

# THE PLETTENBERG

PLETTENBERG BAY

## STARTERS

### BOUILLABAISSÉ 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) | R225

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.