

THE
PLETTENBERG
PLETTENBERG BAY

STARTERS

GARDEN ROUTE SALAD (V) | R125

garden root vegetables, calamata olives, mixed lettuce, cucumber, baby tomatoes, avocado, toasted seeds, parmesan crisps, mustard vinaigrette

PLETTENBERG CAESAR SALAD | R145 | R175

lettuce, anchovies, parmesan, bacon bits, croutons, crispy hen's egg
add grilled chicken | R35
add 3 LM Prawns | R90

TWICE BAKED CHEESE SOUFFLÉ (V) | R120

juniper infused cheese sauce, parmesan

SEASONAL MELON SALAD (V) | R125

rocket, cucumber, feta, red onion, toasted walnuts, white balsamic reduction

SEARED BEEF TATAKI | R160

citrus teriyaki glaze, organic rocket, balsamic roast cherry tomato, edamame beans, pickled green apple, shaved parmesan

SEAFOOD BISQUE | R160

medley of seafood, seafood bisque, coconut milk, coriander, brandy cream

POTATO GNOCCHI (V) | R85

sautéed peppers, olives, cherry tomato, crispy capers, chevin, pomodoro sauce

CURED SALMON POKE BOWL | R155

cucumber, cabbage, edamame beans, radish, grapefruit, jasmine rice, sesame, sweet ginger dressing

FROM THE SEA

BATTERED HAND CAUGHT HAKE | R180

homemade tartar sauce, mushy peas, your choice of one side dish

LOCAL LINE FISH | R245

olive and herb crushed new potato, crispy calamari tentacles, roast cherry tomato, salmoriglio sauce

FISHERMAN'S SEAFOOD PLATTER | R545

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

THAI SEAFOOD CURRY | R275

local fish & shellfish, lemongrass, coconut, sticky jasmine rice

CRISPY CALAMARI | R135 | R185

avocado and tomato salsa, red pepper pesto, lemon mayonnaise

SEARED NORWEGIAN SALMON | R325

wok fried rice noodles, asian slaw, spring onion, sesame, ponzu dressing, lime

FROM THE LAND

CLASSIC PLETTENBURGER | R185

200g pasture raised beef patty, battered onion rings, triple cooked chips
add bacon | R20
add cheese | R20

add avocado (Subject to availability) | SQ

CAPE MALAY CHICKEN CURRY | R250

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

KLEIN KAROO LAMB RACK | R335

herb crust, parmesan and chickpea puree, roast baby beets, red wine jus

250G GRILLED BEEF SIRLOIN | R 245 OR

200G FREE-RANGE BEEF FILLET | R265

sauce bearnaise, triple cooked chips

FUNGHI E PISELLA (V) | R175

handmade linguini pasta, creamy mushroom and garden pea, shaved parmesan, thyme
add bacon | R20
add grilled chicken | R35

SIDES

mixed garden vegetables R55 | triple cooked fries R55 | beer battered onion rings R55
cheesy cauliflower gratin R55 | cajun sweet potato wedges R55 | savoury jasmine rice R55

DESSERTS

DECADENT DARK CHOCOLATE FONDANT | R120

fresh seasonal berries, blue berry compote, white chocolate and blueberry gelato

LEMON PANNA COTTA | R120

almond & poppy seed crumble, lemon curd, fresh raspberries

BURNT ORANGE SOUFFLÉ | R125

marmalade, vanilla crumble, dark chocolate sorbet

STRAWBERRY & WHITE CHOCOLATE

MILLE-FEUILLE | R125

strawberry gel, white chocolate mousse, meringue drops, shortbread, lavender gelato

CHOCOLATE - HAZELNUT GATEAU OPERA | R135

brandysnap, marula anglaise, minted gelato

VANILLA CRÉME BRÛLÉE | R120

crèmeux, candied baby beets, streusel, strawberries, sweet beetroot sorbet

TRIO OF HANDMADE SORBET | R95

TRIO OF HANDMADE ICE-CREAM | R95

CHEESE SELECTION

served with homemade preserves, lavash

3 CHEESES | R130

4 CHEESES | R155

5 CHEESES | R180

VEGAN MENU ON REQUEST