

Open from 12:00
Thursday-Monday



GAAITJIE

RESTAURANT

Starters

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

Oysters Fresh Saldanha Bay Oysters (When available)	R27 each
West Coast Mussels Apple Cider, cream, pickled fennel, parsley	R105
Calamari Patagonian squid, Asian slaw, spring onion, chilli, pickled ginger, sesame seeds, garlic emulsion	R105
Beef Taco Slow braised beef shin, chiffonade lettuce, marsala mayo, riata, corn dust	R98
Goats cheese salad Goats cheese, roasted butternut, baby beets, seeds and nuts finished with a citrus dressing	R90
Fish Cakes Baby leaves, cucumber, plum tomatoes, peppers, toasted seeds & nuts, citrus dressing, herb mayo	R93
Pork Spring Roll Slow roasted pulled pork, julienne carrot, red onion, cabbage, homemade sweet chilli mayo	R95
Angel Fish Bobotie Spring Roll Smoked Angel fish with traditional Bobotie spices in a crispy spring roll with our sweet chili sauce	R90
Tuna Ceviche Tuna on toasted bruschetta, lettuce, wasabi mayo, boiled egg, fresh coriander & hint of smoked paprika	R98
Smoked Snoek Salad Honey & thyme roasted peaches, sweet potato purée, red onion, cucumber, sweet potato crisps	R90

Side Orders Available at additional cost

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

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

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.

All portions on dishes, especially proteins, are 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.

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

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Mains

Fish of the day – When available	SQ
Creamy lemon butter, garlic and herb sauce with broccoli, baby carrots, baby potatoes & herb oil	
Beer Batter Hake	R194
Potato wedges, homemade tartare sauce and seasonal salad	
Cold smoked Salmon Salad	R169
Mixed salad leaves, crème fraiche, cucumber, red onion, avo, cherry tomatoes, lemon vinaigrette	
Seared Tuna	R265
Sesame crusted tuna, fried sushi rice, peas, sauteed greens, radish, soya reduction, chilli & lime gel, Nori dust	
Monk Fish	R220
Baked in citrus & dhanian cream sauce, garlic roasted new potatoes, baby carrots, sugar snaps, gremolata	
Cauliflower Slice	R165
Roasted cauliflower, garam masala, cashew & tomato hummus, edamame, baby spinach, panko & tandoori crumbed soutslaai, blood orange olive oil, toasted seed & nut sprinkle	
Masala Prawns	R280
On saffron infused basmati rice mixed with smoked paprika roasted red onion & peppers, served with riata & a lemon wedge	
Grilled Chicken Breast	R185
Roasted tomato sauce, baby spinach, calamata olives, mashed potatoes, pine nuts	
Grilled Sirloin	R280
Potato rosti, carrot & cumin puree, tender stem broccoli & green beans, honey & thyme roasted beetroot, creamy mushroom sauce	
Wild Mushroom Pasta	R180
Mixed wild mushrooms in a cream sauce, goats cheese crumble, wild rocket emulsion, Grana Padano	

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Desserts

Almond & Pear Torte	R79
Poached pear cubes, gluhwein reduction, Greek yoghurt, toasted almonds & vanilla ice cream	
Baked Cheesecake	R79
Pecan praline, guava gel, Chantilly cream	
Coconut Panna Cotta	R82
Raspberry coulis, pineapple granita, seasonal fruit, ginger cookie crumb, crispy wafer	
Vanilla Ice Cream	R55
Served with homemade chocolate sauce and sprinkled with almond flakes	
Chocolate Fondant (Allow waiting time of 15min)	R89
Baked Valrhona chocolate fondant, macerated strawberries & mint, shortbread, homemade berry ice cream NOT AVAILABLE DURING LOADSHEDDING TIMES	
Artisanal Cheese Platter	R118
Forrest Hill Camembert, young Boerenkaas, Indezi Kwaito Chevre, biscuits, pear & date chutney (Selection subject to change)	

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Our staff strives to make your visit to Gaaitjie 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 follow:

Good Service – 10%

Great Service – 15%

Epic Service – 20%

Legendary Service – 25%

We appreciate your feedback.

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

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