

# THE PLETTENBERG

PLETTENBERG BAY

## STARTERS

### GARDEN ROUTE SALAD | R65/R130

garden vegetables, fresh pear, mixed lettuce, cucumber, baby tomatoes, avocado, toasted seeds, parmesan crisps, mustard vinaigrette

### PLETTENBERG CEASAR SALAD | R80/R150

lettuce, anchovies, parmesan, bacon bits, croutons, crispy panné egg  
Add grilled chicken | R30  
Add 3 LM prawns | R130

### TWICE BAKED CHEESE SOUFFLE | R115

3 cheese - cheese souffle, juniper infused cheese sauce, parmesan

### BEEF CARPACCIO | R130

two-way parmesan, organic rocket, caramelised red onion, truffle aioli, balsamic reduction

### FRAGRANT MUSSEL POT | R125

steamed blue jet mussels, lemongrass, white wine and coconut cream sauce, sourdough toasties

### SEAFOOD BISQUE | R140

medley of seafood served in a seafood bisque, coconut milk, coriander, brandy cream

## FROM THE SEA

### BATTERED HAND-CAUGHT HAKE | R170

lemon butter sauce, tartar sauce, mushy peas, and your choice of one side dish

### LOCAL LINE FISH | SQ

black garlic risotto, grilled prawns, sultana butter, tomato vierge

### FISHERMAN'S SEAFOOD PLATTER | R470/800

classic mussel pot, grilled hake, crispy calamari, grilled prawns, selection of sauces and choice of one side dish

### FRAGRANT MUSSEL POT | R175

steamed blue jet mussels, lemongrass, white wine and coconut cream sauce, sourdough toasties

### CRISPY CALAMARI | R185

crispy calamari, avocado and sweet corn salsa, African red pepper pesto

## FROM THE LAND

### CLASSIC PLETTENBURGER | R165

200g pasture raised beef patty, battered onion rings, triple cooked chips  
Add bacon | R15  
Add cheese | R15  
Add avocado (subject to availability) | R20

### CAPE MALAY CHICKEN CURRY | R220

sticky coconut and cashew nut Jasmine rice, pineapple salsa, cucumber raita, poppadom

### TRADITIONAL CAPE MALAY BEEF BOBOTIE | R195

baked egg custard, sambals, Jasmine rice, poppadom, simple salad

### SLOW ROASTED LAMB SHOULDER | R250

pulled lamb shoulder, crispy puff pastry, crushed baby potato, roast baby beets, chard onion, mint riata, jus

### BEEF FILLET | R280

200g beef fillet cutlet, sumo potato chip, red onion marmalade, baby carrots, pearl onion, black cherry jus

### DUKKAH SPICED OSTRICH | R250

dukkah spiced ostrich fillet, mixed pepper and couscous fricassee, string beans, slow roast cherry tomato, pan jus, hollandaise

### FUNGHI E PISELLA | R150

handmade linguini, creamy mushroom, and garden pea, thyme, shaved parmesan

## SIDES

Mixed garden  
vegetables

R40

Triple  
cooked fries

R40

Beer battered  
onion rings

R40

Cheesy  
cauliflower gratin

R40

Cajun sweet  
potato wedges

R40

Savoury  
jasmine rice

R40

## DESSERTS

### DECADENT DARK CHOCOLATE FONDANT | R120

African sourced dark chocolate lava cake, seasonal berries, white chocolate mousse, chocolate soil, nougat gelato

### VANILLA CRÉME BRÛLÉE | R100

compressed melon, sweet pineapple carpaccio, shortbread crumble, strawberry, and vanilla sorbet

### CITRUS CHEESECAKE | R110

granola crumble, homemade candied citrus, citrus segments, burnt orange gelato

### DECONSTRUCTED LEMON MERINGUE | R95

lemon panna cotta, marshmallow meringue, vanilla crumble, sweet milk ice cream

### TRIO OF HANDMADE | R90

ice-creams or sorbets

## CHEESE SELECTION

Camembert

Brie

Goats Chevin

Blue Veined

Mature Cheddar

3 CHEESES | R120

4 CHEESES | R140

5 CHEESES | R160