



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.

Our menu is a celebration of local flavours, inspired by the abundance of the sea and the rich harvests of the Sandveld. We source fresh, local ingredients and honour the traditions of our region, bringing you honest, soulful food with a touch of nostalgia.

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.

At Plekkie, we don't just want you to eat—we want you to feel at home. We hope every guest arrives as a visitor and leaves as a friend. So sit back, relax, and enjoy the taste of the West Coast.

“WESKUS” and 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**

Smoked paprika dusted **Calamari Tubes and Tentacles**, deep fried with garlic yoghurt and pickled cucumbers **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 simple steamed potatoes

Prawn Pasta **225**

Chillies, garlic, parsley, prawn bisque and lemon

FROM THE FIRE AND FOOD FOR THE MEAT EATERS

Venison Smash Burger **145**

2 x 100g patties, caramelized 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 bread 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 for special offerings

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
(No tomato base) Crème fresh,
bokkom dust, grape jam,
caramelized onions, bokkom
cheese, kelp monster cheese,
spring onions

MORE FROM THE WOOD-FIRE OVENS

Slow roasted **Shoulder of Lamb**
with potato, onion and green
bean stew and finished with
white pepper sauce **245**

Venison Pies with caramelized
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** and enquire
in-store for any specialities
that may be available

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 in at 15:00 and
restaurant closes at 16:30