

starters

Freshly Shucked Oyster (gf) 185
mignonette • cucumber & dill granita
+ oyster 45

Plettenberg Caesar Salad 185
lettuce • anchovies • parmesan • bacon bits
• croutons • crispy hen's egg
+ grilled chicken 65 | + 3 prawns 100

Harvest Bowl (v)(n) 190
roasted vegetables • pearl couscous • avocado
• toasted mixed seeds • herb tahini dressing • hummus
+ grilled chicken 65 | + 3 prawns 100

Seared Tuna Niçoise (gf) 195
new potatoes • olives • hard boiled egg • mustard
dressing • fine beans

Tomato & Mozzarella Salad (n)(gf) 195
red onion • olives, basil pesto • red pepper romesco
• olive oil • balsamic glaze • parma ham

Crispy Salt & Pepper Squid (n) 175
spiced red pepper pesto • tomato chutney • spring
onion

Dalewood Huguenot Cheese Soufflé (v) 165
juniper-infused cheese sauce • parmesan

Bouillabaisse Seafood Soup 185
sauce rouille • gruyère • local seafood • ciabatta toast

Fragrant Steamed Black Mussels (n) 185
ginger • lemongrass • coconut • coriander • lime

Seared Beef Tataki (n) 175
ponzu dressing • spring onion • chilli & garlic crisp

Sides 65
seasonal steamed vegetables
steamed white rice
mixed garden salad
triple-cooked chips • garlic aioli

mains

Seafood Platter (per person) 745
grilled prawns • crispy-fried calamari • pan-fried line
fish • steamed mussels • triple-cooked chips
• boutique side salad • steamed rice • tartar sauce
• lemon-butter sauce • garlic aioli

Battered Hand-caught Hake 225
tartare sauce • mushy peas • triple-cooked chips

Classic Plettenburger 225
200g pasture-raised beef patty • battered onion rings
• garlic aioli • emmentaler cheese • triple-cooked chips
+ bacon 35

Grilled Catch of the Bay (gf) 285
garden pea risotto • zucchini • capers • chimichurri
• lemon-butter sauce

Free-Range Beef Fillet 200g (gf) 295
sauce bearnaise • triple-cooked chips

Butter Chicken Curry 285
steamed white rice • tomato & red onion salsa
• minted cucumber yoghurt • poppadum

Roasted Pork Belly (gf) 265
apple slaw • chili caramel • sweet potato anna
• coriander • crackling

Pasta Putenesca (v) 225
linguine • tomato • capers • olive • parmesan
+ white anchovies 35

Klein Karoo Lamb Loin (gf) 345
creamed potato • seasonal vegetables • chakalaka

desserts

AMELIA'S

lunch

Dark Chocolate Fondant strawberry • white chocolate gelato • milk chocolate crumble	175
Vanilla Crème Brûlée orange biscotti	160
Hazelnut & Spiced Pear Tart (n) candied ginger gelato	160
Lemon Meringue Cheesecake candied zest • tuile biscuit	155
Warm Malva Pudding mebos compote • vanilla bean gelato • crème anglaise	155
Trio of Homemade Ice Cream & Sorbets	145
South African Cheese Board selection of homemade preserves • lavash	195

v vegetarian | vg vegan | gf gluten-free | n nuts and/or sesame seeds and/or peanut oil

menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, SOYA & DAIRY
should you have any allergies please speak to your waiter who will advise on all ingredients used

please note that we are a cashless establishment