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 SQ

Medium or Large

Wild Mossel Bay Oysters – Trio of Dressings 235

Six medium oysters served on the half shell with a selection of vibrant dressings, a perfect balance of briny freshness and bold, zesty accents:

- Classic Shallot Mignonette
- Crisp Green Apple Ponzu
- Spicy Mango & Jalapeño Salsa

Mussels in White Wine Cream 120

Freshly steamed mussels bathed in a fragrant white wine and garlic cream sauce, served with toasted baguette for dipping.

Fish Cakes 105

Golden fried fish cakes topped with red onion and lime marmalade, Japanese mayonnaise, micro greens and charred lime. Crisp, delicate and bursting with fresh coastal flavour.

Wild Mushroom Arancini 95

Crisp risotto balls filled with wild mushrooms and aged Parmesan, finished with truffle oil and served atop a bed of rocket.

Panko Prawns 105

Golden panko-crumbed prawns served with a vibrant yuzu and soy dipping sauce. A delicate balance of crisp texture, bright citrus and savoury depth.

Salt & Pepper Squid 85

Tender squid lightly tossed in salt and cracked pepper, flash-fried and served with a chili-lime dipping sauce.

Szechuan Cumin Beef 155

Tender beef fillet pan-fried with red peppers, spring onion and coriander. Finished with cumin, Szechuan pepper and sesame oil, creating a fragrant dish with bold flavour and a gentle warming spice.

Rooibos-cured Tuna 125

Served with creamy avocado, capers and horseradish crème fraîche. Finished with micro greens and extra virgin olive oil. Refined, vibrant and layered with flavour.

Mezze Platter 115

A selection of chicken liver pâté, marinated Kalamata olives, sundried tomato tapenade and Parma ham. Served with salt and pepper breadsticks and toasted ciabatta. A delightful combination of Mediterranean-inspired flavours.

Snail Cigars 125

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

Salmon Roses 95

Delicately rolled Norwegian salmon, elegantly presented. Light, refined, and naturally flavourful.

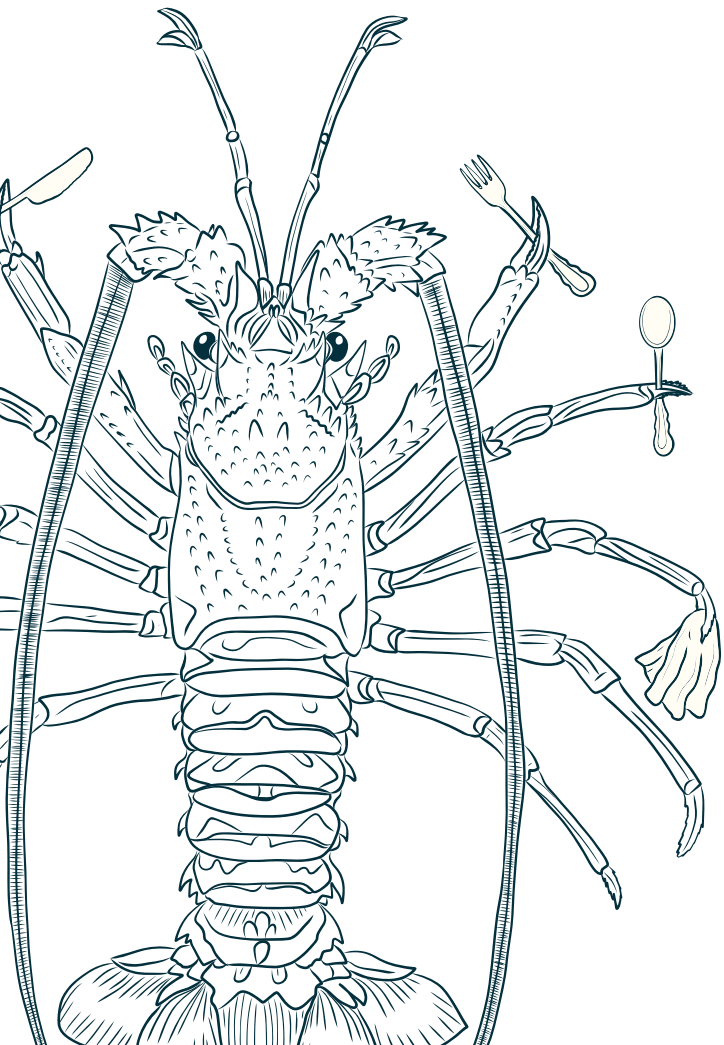
From the SEA

Butter Poached Kabeljou 265

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 with a selection of vibrant dressings, a of coastal flavour.

Kingklip Bake 275

Salted kingklip baked with potato, olives and blistered cherry tomatoes in a rich cream sauce. Finished with a crisp Parmesan crust, creating a Portuguese-inspired coastal classic rich in flavour and traditions.



Fish and Chips 175

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

Hake & Calamari 225

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

Mossel Bay Sole 305

Served with lemon and caper sauce, grilled vegetables, and caper popcorn.

Miso Glazed Salmon 385

Miso-glazed salmon served with creamy burnt Corn risotto, green beans and micro greens. A delicate balance of sweet, smoky and umami-rich flavour.

Calamari 215

Tender deep fried calamari, served with fragrant rice, homemade tartare sauce, and lemon.

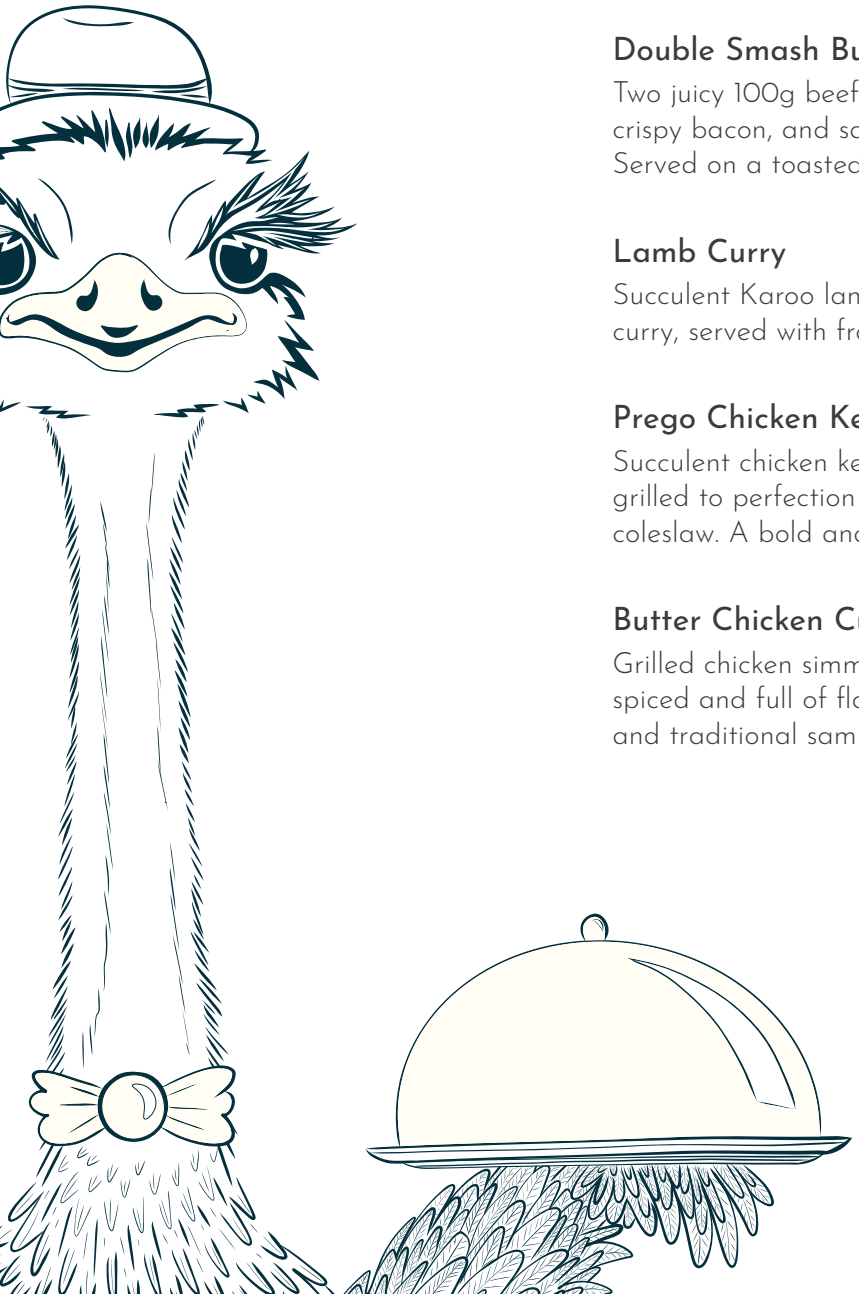
Grilled Prawns 385

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

Mussel & Prawn Pasta 245

Tagliatelle tossed with mussels, prawns and chorizo in a rich tomato and white wine sauce. Finished with basil and Parmesan cheese. A bold yet comforting seafood pasta bursting with coastal flavour.

From the LAND



Ostrich Espetada — 235
Marinated ostrich fillet, skewered with mushrooms, red onion and Cape fruit. Served with warm couscous and red wine sauce.

Beef Fillet
Beef fillet served with smoked potato and mozzarella gratin.

200g — SQ

300g — SQ

Double Smash Burger — 195
Two juicy 100g beef patties layered with melted cheese, crispy bacon, and sauteed mushrooms, finishes with smoked aioli. Served on a toasted sesame bun with golden French Fries.

Lamb Curry — 275
Succulent Karoo lamb slow-cooked in a mild, fragrant curry, served with fragrant basmati rice, sambals, and roti.

Prego Chicken Kebab — 185
Succulent chicken kebabs marinated in a vibrant prego sauce, grilled to perfection and served with puff paratha and crisp coleslaw. A bold and flavourful dish with a gentle kick of spice.

Butter Chicken Curry — 195
Grilled chicken simmered in a rich, velvety butter curry, delicately spiced and full of flavour. Served with fragrant rice, flaky paratha and traditional sambals.

From the EARTH

Sweet Potato and Chickpea Curry (Vegan) 155
Sweet potato with cashew nuts, mixed pepper, toasted almonds, and coconut cream.

Mushroom Risotto (Vegetarian) 155
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.

Chef's Salad (Vegetarian) 110
Crisp lettuce, rocket, cucumber, and juicy cherry tomatoes, tossed with red onion, creamy feta, and olives. Sprinkled with pumpkin seeds for a crunchy finish. Served with our homemade mango dressing.

Grilled Halloumi & Couscous Salad (Vegetarian) 115
Chargrilled halloumi paired with fluffy couscous, fresh herbs, cherry tomatoes, and a lemon-olive oil dressing — a light, yet flavourful Mediterranean-inspired salad.

Sides

Potato Fries	55
Baby Potatoes	45
Seasonal Vegetables	45
Bone Marrow	45
Fragrant Rice	45
Side Salad	65

Sauces

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