

Café Gannet

Mossel Bay's Seafood House ~ Since 1988

Starters

GIANT TIGER PRAWN	195
Enjoy as a starter, or add some pizzazz to your main meal. Served with a side salad of toasted red quinoa, barley, roasted vegetables, coriander, sundried tomatoes, parsley, citrus segments, olive oil and calamata olives	
ASIAN MUSSELS	90
Grilled with spicy mayo. Topped with tsume sauce and coriander. {GF}	
PATAGONIAN CALAMARI	88
Calamari tubes in a creamy peri peri sauce. Topped with crisp tentacles	
KINGKLIP EN CROUTE	90
Fillet of kingklip, laced with smoked salmon, Encased in phyllo pastry. Served with mushroom sauce	
INDIAN FISH CAKES	74
With tzatziki and savoury rice	
DUCK SPRING ROLLS	85
With sweet chilli & honey soy sauce	
CHICKEN LIVERS	65
In a creamy peri peri sauce. With crusty bread and blistered tomatoes	
ATOMIC JALAPEÑOS	79
Stuffed with mozzarella and pork sausage, wrapped in bacon and served with sour cream {LC and GF}	
SRIRACHA CHICKEN BITES	79
Chicken marinated in Sriracha, wrapped in bacon. Drizzled with blue cheese sauce {LC and GF}	
BLACK MUSHROOM PARCEL	89
With spinach and feta in phyllo pastry Served with a delicately sweet wholegrain mustard sauce {Lacto Ovo Vegetarian}	

Oysters

CULTIVATED OYSTER	28
Medium, each {LC and GF}	
CAFÉ GANNET OYSTERS	185
Six oysters with a salsa of mango, sweet bell peppers and coriander {GF}	

Pizzas

MOZZARELLA FOCACCIA	70
Mozzarella, onion and origanum. Drizzled with olive oil {Lacto Vegetarian}	
MARGHERITA	82
Mozzarella cheese & chopped fresh tomato {Lacto Vegetarian}	
HAWAIIAN	99
Ham, mushroom and pineapple	
VEGETARIAN	119
Mushrooms, capsicum peppers, onion, garlic and feta {Lacto Vegetarian}	
SOMETHING BLUE	140
Blue cheese, bacon & caramelized onion. With fresh rocket	
SWEET CHILI CHICKEN	130
Sweet chilli sauce, grilled chicken, onions, piquanté pepper, pineapple and coriander leaves	
MEXICANO	130
Ground beef, onions, jalapenos, peppers, garlic and parsley	
MOSSEL BAY SEAFOOD	150
A basic tomato and capsicum pizza Cooked to perfection. Topped with pan fried calamari, line fish and mussels	

Takes 25 -35 minutes. Thin bases with tomato sauce and grated mozzarella cheese .
No half and half or substitutions allowed. Extra cheese not recommended

From the Sea

GRILLED KINGKLIP	195
Served with butternut puree and grilled vegetables	
FILLET OF SALMON	240
Pan fried salmon fillet. Served with butter sautéed cauliflower puree, grilled vegetables and lemon butter cream cheese {LC and GF}	
SALMON PASTA	165
Fresh salmon in a creamy white wine sauce with dill, onions and capers. Served on homemade tagliatelle	
GARLIC & LEMON BUTTER PRAWNS, EACH	45
Served with lemon butter, garlic butter, peri-peri sauce and savoury rice	
PAN SEARED TUNA STEAK	225
Dusted in cajun spice, with a sesame seed crust. Served with stir fried vegetables and topped with tsume sauce {LC}	
SEAFOOD CASSEROLE	330
Squid, prawns, mussels, line fish, mushrooms and half a crayfish. Cooked in creamy garlic, white wine and herb sauce. Served with sushi rice balls	

Light Meals

CAFÉ GANNET HAKE	120
Dusted in seasoned flour. Served with fries, side salad and tartar sauce	
HAKE IN GARLIC & HERB BATTER	135
Served with fries, side salad and cheese sauce	
CAFÉ GANNET CALAMARI	140
Served with a side salad, savoury rice and tartar sauce	
CAJUN CALAMARI	140
Served with fries, side salad and lemon and herb yogurt	
SAUCY BEEF BURGER	125
180g ground beef patty with a mozzarella cheese centre. Served on a toasted sesame seed bun topped with sliced dill cucumbers, red onion and lettuce. Accompanied by onion rings, French fries, cheese sauce and mushroom sauce	

From the Land

VEGETABLE CURRY	155
Seasonal vegetables in a creamy coconut curry sauce. Served with savoury rice, chutney, chillies and sambals {GF and Vegan}	
CHICKEN CURRY	165
Chicken breast & seasonal vegetables, in a coconut curry sauce. Served with savoury rice, sambals, chutney & fresh chillies {GF}	
LOCAL OSTRICH ESPETADA	205
With port soaked, sun-dried apricot and onion. Served with a baked potato. Accompanied with cranberry sauce and mushroom sauces	
BEEF RIB EYE STEAK	210
300g beef rib eye steak. Set atop sautéed garlic mushrooms and baby potatoes, drizzled with lemon infused olive oil. Accompanied by chimichurri sauce. Topped with battered onions	

Salads

ANCIENT GRAIN SALAD	105
Toasted red quinoa, barley, roasted vegetables, coriander, sundried tomatoes, parsley, citrus segments, olive oil and calamata olives	
BEETROOT SALAD	88
Roasted beetroot salad, roasted red onion, marinated feta, calamata olives, fresh rockets leaves, dhanian leaves and lettuce. Drizzled with a blueberry and balsamic reduction {GF}	
ADD CHICKEN TO YOUR SALAD	45
ADD 6 SMALL PRAWNS TO YOUR SALAD	85
GRILLED CHICKEN SALAD	125
Garden salad with chicken, bacon, pineapple and piquanté peppers. Served with a ranch dressing {GF}	

Extras

Shoestring Fries, Savoury Rice or Fries with Cheese Sauce	35
Garden Salad, Stir Fried Vegetables or Grilled Vegetables	40
Butters – Lemon & Herb or Garlic Flavoured	14
Sauces – Mushroom, Cheese, Peri Peri, Coconut Curry or Whole Grain Mustard	18

Café Gannet
Sushi Menu
 from 12h00 daily

Spicy Tuna Dynamite Roll

With spicy mayo and tsume sauce. 8 pieces 110

Red Dragon Roll

Cucumber and tempura prawn, topped with avocado, spicy mayo & tsume sauce. 8 pieces 140

Smoked Salmon Philly Roll

With cream cheese and avocado. 8 pieces 95

Tuna Rainbow Roll

Tuna and avocado inside out roll, topped with salmon and avocado. 8 pieces 135

Big Fish Futomaki Roll

The sumo of maki rolls. Salmon, prawn, tuna, avocado, ginger and veg. 8 pieces 165

Red Roof

Prawn and avocado California style roll topped with salmon, 7 spice & tsume sauce. 8 pieces 129

Sashimi, 3 pieces

Tuna 58
 Salmon 61

Nigiri, 3 pieces

Tuna 64
 Salmon 66
 Salmon Roses 72
 Prawn 74

Hand Rolls, each

Salmon 65
 Tuna 64
 Prawn 68

California Style Rolls, 4 pieces

Prawn 53
 Tuna 51
 Salmon 53

Crispy Fried California Rolls, 4 pieces

Prawn 62
 Tuna 58
 Salmon 62

Maki, 3 pieces

Cucumber 30
 Avocado 35
 Tuna 40
 Salmon 42
 Prawn 42

Fashion Sandwich, 8 pieces

Prawn and avocado 120
 Salmon and avocado 130

Wasabi Parcels

Layered nori, rice and salmon. With wasabi and mayo. 3 pieces 75

Solo Platter

4 pieces salmon inside-out, 4 tuna maki, 2 prawn nigiri, 2 salmon sashimi and a vegetable hand roll 160

Couples Platter

4 pieces salmon inside-out, 4 tuna inside-out, 2 salmon sashimi, 2 tuna sashimi, 4 prawn nigiri, 4 salmon roses and 2 vegetable hand rolls 340

Something Sweet

Chocolate & Red Berry Sundae 65

Chocolate, red berry & vanilla ice cream. Topped with spiced chocolate brownie pieces, chocolate sauce, red berry sauce & fresh strawberries

Peanut Butter & Banana Sundae 60

Peanut butter, caramel & vanilla ice cream. Served with banana slices. Topped with maple syrup and sprinkled with peanut butter chocolate pieces

Amarula Cheesecake 56

An unbaked cheesecake, flavoured with Amarula cream liquor . Served with cream & ice cream

Layered "Apple Crumble" 46

An oat, coconut & nut crumble. Layered with stewed apples in cinnamon & caramel sauce
Served with vanilla ice cream

Vanilla Crème Brulee 48

Served with sliced fresh strawberry & strawberry coulis

Aztex Chocolate Brownie 50

A hot, spiced brownie. Served with vanilla ice cream

Café Panna Cotta 45

A simple coffee panna cotta

Homemade Ice Cream

Your choice of caramel, chocolate, peanut butter, mint, coffee or red berry

Two Scoops 39

Three Scoops 57

Don Pedro

Your choice between Whiskey, Khalua, Amarula, Frangelico or Peppermint Liquor 50

Caramel Vodka or Stroh Rum 55

Milkshake

Chocolate, strawberry, lime, bubble-gum or banana 40

Coffee, milo, chai or rooibos & honey 45

Soda Float

Your choice of soft drink with vanilla ice cream 35

Affogato

Espresso served with vanilla ice cream 38



1 Market Street ★ Next to the Diaz Museum ★ Established 1988 ★ Open 7 Days a week from 7h00 to 22h00
Tel: 27 (0) 44 691 1885 ★ www.cafegannet.co.za ★ All prices quoted in South African rand, inclusive of 14% VAT
Prices and menu items are subject to change due to fresh produce availability ★ LC: Low Carb ★ GF: Gluten Free