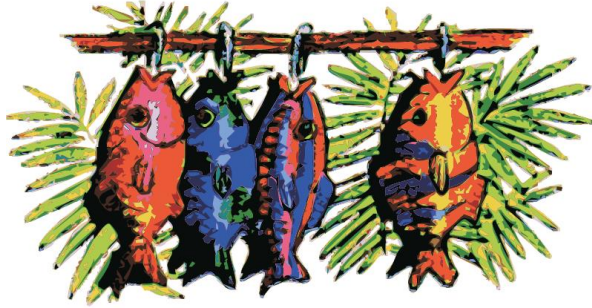


# CAFÉ GANNET



RESTAURANT

*Mossel Bay's Seafood House*



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](http://www.cafegannet.co.za)  
All prices in South African rand, inclusive of VAT ★  
Prices and menu items are subject to change due to fresh produce availability ★  
LC: Low Carb ★ GF: Gluten Free ★ V: Vegetarian

# OYSTER

CULTIVATED OYSTER 28  
Medium, each {LC, GF}

OYSTERS ROCKEFELLER 185  
Six oysters topped with bacon, spinach, breadcrumbs and parsley. Oven baked

# STARTER

CHICKEN LIVERS 65  
In a creamy peri peri sauce. With crusty bread and blistered tomatoes

CHICKEN SATAY 70  
With honey soy sauce, pineapple, sesame seeds and spring onion

SNAIL CIGARS 75  
Escargots, garlic and blue cheese, wrapped in phyllo pastry. Served with cheese sauce

ATOMIC JALAPEÑOS 79  
Stuffed with mozzarella and pork sausage, wrapped in bacon and served with sour cream {LC, GF}

DUCK SPRING ROLLS 85  
With sweet chilli & honey soy sauce

BLACK MUSHROOM PARCEL 87  
With spinach and feta in phyllo pastry Served with a delicately sweet wholegrain mustard sauce {V}

LEMON & HERB CALAMARI 88  
Calamari tubes in a fresh, zesty lemon cream. Topped with fresh herbs and crispy tentacles {LC}

CRISPY PRAWNS 95  
Covered in panko crumbs, served with lime sweet chilli sauce

ASIAN SCALLOPS 110  
Grilled with spicy mayo. Topped with tsume sauce and coriander {LC}

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

# PIZZA

MOZZARELLA FOCACCIA 70  
Topped with onion and origanum. Drizzled with olive oil {V}

MARGHERITA 82  
Topped with chopped fresh tomato {V}

HAWAIIAN 99  
Topped with ham, mushroom and pineapple

TROPICAL 99  
Topped with bacon & banana

VEGETARIAN 119  
Yopped with mushrooms, capsicum peppers, onion, garlic and feta cheese {V}

FAB 125  
Topped with feta cheese & bacon. With slices of fresh avocado

SWEET CHILI CHICKEN 130  
With sweet chili sauce. Topped with grilled chicken, onions, piquanté pepper and pineapple. Dressed with coriander leaves

MEXICANO 130  
Seasoned ground beef, onions, jalapeno chili, capsicum pepper, garlic and parsley

SOMETHING BLUE 140  
Blue cheese, bacon & caramelized onion. Dressed with fresh rocket leaves

MOSSEL BAY SEAFOOD 150  
A basic tomato and capsicum pizza, cooked to perfection. Topped afterwards with pan fried calamari, line fish and mussels

*Pizzas take about 25 -35 minutes to prepare*

*All pizzas are thin base, with tomato sauce and grated mozzarella cheese*

*No half and half or substitutions allowed*

*Extra cheese is not recommended*

# FROM THE SEA

CAFÉ GANNET HAKE	120
Dusted in seasoned flour. Served with fries, side salad and tartar sauce	
GARLIC & HERB BATTER HAKE	135
Served with fries, side salad and cheese sauce	
INDIAN BATTER HAKE	135
Served with fries, side salad and coconut curry sauce	
CAFÉ GANNET CALAMARI	140
Served with a side salad, savoury rice and tartar sauce	
SALMON GNOCCHI	175
Potato gnocchi with fresh salmon in a creamy white wine sauce with dill, onions and capers	
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, GF}	
GARLIC & LEMON BUTTER PRAWNS, EACH	45
Served with lemon butter, garlic butter, peri-peri sauce and savoury rice {GF}	
KINGKLIP EN CROUTE	210
Fillet of kingklip, laced with smoked salmon, Encased in phyllo pastry. Served with creamy mushroom sauce on a bed of grilled vegetables	
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}	
SKIPPERS PLATTER	210
A duo of six crispy panko prawns and calamari strips. Served with savoury rice and a side salad	
QUARTERMASTER PLATTER	395
A seafood platter consisting of four prawns, four mussels with Asian mayo, fillet of line fish, calamari strips and savoury rice	
CAPTAINS PLATTER	1150
A seafood extravaganza! Served on a three tier stand, consisting of six oysters, six prawns, six mussels with Asian mayo, a crayfish, fillet of line fish, calamari strips and savoury rice	

# FROM THE LAND

VEGETABLE CURRY	100
Seasonal vegetables in a creamy coconut curry sauce. Served with savoury rice, chutney, chillies and sambals. Topped with toasted almond flakes {GF, V}	
Add chicken to your curry	55
Add six small prawns to your curry	95
OSTRICH ESPETADA	205
With port soaked, sun-dried apricot and onion. Served with a baked potato. Accompanied with cranberry sauce and mushroom sauce	
BEEF FILLET STEAK	210
250g beef fillet. Set atop crushed baby potatoes drizzled with lemon infused olive oil. Topped with herb butter and served with mushroom sauce	
TOMAHAWK RIB EYE STEAK	420
650g rib eye steak on the bone. Served with creamy green peppercorn sauce	
CHICKEN STACK	165
Grilled chicken breast fillet, stacked with bacon, caramelized onion and mozzarella cheese. Set atop potato rosti. Topped with mushroom sauce. Served with grilled vegetables.	
BEEF BURGER	125
220g homemade patty, with mozzarella cheese centre. Set on a stoneground flour bun, dill cucumbers, tomato, red onion and lettuce. Topped with onion rings, guacamole, bacon strips & Hellman's mayo. Accompanied with French fries, cheese sauce & mushroom sauce	

# SALAD

ANCIENT GRAIN SALAD	105
Toasted red quinoa, barley, roasted vegetables, coriander, sundried tomatoes, parsley, citrus segments, olive oil and calamata olives {V}	
BETROOT SALAD	88
Roasted beetroot and red onion, marinated feta, calamata olives, rocket leaves, dhania leaves and lettuce. Drizzled with reduction of blueberries and balsamic vinegar {GF}	
Add chicken strips to your salad	55
Add six small prawns to your salad	95
GRILLED CHICKEN SALAD	125
Garden salad with chicken, bacon, pineapple and piquanté peppers. Served with ranch dressing {GF}	

# SUSHI

from 12h00 daily

TUNA SASHIMI, 3 pieces	58	WASABI PARCELS	75
SALMON SASHIMI, 3 pieces	61	Layered nori, rice and salmon, with wasabi and mayo. 3 pieces	
NIGIRI, 3 pieces		SMOKED SALMON PHILLY ROLL	95
TUNA NIGIRI, 3 pieces	64	With cream cheese and avocado. 8 pieces	
SALMON NIGIRI, 3 pieces	66	SPICY TUNA DYNAMITE ROLL	110
SALMON ROSES, 3 pieces	72	With spicy mayo and tsume sauce. 8 pieces	
PRAWN NIGIRI, 3 pieces	74	RED ROOF	129
TUNA HAND ROLL	64	Prawn and avocado California style roll topped with salmon, 7 spice & tsume sauce. 8 pieces	
SALMON HAND ROLL	65	TUNA RAINBOW ROLL	135
PRAWN HAND ROLL	68	Tuna and avocado inside out roll, topped with salmon and avocado. 8 pieces	
CUCUMBER MAKI, 3 pieces	30	RED DRAGON ROLL	140
AVOCADO MAKI, 3 pieces	35	Cucumber and tempura prawn, topped with avocado, spicy mayo & tsume sauce. 8 pieces	
TUNA MAKI, 3 pieces	40	BIG FISH FUTOMAKI ROLL	165
SALMON MAKI, 3 pieces	42	The sumo of maki rolls. Salmon, prawn, tuna, avocado, ginger and veg. 8 pieces	
PRAWN MAKI, 3 pieces	42	SOLO PLATTER	160
PRAWN & AVO FASHION SANDWICH, 8 pieces	120	4 pieces salmon inside-out, 4 tuna maki, 2 prawn nigiri, 2 salmon sashimi and a vegetable hand roll	
SALMON & AVO FASHION SANDWICH, 8 pieces	130	COUPLES PLATTER	340
CALIFORNIA STYLE ROLLS, 4 PIECES		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	
Prawn	53		
Tuna	51		
Salmon	53		
CRISPY FRIED CALIFORNIA ROLLS, 4 PIECES			
Prawn	62		
Tuna	58		
Salmon	62		

# DESSERT

EATON MESS BERRY SUNDAE	65	LEMON CHEESECAKE	58
Red berry & vanilla ice cream. Topped with broken meringue pieces, sliced strawberries and strawberry sauce		unbaked cheesecake, with berry compote	
PEANUT BUTTER & BANANA SUNDAE	60	LAYERED "APPLE CRUMBLE"	46
Peanut butter, caramel & vanilla ice cream. Topped with banana slices, maple syrup and sprinkled with peanut butter chocolate pieces		An oat, coconut & nut crumble, Layered with stewed apples in cinnamon & caramel sauce. Served with vanilla ice cream	
HOMEMADE ICE CREAM		VANILLA CRÈME BRULEE	48
Your choice of salted caramel, chocolate, peanut butter, mint, coffee or red berry		Served with sliced fresh strawberry & strawberry coulis	
Two Scoops	39	DECEDENT CHOCOLATE PUDDING	52
Three Scoops	57	Served with salted caramel ice cream on a nutty crumble	
AFFOGATO	38	VANILLA BEAN PANNA COTTA	45
Espresso served with vanilla ice cream		Served with a ruby grapefruit sauce	
		ASK YOUR WAITER ABOUT OUR DON PEDRO SELECTION!	