

LUNCH

À LA CARTE

Served: 12 pm - 2:30 pm

Sandwiches

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

Free Range Chicken Club – bacon, tomato, fried egg – R 85

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

Starters

Plettenberg Caesar Salad – Lettuce, anchovies, parmesan, bacon, croutons, crispy hen's egg – R 85 || R 115

Add grilled chicken – R 38

Garden Route Salad – Pear, avocado, celery, walnuts, pecorino, mustard dressing – R 75 || R 90

Add grilled chicken – R 38

Smoked Paprika Calamari – lemon pickle, avocado salsa, and tangy mayonnaise- R 95

Main Course

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

Pan roasted Mossel bay sole– pomme puree, young spinach, pink shrimp & dill emulsion – R 295

Desserts

Vanilla Crème Brûlée – mebos salsa, shortbread fingers – R 65

Pletton Mess – Chantilly cream, seasonal berries, crispy meringues, vanilla ice-cream – R 80

Cheese Selection – Dalewood Brie Superlatif, Fairview Crostin, Healey's Aged Cheddar, Midlands Blue with home-made preserves - 2 cheeses R 95 | 3 cheeses R 125 | 4 cheeses R 155

Side Dishes

Steamed seasonal vegetables – R 40

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

Green salad, toasted seed vinaigrette – R40

Savory fried rice – R 50

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DINNER

À LA CARTE

Dinner 6:30pm - 8:30pm

Starters

Twice Baked Cheese Soufflé – grappa cheese sauce, parmesan – R 95

Smoked Paprika Calamari – lemon pickle, avocado salsa, and tangy mayonnaise – R 95

Bouillabaisse – spicy local fish broth, croutons, harissa rouille, dehydrated tomatoes – R 150 || R 215

Fragrant Steamed Mussels – lemon grass, coconut cream, chili – R75 || R 150

Mains

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

Seafood Platter to share – grilled prawns, garlic & parsley calamari, grilled line fish, mussels, savory fried rice, selection of sauces – R 450

Oven Roasted Local Line Fish – rice gnocchi, red pepper & tomato puree, mussel beurre blanc – R 215

Cape Malay Chicken Curry– steamed rice, poppadum, sambals R 185

Beef Fillet – wild mushroom ragout, quinoa, potato foam, red wine jus – R 295

Pan roasted Mossel Bay Sole– pomme puree, young spinach, pink shrimp & dill emulsion – R 295

Side Dishes

Steamed seasonal vegetables – R 40

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

Green salad, toasted seed vinaigrette – R40

Savory fried rice – R 50

Desserts

Passion fruit sago – dark chocolate sponge cake, chocolate cremaux, granadilla sherbet– R95

Vanilla Crème Brûlée – mebos salsa, shortbread fingers – R65

Pletton Mess – Chantilly cream, seasonal berries, crispy meringues, vanilla ice-cream – R 80

Cheese Selection

Served with home-made preserves

Dalewood Brie Superlatif, Fairview Crostin, Healey's Aged Cheddar, Midlands Blue

2 cheeses R 95 | 3 cheeses R 125 | 4 cheeses R 155

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