

OPEN
THURSDAY–MONDAY



SEATING
12:00–14:00 & 17:30–20:00

STARTERS *ALL STARTERS CAN BE ORDERED AS A DOUBLE PORTION FOR A MAIN COURSE*

Oysters - When available	R29.50ea
Fresh Saldanha Bay Oysters	
West Coast Mussels - When available	R110
Apple cider, dash of white wine, cream, pickled fennel, onion, garlic, parsley	
Calamari	R115
Patagonian squid, Asian slaw, spring onion, chilli, pickled ginger, sesame seeds, garlic mayo	
Beef Taco	R100
Slow braised beef, soft shell tortilla, chiffonade lettuce, marsala mayo, raita, dried corn dust	
Goats cheese salad	R98
Goats cheese, roasted butternut, baby beets, seeds and nuts finished with a citrus dressing	
Fish Cakes	R100
Baby leaves, cucumber, tomatoes, peppers, toasted seeds & nuts, citrus dressing, herb mayo	
Pork Spring Roll	R98
Slow roasted pulled pork, julienne carrot, red onion, cabbage, homemade sweet chilli sauce	
Angel Fish Bobotie Spring Roll	R98
Smoked Angel fish with traditional Bobotie spices, homemade sweet chilli sauce	
Tuna Ceviche	R115
On toasted baguette slices, wasabi mayo, boiled egg, fresh coriander & hint of smoked paprika	
Smoked Snoek Salad	R98
Honey roasted peaches, orange sweet potato purée, red onion, cucumber, sweet potato crisps	

SIDE ORDERS AVAILABLE AT ADDITIONAL COST

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

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

PLEASE REFRAIN FROM SWOPPING INGREDIENTS ON A DISH.

Dishes are designed with specific ingredients & cooking methods to construct a well-balanced recipe & end product, regarding flavors and textures.

All portions on dishes, especially proteins, are pre-portioned and cannot be swapped or changed for alternative items or sizes.

ALL PRICES & AVAILABILITY ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

Kitchen Times: Lunch 12:00–14:00 (last orders 14:30) Dinner: 17:30–20:00 (last orders 20:30)

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

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MAINS *ALL STARTERS CAN BE ORDERED AS A DOUBLE PORTION FOR A MAIN COURSE*

- Fish of the day – When available** **SQ**
Grilled fish fillet, creamy lemon, butter & garlic sauce with sauteed broccoli, carrots & baby potatoes finished off with herb oil & lime salt
- Beer Batter Hake** **R200**
Deep fried beer battered hake fillets, potato wedges, homemade tartare sauce and seasonal salad
- Cold smoked Salmon Salad** **R190**
Rolled Salmon ribbons, mixed salad leaves, crème fraiche, cucumber, red onion, avocado, cherry tomatoes, lemon vinaigrette & coral tuile garnish
- Seared Tuna** **R305**
Sesame crusted tuna loin, fried sushi rice balls, peas, sauteed greens, radish, chilli, ginger & garlic infused soya reduction, lime gel and dried Nori dust sprinkle
- Monk Fish** **R278**
Served in a citrus, dhania chutney sweet chilly yoghurt based sauce, garlic roasted new potatoes, baby carrots, sugar snaps, gremolata
- Cauliflower Slice** **R180**
Roasted cauliflower, garam masala, cashew & tomato hummus, edamame, baby spinach, panko & tandoori crumbed soutslaai (indigenous plant), blood orange olive oil, toasted seed & nut sprinkle
- Masala Prawns** **R305**
Grilled prawns covered in as spicy masala sauce on saffron infused basmati rice mixed with smoked paprika roasted red onions & peppers, served with fresh raita to use if the spice is too hot
- Grilled Chicken Breast** **R195**
Slow roasted tomato sauce, calamata olives, baby spinach served on mashed potatoes and Sprinkle of pine nuts
- Grilled Sirloin** **R295**
Chalmer beef, potato rosti, carrot & cumin puree, tender stem broccoli, crispy green beans, honey & thyme roasted beetroot, creamy mushroom sauce
- Creamy Mushroom Pasta** **R190**
Mixed mushrooms, cream, bits of chilly, roasted goats cheese crumble topped with wild rocket emulsion & Grana Padano shavings

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DESSERTS

Almond & Pear Torte	R85
Almond flour, Gluhwein Poached pear cubes, Greek yoghurt, toasted almonds & vanilla ice cream	
Baked Cheesecake	R85
Cookie crumble base, pecan praline sprinkle, guava gel, Chantilly cream	
Coconut Panna Cotta	R90
Coconut cream, berry coulis, pineapple granita, ginger cookie crumb, crispy wafer	
Vanilla Ice Cream	R65
Served with homemade chocolate sauce and roasted almond flakes on the side	
Chocolate Fondant (ALLOW WAITING TIME OF 15–20 MIN)	R100
Baked chocolate fondant, macerated strawberries & mint, shortbread, homemade berry ice cream NOT AVAILABLE DURING LOADSHEDDING TIMES	
Artisanal Cheese Platter	R130
Camembert, young Boeren kaas, garden herb Chevre, biscuits, pear & date chutney, olives & grapes (Selection subject to change)	

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GRATUITY / TIP IS NOT INCLUDED ON YOUR BILL

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.

Please rate their service by tipping as follow:

Good Service – 12%

Great Service – 15%

Epic Service – 20%

Legendary Service – 25%

**PLEASE REVIEW US
ON TRIPADVISOR**



We appreciate your feedback or comments while you are here.

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

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