



# AMELIA'S

at The Plettenberg

## STARTERS

### Bouillabaisse Seafood Soup | R175

sauce rouille, gruyère, local seafood, ciabatta toast

### Steamed Black Mussels | R155

ginger, lemongrass, coconut cream, sesame croutons

### Stir Fried Calamari | R165

wok fried vegetables, homemade sweet chili jam, rocket oil

### Salmon Fish Cakes | R175

sauce gribiche, soft poached egg yolk, asparagus & lemon salad

### Plettenberg Caesar Salad | R165

lettuce, anchovies, parmesan, bacon bits, croutons, crispy hen's egg

+ *grilled chicken* | R65 +3 *LM prawns* | R85

### Ancient Grain Salad | R160

baby beetroot, feta, celery, green apple, tomato, avocado\*, toasted walnuts, mint, mixed seeds, honey & tamarind dressing

+ *grilled chicken* | R65 +3 *LM prawns* | R85

### Dalewood Huguenot Cheese

#### Soufflé (V) | R145

juniper infused cheese sauce, parmesan

### Homemade Potato Gnocchi (V) | R155

spiced butternut purée, feta crumble, toasted pumpkin seeds, buttered peas, blistered cherry tomatoes

## MAINS

### Seafood Platter (Per Person) | R595

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

### Battered Hand Caught Hake | R195

homemade tartar sauce, mushy peas, triple cooked chips

### Thai Spiced Seafood Curry | R285

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

### Grilled Catch Of The Bay | R265

warm zucchini salad, pistachio nuts, parmesan, lemon-butter sauce

### Crispy Tempura Prawns | R265

hot vermicelli noodles, jalapeño, peanuts, chili jam, lime

### Pan Seared South Atlantic Ocean Tuna | R325

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

### Fragrant Butter Chicken Curry | R255

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

### 200G Free-range Beef Fillet | R275

sauce béarnaise, triple cooked chips

### Classic Plettenburger | R195

200g pasture raised beef patty, battered onion rings, triple cooked chips

+ *bacon* | R25 + *cheese* | R20 + *avocado\** | SQ

### Funghi E Piselli (v) | R255

handmade linguine pasta, creamy mushroom & garden peas, shaved parmesan, thyme

+ *bacon* | R25 + *grilled chicken* | R65

## Sides | R65

seasonal steamed vegetables | steamed white rice

garden salad with house vinaigrette | triple cooked chips, garlic aioli

## DESSERTS

### Lemon Panna Cotta | R145

salted honey yoghurt, pistachio purée, sponge, greek yoghurt sorbet

### Vanilla Bean Crème Brûlée | R135

strawberry crèmeux, crumble, seasonal berries, rooibos gelato

### Decadent Dark Chocolate Fondant | R155

fresh seasonal berries, blueberry compote, white chocolate gelato

### Apple Tarte Tatin | R145

butterscotch sauce, van der hum ice cream, toasted almonds

### Passion Fruit Soufflé | R155

toasted coconut sorbet, blond chocolate crumble

### Trio Of Handmade Ice Creams or Sorbets | R135

## LOCAL CHEESE SELECTION

served with homemade preserves, lavash

3 Cheeses | R155    4 Cheeses | R165    5 Cheeses | R195

*\*avocado - subject to availability | v vegetarian*

### VEGAN MENU ON REQUEST

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