



CAFÉ MENU

Served: 11:30 am - 9:30 pm

Sandwiches

*Choice of white or brown bread
Served with a side green salad*

Free Range Chicken Club
bacon, tomato, fried egg
R 80

The Californian
smoked salmon trout, avocado, spring onion,
crispy nori, cream cheese, pickled ginger
R 105

Salads

Plettenberg Caesar Salad
baby gem lettuce, anchovies, parmesan,
bacon, croutons, crispy hen's egg
half R 85 | full R 115 | add chicken R 38

Garden Route Salad
pear, avocado, celery, walnuts,
grana padano, mustard dressing
half R 75 | full R 90 | add chicken R 38

Favourites

PlettenBurger
caramelized onions, tomato relish,
cheddar cheese, potato chips
R 135 | add bacon R 25

Beer Battered Hake & Chips
mushy peas, tartar sauce
R 135

Side Dishes

Steamed seasonal vegetables – R 40

Savory fried rice – R 50

Green salad, toasted seed vinaigrette – R40

Parmesan truffle fries, umami ketchup, garlic aioli – R 50

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À LA CARTE

Served: Lunch 12pm – 2:30pm & Dinner 6:30pm – 9:30pm

Starters

- Twice Baked Cheese Soufflé – grappa cheese sauce, parmesan – R 95
- Heirloom Tomato Gazpacho – pickled tomato, pine nuts, peas, edible flowers – R 110
- Seared Outeniqua Springbok Tataki – young carrots, miso mushrooms, raspberry, carrot puree – R 130
- Smoked Paprika Calamari - lemon pickle, avocado salsa & tangy mayonnaise – R 120
- Bouillabaisse – spicy local fish broth, sourdough croutons, harissa rouille, dehydrated tomatoes – R 150
- Fragrant Steamed Mussels – lemon grass, coconut cream, chilli – R 100

Mains

- Seafood Platter to share – grilled prawns, garlic & parsley calamari, grilled line fish, mussels, savoury fried rice, selection of sauces – R 450
- Grilled King Tiger Prawns - peri peri sauce, savoury fried rice
half R 175 | full R 345
- Home-Made Linguine Napolitano – mussels, calamari, prawns, chorizo – R 260
- Oven Roasted Local Line Fish – spiced bisque, dauphinoise, tender stem broccoli, fine beans, sauce vierge, sun dried tomatoes – R 300
- Traditional Cape Malay Curry – steamed rice, poppadum, sambals
Formosa Bay Seafood – R 330 | Chicken – R 165
- Beef Sirloin – wild mushroom puree, parsnip, pomme anna, red wine jus – R 210
- Traditional Bobotie – steamed yellow rice, almond flakes & sambals
Karoo Mutton – R 180 | Lentil & Vegetable – R 110

Desserts

- Chocolate Decadence – fondant, vanilla-chocolate ice cream – R 110
- Vanilla Crème Brûlée – shortbread – R 60
- Deconstructed Carrot Cake – stewed sultana & apricot, lemon cream cheese, ginger ice-cream – R 85
- Eton Mess – chantilly cream, seasonal berries, crispy meringues, strawberry sorbet – R 80
- Trio of Home-Made Sorbets – mango, strawberry, lemon – R 85
- Trio of Home-Made Ice-cream – vanilla, Nutella, strawberry – R 70

Cheese Selection

Served with home-made preserves

- Dalewood Brie Superlatif, Fairview Crotin, Dalewood Hugenot, Healey's Aged Cheddar, Midlands Blue
3 cheeses R 125 | 4 cheeses R 155 | 5 cheeses R 185

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