

À LA CARTE

Served: 12 pm – 6: 45 pm

Sandwiches

Choice of white or brown bread - Served with chips and a side green salad

Free Range Chicken Club – bacon, tomato, fried egg – R 100

The Californian – smoked salmon trout, avocado, spring onion, crispy nori, cream cheese, pickled ginger – R 115

Starters

Plettenberg Caesar Salad - lettuce, white anchovies, parmesan, bacon, croutons,

crispy hen's egg - R 125

add grilled chicken - R 30

Soup of the Day - served with parmesan churros - R 85

Twice Baked Cheese Soufflé - grappa cheese sauce, parmesan - R 125

Thai Panko Fish Cakes - spicy apple and pickled ginger coleslaw, smashed avocado,

coconut lime dressing and fresh coriander - R 125

Patagonian Calamari - crispy smoked calamari heads, grilled corn and avocado salad, corn custard,

yuzu pearls, petit greens - R 115

Mushroom Duxcel - forest mushrooms, mushroom soil, mushroom croquette

parmesan custard and petit greens – R 105

Mango Kimchi - cashew nut paste, toasted cashew nuts, cous cous pearls, fresh herbs honey citrus dressing – R 95

Side Dishes

Garden vegetables - R 45

Parmesan truffle potato fries, umami ketchup, garlic aioli - R 45

Sweet potato fries - R 45

Green salad, toasted seed vinaigrette - R 50

Savoury fried rice - R 35

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Served: 12pm – 6:45 pm

Main Course

Pumpkin Gnocchi - pumpkin fritter, hummus, chickpea coconut and dukkah spice (V) – R 145

Parmesan Churros - heirloom vegetable, broccoli, pickled tomato, aubergine barragoeli and truffle – R 155

Wontons - miso pear, crispy spinach and tofu wonton, soba noodle, ponzu pok choi, sesame (V) – R 165

Beer Battered Hake - homemade potato fries, mushy peas, pickled ginger tartar sauce - R 165

Grilled Sole - Swiss chard, lemon butter sauce, accompanied with a side dish - R 210

Seafood Platter - grilled prawns, crispy calamari heads, grilled line fish, mussels,

savoury fried rice, selection of sauces - R 255 || R 495

Butter Chicken Curry - sticky jasmine rice, mango salsa, coconut cream, coriander,

toasted cashew nuts - R 210

Aged Beef fillet - 200g fillet, wild mushroom sauce, slow cooked pickling onions,

roasted vine tomatoes, truffle potato purée - R 255

Brioche Beef Burger - 200g beef patty, Emmental cheese, bacon, and smashed avocado,

potato fries or sweet potato fries - R 185

Choice of Relish - jalapeno and pineapple / smoked onion and peppadew

Desserts

Selection of Homemade Sorbet – R 85

Vanilla Bean Panna Cotta - rhubarb textures, variety of toasted seeds – R 95

Port Poached Pear - baked camembert, blue berry, honey, walnuts and lavash – R 110

Dark Chocolate Garden - dark chocolate gelato, dark chocolate flourless cake,

chocolate bark, chocolate soil, dark chocolate mousse, black berry – R 125

Cheese Board

Camembert, Goats' cheese, Emmental & Blue Rock - R 110 || R 220

served with home-made preserves and lavash

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