



AMELIA'S

at The Plettenberg

STARTERS

TEMPURA PRAWNS (n) | R180

stir fried vegetables, homemade sweet chilli jam, lime aioli

PROSCIUTTO & CREAMED BURRATA (n) | R190

slow roasted cocktail tomatoes, rocket, sundried tomato, basil vinaigrette, pangrattato

CLASSIC CAESAR | R175

white anchovies, shaved parmesan, bacon bits, croutons, crispy hen's egg

+grilled chicken | R65 +3 LM prawns | R100

BOUILLABAISSE SEAFOOD SOUP | R180

sauce rouille, gruyère, local seafood, ciabatta toast

FRAGRANT STEAMED BLACK MUSSELS (n) | R185

ginger, lemongrass, coconut cream, sesame croutons

SALMON FISH CAKE | R180

sauce gribiche, soft poached egg yolk, wilted pak choi & lemon salad

CRISPY SALT & PEPPER SQUID (n) | R175

spiced red pepper pesto, tomato chutney, spring onion, aioli

GOLDEN TWICE BAKED CHEESE SOUFFLÉ (v) | R165

aged boland cheese fondue, parmesan

SEARED BEEF TATAKI (gf)(n) | R175

ponzu dressing, spring onion, chilli & garlic crisp

POKE BOWL (gf)(n) | R195

avocado*, edamame, red cabbage, cucumber, radish, bean sprouts, sticky rice, ponzu dressing
• south atlantic tuna • norwegian salmon
• marinated baby beetroot

MAINS

SEAFOOD PLATTER (PER PERSON) | R665

grilled prawns, crispy fried calamari, pan fried catch of the bay, fragrant mussels, triple cooked chips, boutique side salad, steamed rice, tartar sauce, lemon butter sauce, garlic aioli

FISH & CHIPS | R195

battered line caught hake, homemade tartar sauce, mushy peas, triple cooked chips

GRILLED CATCH OF THE BAY (gf) | R 275

garden pea risotto, creamed cauliflower, zucchini, dill & onion preserve

PAN SEARED SOUTH ATLANTIC OCEAN TUNA (n) | R345

buckwheat noodles, wok fried greens, pickled ginger, toasted sesame dressing

SEAFOOD CURRY (gf) | R285

local fish & shellfish, thai spices, coconut, onion & ginger pickle, sticky rice

CREAMY LINGUINE PASTA AL LIMONE (v) | R195

gremolada, parmesan crisps, shavings

+bacon | R35 +grilled chicken | R65 +prawns | R100

CLASSIC GOURMET BURGER | R195

battered onion rings, triple cooked chips

• 200g pasture raised beef patty

+bacon | R30 +cheese | R35 +avocado* | SQ

200g FREE-RANGE BEEF FILLET (gf) | R290

250g AGED BEEF SIRLOIN (gf) | R265

blackened onion, pan seared baby tomato, sauce bearnaise, triple cooked chips

FRAGRANT BUTTER CHICKEN CURRY | R285

steamed white rice, tomato & red onion salsa, minted cucumber yoghurt, poppadum

KLEIN KAROO LAMB LOIN | R335

green bean & red onion salad, fondant potato, roasted aubergine, parsnip purée, mint chutney

SIDES | R65

seasonal steamed vegetables | steamed white rice
mixed garden salad | triple cooked chips, garlic aioli

DESSERTS

CAPE HONEY PANNA COTTA (gf) | R145

honeycomb, lime sorbet, citrus salad

CARAMELISED APPLE TARTE TATIN (n) | R160

butterscotch, brandysnap, vanilla bean gelato

CLASSIC VANILLA CRÈME BRÛLÉE (n) | R150

pistachio wafer

DECADANT DARK CHOCOLATE FONDANT | R165

strawberry, white chocolate gelato, milk chocolate crumble

TROPICAL FRUIT MILLE-FEUILLE | R155

passion fruit crème pâtissiere, compressed pineapple, mango and coconut sorbet

FRANGIPANE ALMOND TART (n) | R165

toasted almonds, cinnamon & apple compote, vanilla bean sorbet

TRIO OF HANDMADE ICE CREAMS or SORBETS | R135

SOUTH AFRICAN CHEESE SELECTION

homemade preserves, lavash

3 CHEESES (n) | R165 4 CHEESES (n) | R170 5 CHEESES (n) | R195

VEGAN MENU ON REQUEST

*avocado - subject to availability | v vegetarian | 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.
Please notify your server if any of the above dietaries apply to you.

Please note that we are a cashless establishment.