

T H E



PLETT

MEET ME AT THE PALMS, WHERE THE
OCEAN MEETS THE SKY, IN
PLETTENBERG BAY BENEATH THE
SUN'S WARM SIGH

SPECIALS

STELLA ARTOIS

X2 500ML DRAUGHTS FOR R70

STELLA ARTOIS 330ML

BUY 5 GET 1 ON US

CORONA

BUY 5 GET 1 ON US

APEROL TREE 380

FOUR APEROL SPRITZ ON A TREE

GOLDEN HOUR

WEDNESDAY 4PM - 6PM

R20 OFF ALL SIGNATURE
COCKTAILS

SUNDAY FUNDAY

10AM - 2PM

BUY ONE GET ONE FREE MIMOSAS

HOT BEVERAGES

- Espresso 30
- Americano 30
- Flat white 35
- Cortado 35
- Cappuccino 38
- Classic lattè 40
- Honey almond lattè 42
- Toasted marshmellow lattè 42
- Salted caramel lattè 42
- Nutella mocha 45
- Dirty chai 45
- Nutella hot choc 35
- Rooibos/Ceylon tea
- Chamomile/Green tea 25
- Babyccino 20

OUR COFFEE PARTNER

NAKED

BUBBLY BEVERAGES

BOSCHENDAL 85

A glass of Brut or Rosè MCC

BOSCHENDAL MIMOSA 75

Boschendal Brut MCC, orange juice, & Triple sec.

ELDERFLOWER BELLINI 95

Boschendal Brut MCC & St germain liquer.

CHAMBORDMOSA 95

Boschendal Rosè MCC & Chambord liquer

NEGRONI SBAGLIATO 120

Campari, Rosso Vermouth & Boschendal Brut MCC.

BREAKFAST

NAKED FRENCH TOAST (V) 90

Coffee infused French toast topped with banana, nut biscuit crumble, yoghurt parfait & passion fruit coulis

ADD: Bacon 30

THE PALMS BREAKFAST FULL 115 | HALF 75

Choice of eggs, oven roasted cherry tomato, pork sausage, bacon and pan seared mushroom, sided with choices of toast

POTATO & PARMESAN OMELETTE (V) 80

Potato infused omelette set with pan seared asparagus, topped with grated parmesan

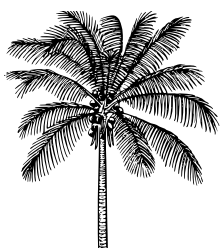
PUMPKIN HOT CAKES (V) 90

Grilled seasonal fruit topped, layered pumpkin infused hot cakes (pan cakes), drizzled with a star anise maple syrup, and toasted pumpkin seeds

ADD: Bacon 30

BACON AND CORN FRITTERS 110

Smoked bacon and char-grilled corn fritter layered with crushed avocado puree topped with a soft poached egg and spiced corn and tomato salsa



BREAKFAST

ZUCCHINI FRITTER STACK (V) 90

Spiced zucchini fritters, yoghurt dill cream topped with toasted walnuts & a soft poached egg

TOASTED MUESLI (V) 80

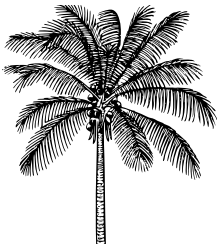
Home-made gluten free Muesli, yoghurt, honey and seasonal berries

PAN COOKED BREAKY 110

Skillet cooked pork sausage, whole brown mushroom, three fried eggs, topped with a tomato chutney, red onion and fresh rocket leaves and sided with crushed avocado on sour dough toast

SMOKED TROUT & CREAM CHEESE TOAST 150

River smoked trout, whipped cream cheese & chives with capers on healthy seed loaf with a soft poached egg



CROISSANTS

LEMON MERINGUE CROISSANT 55

Lemon curd filled croissant with a crispy brûléed meringue topping

CHOCOLATE PISTACHIO CROISSANT 65

Pistachio creme filling topped with a dark chocolate drizzle and toasted pistachio crumble

CINNAMON PUMPKIN CROISSANT 55

Festive spicy pumpkin filling coated in a cinnamon sugar

APPLE COBBLER CROISSANT 55

With a cream cheese chocolate drizzle and cobbler crumble

CHOCOLATE ALMOND CROISSANT 65

topped with a dark chocolate drizzle and toasted almonds

PLAIN CROISSANT 35

Sometimes less or more

TAPAS

RISOTTO BALLS (V) 80

Crumbed Mushroom risotto balls served with a spicy tomato chutney

CRISPY FRIED CALAMARI HEADS 115

accompanied with a harissa mayo dip

CRUMBED DUNKED CHICKEN WINGS 110

Crumbed chicken wings glazed with a sweet soya miso dressing served with a sour cream dip

LA PALMA NACHOS (V) 95

Crispy tortilla chips, melted cheese, sour cream, diced ripe tomatoes with avo and a sprinkle of fresh coriander

ADD: Pulled BBQ Chicken 110

CHEESE BOARD FULL 490 | HALF 260

Camembert, brie, blue served with variety of fresh breads, and fresh preserves
Parma ham shaving and melon

GOAT CHEESE DIPPER BOARD (V) 250

Goat cheese board with figs, apricot preserve micro herbs, ciabatta

STARTERS

THE BURRATA BOMB (V) 120

Garlic rubbed sour dough, grilled and topped with avocado and pea puree, burrata cheese, marinated cherry tomatoes, and beetroot cream mousseline (serves two)

SOFT SHELL CRAB 330

Whole crispy soft shell crab, asian slaw, sweet chilli cream topping

CRISPY PORK BELLY 110

Slow roasted crispy pork belly, texture of carrot puree, baby grilled carrots, honey anise jus

CAPRESE SALAD (V) 90

Freshly sliced buffalo mozzarella layered with tomato, basil and an aged balsamic glaze

CROQUETTE CHICKEN CAESAR 100

Chicken croquettes, spinach pesto puree, Caesar mousse, baby lettuce

GARLIC PRAWNS 110

Butter seared garlic prawns, apple quinoa salad, and butternut puree

ZUCCHINI FRITTERS (V) 75

Spiced zucchini fritters, yoghurt dill cream, toasted walnuts

MAINS

CHIMICHURRI FILLET 225

Pan grilled fillet, stone oven roasted garlic baby potato, chimichurri dressing and side seasonal vegetables
ADD: Three grilled prawns 75

TUSCAN CHICKEN 165

Harissa feta filled chicken supreme, char grilled broccolini, roasted garlic mushroom and a red wine jus served on sweet potato mash

THE HAUS BURGER 175

Homemade 200G beef burger with bacon, avo & tomato chilli chutney on a dusted bun served with skinny fries
ADD: A second 200G Patty 50
ADD: Truffle Parmesan fries 55

CRISPY SEARED SALMON SQ

Pan seared salmon, seasonal vegetable medley, crusted potato dauphinoise, coriander vanilla sauce

THE TRUFFLE T-BONE 380

450G T-Bone pan seared & stone oven finished served with truffle parmesan fries

ROASTED BUTTERNUT RAVIOLLI (V) 170

In a creamy garlic, parmesan and basil sauce

**SLOW COOKED SHORT RIB
230**

Slow braised short rib, pumpkin maple paprika puree, orange herb crumb seasonal veg

**HONEY ROASTED DUCK
BREAST 210**

Honey paprika roasted duck breast, cauliflower puree, fondant potatoes, orange infused rooibos jus

COGNAC RIBS 220

450G pork ribs basted with our Hennessy cognac glaze served with skinny fries

CHICKPEA CURRY (V) 160

Homemade chickpea and butternut curry served with a fresh corriander and tomato sambals on quinoa

SALADS

**CHICKEN CAESAR SALAD
120**

Traditional Caesar salad, butter lettuce, panko crumbed chicken, herbed croutons, anchovies, parmesan shavings and Caesar dressing

**BUTTERNUT BLISS SALAD
130**

Oven roasted butternut wedges, Danish feta, mixed baby leaves, toasted pine nuts, sliced avocado, honey mustard dressing
ADD: Chicken 30

DESSERT

**SILKY LEMON MERINGUE
WITH BURNT MARSHMALLOW
85**

**TRADITIONAL SOUTH AFRICAN
MILK TART
70**

**GINGER CARAMEL AND
MACADAMIA TART WITH WHITE
CHOCOLATE
90**

**MANGO COCONUT CREAM CAKE
WITH LEMON GLAZE
70**

**VANILLA ICE CREAM WITH A
BARONE CHOCOLATE SAUCE
50**

**CHOCOLATE AND ORANGE
MOUSSE DOME
85**

SCAN HERE

SHARE THE MAGIC, JOIN THE CLUB HAUS

