom, grilled cheese and smoked aioli all tucked into a sesame bun, served with French fries.

Rooibos & Honey Glazed Pork Belly

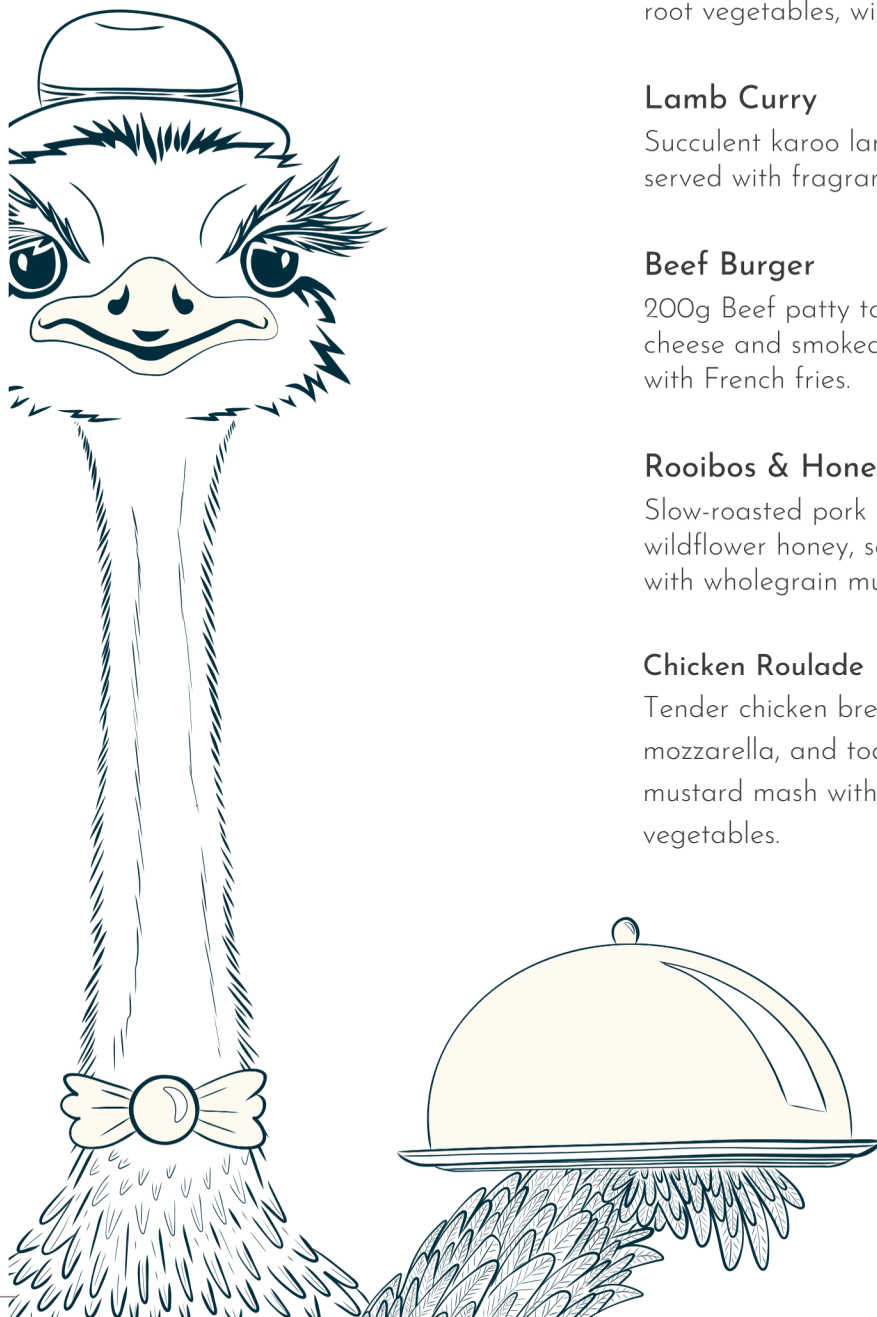
240

Slow-roasted pork belly glazed with rooibos tea and wildflower honey, served over a silky mashed potato infused with wholegrain mustard.

Chicken Roulade

175

Tender chicken breast rolled with sweet apricot, creamy mozzarella, and toasted almonds. Served on wholegrain mustard mash with a medley of roasted seasonal vegetables.



From the EARTH

Sweet Potato and Chickpea Curry (Vegan) 145

Sweet potato with cashew nuts, mixed pepper, toasted almonds, and coconut cream.

Mushroom Risotto (Vegetarian) 145

Creamy Arborio Rice • Wild Mushrooms • Parmesan • Truffle Oil
A luxurious risotto made with creamy Arborio rice and a medley of wild mushrooms, finished with Parmesan and a drizzle of aromatic truffle oil. Earthy, silky, and deeply comforting.

Sides

Potato Fries	55
Baby Potatoes	45
Seasonal Vegetables	45
Bone Marrow	45
Fragrant Rice	45
Greek Salad	85

Sauces

Madagascar Green Peppercorn	40
Cheese	40
Mushroom	40
Beurre Blanc	40
Lemon & Caper Beurre Blanc	40



SUSHI

Prawn Inari	145	Maki - 3 pieces	
3piece Loaded sushi rice wrapped in bean curd and topped with prawn		Salmon	60
		Prawn Avocado	50
			50
Loaded Maki	70	California - 4 pieces	
Avo maki topped with ponzu marinated tuna		Salmon	85
		Prawn	80
4x4	165	Nigiri - 3 pieces	
Salmon California roll, topped with crispy prawns, 7 spice, sushi mayo and tsume sauce		Salmon	85
		Prawn	80
		Salmon Roses	95
Sashimi - 3 pieces	90	Hand Roll - 1 piece	
Salmon		Salmon	90
Tuna		Prawn	85
		Vegetable	65

Platters

Favourites Platter	295
4 pieces Red Dragon Roll, 4 pieces Red Roof, 2 Salmon Roses, and 2 Prawn Nigiri	
Classic Platter	340
2 piece Tuna Sashimi, 2 piece Salmon Sashimi, 2 Salmon Roses, 4 piece Tuna Rainbow Roll, 4 piece California Tuna Roll	
Gannet Salmon Platter	350
3 Salmon Nigiri, 2 Salmon Roses, 2 Salmon Sashimi, 4 Crazy Salmon, 3 Salmon Maki	

SUSHI

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 Kimchi Prawn	155
Kimchi 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 kimchi, sriracha, and kewpie mayo. Topped with salmon and lightly blowtorched. Finished with kewpie mayo and tsume sauce	
Rainbow Reloaded	165
Prawn and avocado roll topped with salmon, avocado, 7 spice and sweet soy	
Red Roof	185
Prawn and avocado roll, topped with salmon, 7spice, and tsume sauce	
Crispy Fried California Roll	165
Deep-fried Californiaroll, filled with salmon and prawn	
Red Dragon Roll	180
Tempura prawn roll topped with avocado, spicy mayo and tsume sauce	
Wasabi Parcel	160
Wasabi mayo, avocado and salmon fashion sandwich	
