

CAFÉ MENU

Served from 11:30am

SANDWICHES

Choice of white, brown or sourdough bread,
Side green salad

Free Range Chicken Club

Bacon, tomato, fried egg
R75

The Californian

Sourdough bread, smoked salmon trout,
avocado, spring onion, crispy nori,
cream cheese, pickled ginger
R100

SOMETHING SIMPLE

PlettenBurger

Caramelized onions, cheddar cheese,
hand cut fries
R98
Add bacon R15

Proper Fish & Chips

Mushy peas, tartar sauce
R120

SALADS

Plettenberg Caesar Salad

Lettuce, anchovies, parmesan, bacon, croutons
R70 || R95 Add grilled chicken R35

Garden Route Salad

Pear, avocado, celery, walnuts, pecorino,
mustard dressing
R60 || R90 Add grilled chicken R35

LUNCH & DINNER

Served 12pm-2:30pm & 6:30pm-9:30pm

STARTERS

Twice Baked Cheese Soufflé – grappa cheese sauce, parmesan – R80

Sherry Caramel Glazed Pork Belly – blackened cauliflower, romesco sauce, sultanas – R155

Vegetable Rice Paper Rolls – crumbed mushrooms, Szechwan spiced peanuts, salty-sour dressing – R100 add 2 prawns – R130

Tempura Prawns – miso aubergine, crushed avocado, ginger aioli, coriander pesto, wakame dressing – R160

Chevin Goat Cheese & Spinach Ravioli – steamed cabbage, carrot velouté, pine nuts, rocket – R90

FROM THE SEA

SeaFood Platter – masala prawns, Durban spiced calamari, coconut-chili mussels, tandoori style line fish, Indian spiced rice,
dhanian chutney, cucumber raita, tomato-pineapple salsa – R390

Bouillabaisse – spicy local fish broth, sourdough croutons, harissa rouille, dehydrated tomatoes – R150 || R220

Mossel Bay Sole – mussel champ potatoes, caper, parsley & lemon sauce – R225

Oven Roasted Local Line Fish – cauliflower mash, braised leeks, salsa verde, brown buttered almonds – R195

Coconut – Chili Mussels – lemongrass, coconut cream, chili – R85 || R170

Grilled Peri Peri Prawns – perinase, hand cut fries – R200 || R320

FROM THE LAND

250g Grilled Beef Sirloin – parsnip puree, mushroom ragout, organic spinach, biltong butter – R250

Free Range Chicken Breast – fondant sweet potatoes, pearl onions, pea & truffle puree, mushroom sherry sauce – R190

Herb Crusted Springbok Loin – braised lentils, carrot puree, roasted baby carrots, caraway cabbage – R290

SMALL PLATES

Durban Spiced Crispy Calamari – sambals, lemon atchar aioli – R60

Parmesan Truffle Fries – umami ketchup, garlic aioli – R40

SIDE DISHES

Steamed Seasonal Vegetables – R40

Indian Spiced Rice – R35

Green Salad- toasted seed vinaigrette – R40

DESSERTS

New York Style Cheese Cake – sour cherry compote – R80

Coconut Crème Brûlée – mango sorbet – R60

Chocolate Mousseux – macadamia nut praline, spiced chantilly, banana – R110

Tropical Fruit Carpaccio – coconut & sesame ice cream sandwich, passionfruit syrup – R75

Trio of Sorbet – apple & fennel, strawberry & vanilla, Durban curry pineapple, mango, chocolate – R60

CHEESE SELECTION

Dalewood Brie
Superlatif

Fairview Crotin

Dalewood Huguenot

Healey's Aged
Cheddar

Midlands Blue

3 cheeses R120, 4 cheeses R150, 5 cheeses R180

SEAFOOD AT THE PLETTENBERG