

CAFÉ GANNET

“Mossel Bay’s Seafood House”

Oysters

Wild Mossel Bay Oysters

Large - approx 170g R19 each
Medium - approx 125g R14 each
Small - approx 80g R9 each

Trio of Oysters R78

Shucked small oysters,

two of each with the following delectable fresh toppings:

gremalato oysters, cream cheese, salmon roe and smoked salmon
oysters and oysters in Pernod sauce with red pepper

Six Baked Oysters R78

Topped with breadcrumbs, flavoured with butter, garlic, paprika,
herbs and parmesan cheese

Starters

Black Mushroom Parcels R58

Layered in phyllo pastry with spinach and feta. Topped with
mozzarella cheese. Served with a turmeric &
whole grain mustard sauce

Gremalato Queen Prawns R69

Three shelled prawns wrapped in crisp pastry
served with gremalato aioli

Gremalato is a zesty salsa of parsley, garlic & lemon zest

Camembert Cheese R66

Coated in cashew nuts, served with cranberry coulis and sliced apple

Mussel Pot R56

Prepared in a creamy white wine sauce

Escargot Cigars R62

Snails wrapped in phyllo pastry, flavoured with garlic butter, oregano
& cheese. Served with a creamy blue cheese sauce

Soup de Jour R28

Chef’s soup of the day, please enquire with your waitron

Light Meals

All Day Breakfast R65

3 rashers of bacon, 2 cheese grillers, garlic mushrooms,
grilled tomato & two fried eggs with toast.
Served with a glass of orange juice

Pure Beef Burger R60

With a mozzarella centre. Served with grilled tomato,
sweet onion relish, French fries,
cheese sauce & mushroom sauce

Niçoise Salad R70

Seared tuna, quail eggs, green beans, tomato, olives,
baby potatoes & garden greens.
With a wholegrain mustard dressing

Chicken & Herb Salad R54

Garden greens and fresh herbs with grilled lemon and herb chicken,
marinated peppers, feta, cucumber, tomato and onion

Salmon Pasta R75

Smoked salmon and penne tossed in a creamy white wine
and dill sauce. Topped with deep fried capers

Penne Pesto R65

Sliced brown mushroom, onion and cherry tomato pasta,
In a creamy basil pesto sauce topped with fresh rocket
and pecorino cheese

Salmon & Cream Cheese Sandwich R54

With capers, lettuce and cucumber. Choice of freshly baked rye
bread or ciabata. Served with French fries

Vegetarian Sandwich R44

Marinated peppers, pecorino cheese, tomato, basil pesto,
fresh herbs & humous. Drizzled with balsamic reduction.
Choice of freshly baked rye bread
or ciabata. Served with French Fries

Gypsy Ham & English Mustard Sandwich R48

With lettuce and tomato, topped with caramelized onions.
Choice of freshly baked rye bread or ciabata.
Served with French fries

Perfect Pizzas

Foccacia Pizza R33

Topped with feta, rosemary & garlic

Pizza Margherita R56

With fresh tomato, mozzarella and fresh basil (SQ)

Hawaiian Pizza R58

Ham, mushroom and pineapple

Greek Pizza R65

Topped with spinach, olives, onions, peppers, mushrooms and asparagus

Mossel Bay Seafood Pizza R72

With fresh tomato, calamari, black mussels, linefish, peppers & garlic. Topped with parmesan cheese

Hot Rock Pizza R62

Grilled chicken, jalapeño chillies, onions & mushrooms

Four Seasons Pizza R66

Ham, asparagus, olives & mushrooms

Meat Eater Pizza R75

Smoked bacon, ham, salami, grilled chicken & onions

Vegetable Pizza R65

Roasted seasonal vegetables with crumbed feta & olives
Lightly drizzled with balsamic reduction.

Something Blue Pizza R72

Blue cheese, bacon & caramelized onion.
Topped with pecorino shavings & fresh rocket

Pear & Gorgonzola Pizza R75

Pear, blue cheese, cashew nuts & caramelized onions
Drizzled with balsamic reduction

Sweet Chili Chicken Pizza R70

Basted with sweet chili sauce. Char grilled chicken, onions, peppadew & pineapple. Topped with fresh coriander (SQ)

Side Orders

Accompaniments R30

French fries, potato wedges,
sweet potato wedges, savoury rice
Or vegetables

Sauces R18

Madagascan green peppercorn,
turmeric scented whole grain mustard,
mushroom, cheese, peri-peri,
lemon & herb butter or garlic butter.

Fish & Chips

*We pride ourselves on our fish and chips,
using only the freshest hake fillets.*

All options are served with French fries, lemon wedges and a side salad

Traditional Fish & Chips R62

The original Gannet recipe flour, the same blend we have been using for over 20 years. Served with homemade tartare sauce

Red Chilli & Lime Fish & Chips R69

A spicy and zingy batter served with sweet chilli mayonnaise

Lemon & Cracked Black Pepper Fish & Chips R69

Battered in a classic combination of flavours, served with garlic aioli

Indian Style Fish & Chips R75

A unique twist on an old favourite. Red chilli, cumin, ground turmeric and spiced batter. Served with mint yogurt

Main Meals

Famous Seafood Casserole R170

Squid, prawns, mussels, linefish fillet & a half crayfish, cooked in a white wine, garlic & herb sauce with cheese & mushrooms.
Accompanied with sticky rice balls

Grilled Mossel Bay Sole R120

Medium sole, dusted in seasoned flour and grilled.
Topped with dill and lime oil. Served with savoury rice

Crumbed Mossel Bay Sole R125

Medium sole covered in bread crumbs and oven baked. Topped with cheese sauce and mussels. Served with herbed mash

Large Black Tiger Prawns R180

Nine prawns, pan fried to perfection. Served with a trio of flavoured butters & savoury rice

Kingklip Fillet R120

Kingklip laced with smoked salmon & encased in crisp pastry. Oven baked. Served with mushroom sauce on a bed of herbed mash

Seared Tuna Kebabs R130

Cubes of fresh tuna loin, pan fried with dill and lime oil. Drizzled with mango and peppadew yogurt. Accompanied with potato wedges

Calamari Steak Strips R88

Coated with seasoned flour and fried.
Served with savoury rice and sauce tartar.

Fillet Steak 300g R125, 200g R95

Flame grilled prime cut of beef, complemented with a Madagascan green peppercorn sauce. Served with sweet potato chips

Local Ostrich Espatada R130

Alternated with port soaked sun-dried apricot & onion. Served with potato wedges, mushroom sauce and cranberry coulis

Chicken Breast R98

Wrapped in bacon. Filled with spinach & feta. Oven baked & served with herbed mash. Complementated with a delicately sweet whole grain mustard and turmeric sauce