



DAAI PLEKKIE IN DIE WESKUS

"W EES Ku..."

Our Story

Welcome to Plekkie - Your West Coast Home - Away from Home.

The heart of the West Coast lies in its people. Salt-of-the-earth, good-hearted souls who know that great food and good company go hand in hand. At Plekkie, we strive to reflect that spirit in every dish we serve.

Ons spyskaart bestaan uit 'n kombinasie van geure geïnspireer deur ons plaaslike natuurskoon, die oorfloed wat die see ons bied en die ryk oeste van die Sandveld. Ons maak gebruik van vars, plaaslike produkte en ondersteun so die tradisies van ons streek wat jou sielvolle kos met 'n tikkie nostalgie bied.

We love taking the classics and giving them a fresh twist - re-imagined for today, but never losing the heart and flavour of what makes them special.

Hierdie is ook meer as net 'n eet-Plekkie, dis 'n kuier en tuisvoel-Plekkie. Ons hoop elke gas wat arriveer as 'n besoeker, vertrek as 'n vriend en kom terug as familie. Sit terug, ontspan en geniet die Weskus.

"W EES Ku..." en welkom by Plekkie.

TO START AND LIGHTER MEALS

Potato Skins with sour cream and chives dressing **80**

Loaded Skins - cheese sauce, bacon and jalapeños **110**

A proper **Greek Salad** **90**

♦ Add **Pickled Calamari** **80**

Prawn Pops with lemon and tomato aioli **120**

Vetkoek, tomato jam and bokkom butter **50**

Focaccia with garlic and herb **75**

♦ Add some soft **Feta Cheese** **35**

Plekkie Salad - avocado, red onions, pickled cucumber, pecan nuts, butter lettuce, soft feta and croutons **115**

♦ Add butter roasted

Chicken Breast **75**

Calamari Tubes and Tentacles, deep fried with garlic yoghurt and pickled cucumber **95**

Sweet and sour curry marinated **Venison Sossaties** served with pickled onions **110**

Smoked roasted **Pork Belly** served with crispy potato cubes and sweet mustard sauce **110**

Snoek Fish Cakes with homemade roasted spicy tomato sauce **90**

FROM THE SEA MAIN MEALS

Fresh **Hake** served with tartar sauce **145**

- ♦ Grilled or fried
- ♦ Triple cooked chips, greek salad or fragrant rice

Calamari Tubes and Tentacles 180

- ♦ Fried or grilled
- ♦ Served with lemon cream or garlic lemon butter or chili garlic and onion crunch cream
- ♦ With savoury rice or triple cooked chips

Fresh **West Coast Mussels 180**
White wine, garlic, herb and cream sauce, served with homemade toasted bread

Line Fish of the Day 220

- ♦ Please ask your server
- Served with tomato and onion salad, chopped rocket, fynbos and olive oil vinaigrette and steamed potatoes

Prawn Pasta 225

Chilli, garlic, parsley, prawn bisque and lemon

FROM THE FIRE AND FOR THE MEAT-LOVERS

Venison Smash Burger 145

2 x 100g patties, caramelised onions, tomato jam, smoked cheese and pickled cucumber with barbeque aioli, served with triple cooked chips

Fire-Grilled Meat, served with creamed spinach, sweet pumpkin and beef fat fried potatoes (Old-school goodness.)

- ♦ **Sirloin 300g 210**
- ♦ **Pichana Rump 300g 245**
- ♦ **Choose your Sauce:**
Garlic and thyme cream, truffle mushroom, chimichurri butter, bone marrow jus

Chicken Schnitzel 175

Panko crumbed, served with cheese or mushroom sauce, garlic green beans and triple cooked chips

Malay Chicken Curry, basmati rice, served with onion, cucumber and tomato sambal **185**

Slow-braised red wine **Beef Brisket** pulled and served with penne pasta **200**

♦♦♦

Specialty Board - see our black board

FROM THE WOOD-FIRED PIZZA OVEN

Margherita 135

Mozzarella, tomato and basil

The City 180

Bacon, avo and feta 180

Piggy Party 220

Ham, salami, chorizo, 3 onions,
garlic, mozzarella, jalapeños

BBQ Chicken 160

Peppadew, red onions, mozzarella,
barbeque chicken

Kokerboom 220

Bokkom cheese, kelp monster cheese,
crème fraîche, bokkom dust,
caramelised and spring onions,
hannepoot jam (No tomato base.)

MORE FROM THE WOOD-FIRE OVEN

Slow-roasted Shoulder of Lamb

with potato, onion and green
bean stew and white pepper
sauce **245**

Venison Pie with caramelised
rooibos onions, braising gravy **185**

DESSERT

Baked Cheesecake with
hannepoot syrup **85**

Brandy Pudding with brandy
custard **85**

**Cookies, Cream and Caramel
Vanilla Ice Cream**, caramel sauce
and brownie blocks **85**

Sago Pudding with apricot jam,
toasted meringue and vanilla
custard **85**

Visit our **Ola Freezer** for our
selection of ice cream

KIDS MENU

Penne Pasta with homemade tomato
sauce **70**

Crumbed **Chicken Burger** with chutney
ranch dressing served with triple cooked
chips **80**

Beef Burger, cheese and triple cooked
chips **90**

Battered **Hake** and triple cooked chips
90

Ham and cheese **Pizza 90**

Winter Sunday Times

Kitchen closes at 15:30

Last orders by 15:00 and restaurant
closes at 16:30