

**Open from 12:00
Thursday-Monday**



GAAIT JIE

RESTAURANT

Starters

Oysters R25 each

Fresh Saldanha Bay Oysters (When available)

West Coast Mussels R98

Apple Cider, cream, pickled fennel, parsley

Calamari R98

Patagonian squid, Asian slaw, spring onion, chilli, pickled ginger, sesame seeds, garlic emulsion

Beef Taco R90

Slow braised beef shin, chiffonade lettuce, marsala mayo, riata, corn dust

Caprese Salad R80

Fresh tomato, buffalo mozzarella. Basil pesto, roasted cherry tomatoes, balsamic glaze, crostini

Fish Cakes R90

Baby leaves, cucumber, plum tomatoes, peppers, toasted seeds & nuts, citrus dressing, herb mayo

Pork Spring Roll R88

Slow roasted pulled pork, julienne carrot, red onion, cabbage, homemade sweet chilli mayo

Side Orders Available

Salad, mixed seasonal vegetables, fries, potato wedges or a bread roll.

All starters can be ordered as a double portion for a Main Course

Please refrain from swapping ingredients on a dish. Dishes are designed with specific ingredients to construct a well-balanced recipe and end product, regarding flavors and textures.

Please note, all dishes, especially proteins on a dish is pre-portioned and cannot be changed on order.

Kitchen Times: Lunch 12:00-14:00 (last orders 14:30) Dinner : 18:00-20:00 (last orders 20:30)

All prices & availability are subject to change without prior notice due.

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Mains

Beer Batter Hake R180

Potato wedges, homemade tartare sauce and seasonal salad

Cold smoked Salmon Salad R160

Mixed salad leaves, crème fraiche, cucumber, red onion, avo, cherry tomatoes, lemon vinaigrette

Seared Tuna R240

Sesame crusted tuna, peas, wasabi mash, sauteed greens, radish, salty soya reduction

Monk Fish R210

Baked in citrus & dhania cream sauce, garlic roasted new potatoes, Pak choi, baby carrots, sugar snaps, gremolata

Cauliflower Slice R150

Roasted cauliflower, garam masala, cashew & tomato hummus, edamame, baby spinach, panko & tandoori crumbed soutslaai, blood orange olive oil, toasted seed & nut sprinkle

Masala Prawns R250

On saffron infused roasted red onion & peppers basmati rice, served with riata & a lemon wedge

Chicken Linguine R170

Marinated chicken breast, slow roasted tomato sauce, olives, baby plum tomatoes, deep fried basil leaves, wild rocket & shaved parmesan

Grilled Sirloin R250

Potato rosti, carrot & cumin puree, tender stem broccoli & green beans, honey & thyme roasted beetroot, creamy mushroom sauce

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Desserts

Almond & Pear Torte R75

Pouched pear cubes, gluhwein reduction, Greek yoghurt, toasted almonds & vanilla ice cream

Baked Cheesecake R75

Pecan praline, guava gel, Chantilly cream

Coconut Panna Cotta R75

Raspberry coulis, pineapple granita, seasoned fruit, ginger cookie crumb, crispy wafer

Vanilla Ice Cream R50

Served with homemade chocolate sauce and sprinkled with almond flakes

Chocolate Fondant R80

Baked Valrhona chocolate fondant, macerated strawberries & mint, shortbread, homemade berry ice cream (Allow waiting time 15min)

Artisanal Cheese Platter R99

Forrest Hill Camembert, Boerenkaas Jong Belegen, Indezi Kwaito Chevre, biscuits, pear & date chutney (Selection subject to change)

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Dairy, garlic, shellfish, seeds & nuts are used in our kitchen – please do inform your waitron of dietary requirements

Our staff strives to make your visit to Gaaitsjie a memorable experience. As is customary, they depend on gratuities from patrons as part of their income. **Gratuity is not included in menu prices**

Please rate their service by tipping as follows:

Good Service – 10%

Great Service – 15%

Epic Service – 20%

Legendary Service – 25%

For tables of eight or more a discretionary service charge of 12% will be added to the bill.

We appreciate your feedback.

Where we fall short, please bring this to the attention of the manager on duty immediately.

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