

CAFÉ GANNET



RESTAURANT

Mossel Bay's Seafood House

Oysters

- CULTIVATED OYSTER 28
Medium, each
- CAFÉ GANNET OYSTERS 185
Six medium cultivated oysters with a salsa of mango, sweet bell peppers and coriander

Focaccia

- ROSEMARY FOCACCIA 55
Dried rosemary and feta topping
Drizzled with olive oil {Lacto Vegetarian}
- MOZZARELLA FOCACCIA 66
Mozzarella, onion and origanum
Drizzled with olive oil {Lacto Vegetarian}

🕒 Takes 25 -35 minutes

Thicker bases available on request

Giant Prawn

- GIANT TIGER PRAWN SQ
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

Pizzas

- MARGHERITA 75
Mozzarella cheese and chopped fresh tomato {Lacto Vegetarian}
- HAWAIIAN 94
Ham, mushroom and pineapple
- VEGETARIAN 108
Mushrooms, capsicum peppers, onion, garlic and feta {Lacto Vegetarian}
- SOMETHING BLUE 130
Blue cheese, bacon and caramelized onion. Topped with fresh rocket
- SWEET CHILI CHICKEN 121
Sweet chilli sauce, grilled chicken, onions, piquanté pepper, pineapple and coriander leaves
- MEXICANO 121
Ground beef, onions, jalapenos, peppers, garlic and parsley
- MOSSEL BAY SEAFOOD 145
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. No half and half pizzas or substitutions allowed. Extra cheese is not recommended.

Starters

- SRIRACHA CHICKEN BITES 72
Chicken marinated in Sriracha, wrapped in bacon. Drizzled with blue cheese sauce {LC and GF}
- INDIAN FISH CAKES 68
With tzatziki and savoury rice
- BLACK MUSHROOM PARCEL 87
With spinach and feta in phyllo pastry
Served with a delicately sweet wholegrain mustard sauce {Lacto Ovo Vegetarian}
- ASIAN MUSSELS 85
Grilled with spicy mayo. Topped with tsume sauce and coriander. {GF}
- DUCK SPRING ROLLS 80
With a sweet chilli dipping sauce
- CHICKEN LIVERS 65
In a creamy peri peri sauce. Served with crusty bread and blistered tomatoes
- PATAGONIAN CALAMARI 82
Petit calamari tubes in a creamy peri peri sauce. Topped with crisp fried tentacles
- KINGKLIP EN CROUTE 80
Fillet of kingklip, laced with smoked salmon, Encased in phyllo pastro. Served with red pepper pesto and dressed rocket leaves

Corner of Church and 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

From the Sea

FAMOUS SEAFOOD CASSEROLE	310
Our original and much loved casserole. Squid, prawns, mussels, line fish, mushrooms and half a crayfish. Cooked in creamy garlic, white wine and herb sauce. Served with sushi rice balls	
GRILLED KINGKLIP	185
Served with lightly smoked butternut puree and grilled vegetables	
FILLET OF SALMON	225
Pan fried salmon fillet. Served with butter sautéed cauliflower puree, grilled vegetables and lemon butter cream cheese	
SALMON PASTA	158
Fresh salmon in a creamy white wine sauce with dill, onions and capers. Served on homemade tagliatelle	
GARLIC & LEMON BUTTER PRAWNS	SQ
Prawns, served with lemon butter, garlic butter, peri-peri sauce and savoury rice. Please enquire with your waiter about availability and sizes	
PAN SEARED TUNA STEAK	215
Tuna steak with a sesame seed and cajun spice crust. Served with stir fried vegetables and topped with tsume sauce	

Light Meals

CAFÉ GANNET HAKE	115
Dusted in seasoned flour. Served with fries, side salad and tartar sauce	
BEER BATTER HAKE	140
Served with baby potatoes, side salad and lemon butter	
HAKE IN GARLIC & HERB BATTER	125
Served with fries, side salad and cheese sauce	
CAFÉ GANNET CALAMARI	130
Served with a side salad, savoury rice and tartar sauce	
CAJUN CALAMARI	130
Served with fries, side salad and lemon and herb yogurt	
SAUCY BEEF BURGER	115
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	145
Seasonal vegetables in a creamy coconut curry sauce. Served with savoury rice, chutney, chillies and sambals {LC, GF and Vegan}	
CHICKEN BREAST	158
Chicken breast marinated in soy sauce, ginger and chilli. Wrapped in streaky bacon and served on top of Asian style Cabbage. Drizzled with tsume sauce and topped with ginger crisps	
LOCAL OSTRICH ESPETADA	195
With port soaked, sun-dried apricot and onion. Served with a baked potato. Accompanied with cranberry sauce and mushroom sauces	
BEEF RIB EYE STEAK	195
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	
BETROOT 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	
ADD CHICKEN TO YOUR SALAD	35
ADD 6 PRAWNS TO YOUR SALAD	75

Extras

GIANT TIGER PRAWN	SQ
SHOESTRING FRIES or SAVOURY RICE	25
FRENCH FRIES WITH CHEESE SAUCE	35
SMALL GARDEN SALAD	30
STIR FRIED VEGETABLES or GRILLED VEGETABLES	45
LEMON & HERB BUTTER or GARLIC BUTTER	14
MUSHROOM SAUCE or CHEESE SAUCE	15
PERI PERI SAUCE or COCONUT CURRY SAUCE	18
WHOLEGRAIN MUSTARD SAUCE	18