



AMELIA'S

at The Plettenberg

STARTERS

BOUILLABAISSE SEAFOOD SOUP | R175

sauce rouille, gruyère, local seafood,
ciabatta toast

STEAMED BLACK MUSSELS | R165

fragrant turmeric coconut velouté, ginger,
chili, lime, cilantro

CRISPY SALT & PEPPER SQUID | R165

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

SALMON FISH CAKES | R175

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

SOUTH ATLANTIC TUNA or NORWEGIAN SALMON POKE BOWL or MARINATED BABY BEETROOT (v) | R175

avocado*, edamame, red cabbage, cucumber,
mango, radish, bean sprouts, sticky rice,
ponzu dressing

PLETTENBERG CAESAR SALAD | R165

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

+grilled chicken | R65 +3 LM prawns | R85

SUMMER MELON AND PARMA HAM SALAD | R185

organic mixed lettuce, baby tomatoes, burrata, red onion,
toasted walnuts, mixed seeds, sesame croutons, vanilla
and white balsamic dressing

CHILLED PRAWN AND MANGO ATCHAR SALAD | R175

mixed grains, salad leaves, coriander, sour cream,
mango, avocado*

DALEWOOD HUGUENOT CHEESE SOUFFLÉ (v) | R155

juniper infused cheese sauce, parmesan

FREE RANGE BEEF TARTARE | R165

soy cured hen's egg, umami tomato sauce,
crispy capers, homemade pickles, radish, lavash

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

pea & leek risotto, zucchini,
capers, chimichurri, lemon-butter sauce

CRISPY TEMPURA PRAWNS | R265

sauteed rapini, mango, spring onion,
jalapeño jam, coriander, 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

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

CLASSIC PLETTENBURGER | R195

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

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

SUNDRIED TOMATO TAGLIATELLE PASTA (v) | R255

tenderstem broccoli, feta crumble, slow roasted
cherry tomato, olives, creamy sundried tomato sauce

+bacon | R25 +3 LM prawns | R85 +grilled chicken | R65

SIDES | R65

seasonal steamed vegetables | steamed white rice

mixed garden salad | triple cooked chips, garlic aioli

DESSERTS

ZESTY LEMON TART | R155

toasted marshmallow, lime gel, vanilla crumble,
raspberries, raspberry sorbet

VANILLA BEAN CRÈME BRÛLÉE | R145

minted lemon gel, shortbread, blueberry sorbet

DECADENT DARK CHOCOLATE FONDANT | R155

strawberry, white chocolate gelato,
milk chocolate crumble

HONEY AND YOGHURT BAVAROIS | R145

saffron & cardamon syrup, pistachio nut brittle,
honey gel

FROZEN ESPRESSO PARFAIT | R135

candied walnuts, dark chocolate crumble, brandy snap tuile

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.