



Mobys



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Mobys

Google

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Founded by owners Henk & Di Visser in 1992. From the humble beginnings of a tearoom on Central beach, Moby's has become an international icon with views of the Indian ocean, Tsitsikamma mountain range & the famous Beacon Isle Hotel. Moby's has experienced many challenges during the good & bad times.

We have endured fires, floods, both from the ocean & drainage. We've been water less, powerless, gasless, deckles, covidless, stairless & legless more importantly, Moby's has many good memories of fun, laughter, success, joyfulness & most of all an experience lasting forever. Enjoy!

## The Flag Concept PIONEERED AT MOBY'S

### Description:

300 x 300 Coloured cloth on 16mm dowel

### Purpose:

Colour coded to allocate your waitron | To claim table | To attract attention

### Operating

### instruction:

- On arrival on deck you must be issued a flag, once table has been selected, place flag in holder
- Flag may be removed under the following conditions;
  - To attract attention (service/greeting a mate)
  - When moving to another table (Improved view)
- Misuse of flags will be frowned upon, **DON'T**;
  - Give to children to play with
  - Use flag as spear or dart
  - Check the level of drinks



### WHEN YOU SEE THIS ICON - PLEASE TAKE NOTE

Please be aware due to loadshedding and our electricity generating capability. Certain items are compromised namely chips and deep-fried items. We thank you for your understanding in this matter.

### The Fine print:

- Service charge not included.
- Tables of 6 or more, 10% service fee will be added.
- Separate bills by prior arrangement only.
- Corkage fee of R50 per bottle is applicable.

- Prices subject to change without notice.
- ½ portions charged at 75% of listed price.
- Smoking permitted in designated areas only
- Wheel chair entrance ramp available
- Right of admission reserved



# OYSTERS

cracked open, served with lemon, black pepper, with a dash of tabasco pepper sauce.

## Cultured Saldanha

6 190 12 350

saldanha bay with it's plankton rich waters brought in from the cold benguela current, making it a prime growing ground for the renowned pacific oyster

## Tsitsikamma Wild

6 210 12 385

plucked live from our coast

## Tequila Oysters

120

2 oysters serve with a shot of tequila

# STARTERS



## Calamari Batons

115

local favourite, deep fried or grilled. accompanied with tartare sauce

## Prawn & Avo Tian

165

a fresh light cocktail of summer flavours

## Escargot

125

creamy butter & garlic served with ciabatta for dipping

## Vegetarian Platter

135

Seasonal vegetables, Mushroom and Peppers stir fry. Served with a choice of Salad or Chips

# SOUP

## Homemade Creation

75

made with fresh ingredients. ask waitron as to what's cooking?

## Mussel Chowder

130

black mussels steamed in white wine & finished with a creamy garlic & herb sauce

# SALADS

crisp greens with tomato, onion, carrots, red cabbage, cucumber, peppers & croutons. all served with a green goddess herb dressing

## V Garden

85

crisp greens, tomato, onion, carrots, red cabbage, cucumber, peppers & croutons

## Prawn & Avocado

180

tangy combination of delicate shelled prawns & avocado

## The "Feta & Olive"

125

classic danish feta, giant olives, & croutons

## Grilled Chicken & Bacon

135

grilled cajun spiced chicken breast, crispy bacon with greens & croutons

## V Blue Cheese & Pear (v)

135

sweet pear & silky tangy blue cheese

## Extra avocado anyone?

40

**PLEASE NOTE: No deviations can be accommodated. Features a thin bubbly crust, finished with a drizzle of olive oil & a sprinkle of sea salt.**

<b>Focaccia</b>	65
fresh herbs, garlic on a crispy crust	
<b>Roquefort Focaccia</b>	125
creamy blues cheese, marmalade, garlic, bacon	
<b>Margherita</b>	95
san marzano tomato sauce, mozzarella	
<b>Banana Rama</b>	130
bacon, banana	
<b>Regina</b>	145
bacon, mushroom	
<b>Coronation Chicken</b>	165
chicken, mushrooms, garlic, cream	
<b>Tripple B</b>	145
bacon, blue cheese, roasted butternut	
<b>Magic Carpet</b>	145
curried chicken strips topped with banana, coriander	
<b>Parma Chicken</b>	165
chicken, tomato passata, mozzarella, parmigiana, basil	
<b>The Old Salty</b>	155
capers, anchovies, olives, parmesan	
<b>Formosa</b>	165
chorizo, feta, caramelized onions, rocket	
<b>Chicken Mayo</b>	175
chicken, peppadew, feta, mayo	
<b>Popeye</b>	135
spinach, olives, caramelized onions, feta	
<b>Zucca</b>	135
butternut, feta, balsamic, garlic, rocket	
<b>3 Cheese</b>	165
mozzarella, blue cheese, feta, a splash of honey	
<b>The Norwegian</b>	175
smoked salmon, avo, rocket, a yoghurt dressing	
<b>The Big Blue</b>	175
pear, blue cheese, chorizo, rocket	
<b>La Cucina</b>	175
mussels (x2), chorizo, tomato, chilli, basil	
<b>Mexicana</b>	185
ground beef, chillies, caramelized onion, garlic, peppers	
<b>The Sirloin</b>	210
chargrilled sirloin, caramelized onions, roasted tomatoes, rocket, balsamic reduction	
<b>Keurboom</b>	215
calamari, capers, anchovies, olives	
<b>Rokafella</b>	210
chargrilled sirloin, blue cheese, caramelized onions	
<b>Puttanesca</b>	220
mince, chorizo, bacon, basil	
<b>The Boertjie</b>	195
biltong, feta, peppadews, caramelized onion, olives	
<b>Neptune</b>	265
mussels, calamari, prawns, line fish	
<b>Gluten free base</b>	+30
<b>Extra Avo</b>	+40

## SEAFOOD

served with a choice ; chips, rice, side salad, baked potato or seasonal vegetables

<b>Line Fish</b> (subject to availability)	<b>S.Q</b>
wait for the perfect day. fresh caught line fish	
 <b>Beer Battered Hake</b>	<b>155</b>
fresh hake served light & crispy with tartare sauce	
<b>Grilled Hake</b>	<b>155</b>
lightly floured & grilled for the carb conscious	
<b>Kingklip (genypterus Capensis)</b>	<b>280</b>
a firm white flesh and has a slightly sweet and meaty taste	
<b>Butterfish (odax Pullus) Grilled With Lemon Butter</b>	<b>175</b>
has a delicate, buttery flavour	
<b>Butterfish (odax Pullus) Cajun Style With Salsa</b>	<b>220</b>
has a delicate, buttery flavour	
<b>Gurnard (aspitrigla Cuculus)</b>	<b>140</b>
succulent and moist texture with mild earthy taste	
<b>Whole White Stumpnose</b>	<b>230</b>
whole fish baked in the pizza oven, has a mild, sweet shellfish-like flavour, and a slightly flaky texture	
 <b>Calamari (375g)</b>	<b>170</b>
deep fried or grilled served with tartare sauce	
<b>Grilled Prawns</b>	<b>6x 185 12x 345</b>
lemon butter or peri peri on the side	
<b>Seafood Espetada</b>	<b>215</b>
prawns, linefish & calamari, coated in garlic butter	

## SEAFOOD PLATTERS

served on rice with a choice of lemon butter, garlic butter or peri peri sauce.

<b>Beachcomber</b>	<b>255</b>
hake fillet & tender calamari strips	
<b>Plettenberg</b>	<b>280</b>
hake fillet, calamari & creamy mussels	
<b>Mini Platter</b>	<b>245</b>
tender calamari ,3 succulent prawns with creamy mussels	
<b>Robberg</b>	<b>445</b>
hake fillet, tender calamari, 6 prawns & creamy mussels	
<b>Fish Trap</b>	<b>295</b>
3 perfect prawns with hake & creamy mussels	
<b>Captains Favourite</b>	<b>280</b>
6 medium prawns, & calamari	



*During Loadshedding Calamari & Hake will be grilled NOT fried*

## FROM THE GRILL

served with a choice ; chips, rice, side salad, baked potato or seasonal vegetables

<b>Sirloin Steak 250g</b>	<b>165</b>
prime a grade beef grilled how you like it, finished with Café de Pari butter	
- <b>Madagascar Pepper Steak</b>	<b>205</b>
- <b>Cheese &amp; Mushroom Steak</b>	<b>205</b>
- <b>Roquefort Steak</b>	<b>205</b>
<b>Portuguese Steak Espetada</b>	<b>245</b>
400g cubed sirloin cured with olive oil, bay leaf & garlic char grilled with coarse salt.	
 <b>Steak &amp; Calamari</b>	<b>245</b>
250g grilled & basted sirloin, topped with calamari	
<b>Steak &amp; Prawns</b>	<b>255</b>
250g grilled & basted sirloin with 3 medium prawns	
<b>Karoo Ostrich Fillet</b>	<b>180</b>
on chinese style stir fry seasonal vegetables. complemented with a berry coulis	
<b>Mozambican Style Half Chicken</b>	<b>155</b>
grilled, with a choice of peri peri or lemon & herb,served on a bed of pineapple salsa	
 <b>Crumbed Chicken Schnitzel</b>	<b>145</b>
two tender breasts of chicken, lightly crumbed & deep fried. served with a choice of cheese or mushroom sauce	
<b>Eisbein</b>	<b>225</b>
pork shank served with mash and gravy & veg	

## SAUCES

<b>Creamy Cheese</b>	<b>40</b>
cheddar & mozzarella	
<b>Fresh Mushroom</b>	<b>40</b>
a creamy rich sauce	
<b>Blue Cheese &amp; Pear</b>	<b>40</b>
Roquefort complimented by pear segments	
<b>Madagascar Pepper &amp; Marrow</b>	<b>40</b>
ground black peppercorns, white pepper and roasted marrow bones	
<b>Peri Peri</b>	<b>35</b>
tomato and onion base with a chilli kick	

## SIDES

 <b>Chips</b>	<b>40</b>
<b>Stir-fried Seasonal Vegetables</b>	<b>45</b>

## BURGERS

<b>200g Chargrilled Beef Burger</b>	<b>135</b>
our house 200g burgers are made on site using "A" grade beef topside	
<b>Cheese, Pepper OR Mushroom Burger</b>	<b>175</b>
<b>Blue Cheese Burger</b>	<b>175</b>
<b>Cajun Grilled Chicken Burger</b>	<b>135</b>
2 chicken breast chargrilled to perfection, complimented with greens, salsa and mayonnaise	

# CURRY

## Curry & Casseroles

All Curry served with rice, sambals, our house chilli chutney & a papadom,  
CHOICE OF: Mild Malay Style Curry or Hot Durban Curry

Prawn Curry.....	245
Chicken Curry.....	145
Vegetable Curry.....	125

# PASTA

Linguine used on all dishes.

## Alfredo 175

Creamy linguine with chicken, mushrooms, bacon & cream

## Bolognese 155

Ground beef, tomato-based sauce with a hint of red wine, oregano & parsley

## Cajun Prawn Pasta 245

Shelled prawns coated in a paprika & cayenne pepper cream sauce

# DESSERT

## Milk Tart 55

Traditional Cape Dutch tart with a silky, cinnamon custard filling in a crunchy pie crust

## Malva Pudding 50

A sweet pudding of South African origin. Served with Cream and Custard

## Ice Cream Cake 65

layered of flavour served with chocolate sauce

## Chocolate Brownie 65

Chocolate and Pecan Nut bake served with cream

## Lemon Meringue Cheesecake 95

our classic baked cheesecake with a meringue topping

# KIDS



for the little ones (children under 10 only) /  
Tomato sauce on the side

75

## Choose any of the following;

- Fish Bites & chips
- Calamari strips & chips
- Crumbed Chicken strips & chips
- Margherita Pizza
- Spaghetti Bolognaises







# Winelist

We do wine by the glass 250ml

## Sauvignon Blanc

	750ml	250ml
Backsberg Hillside	225	75
Franschhoek Cellars	195	65
Boschendal 1685	270	90
Springfield Life From Stone	330	110
Peacock	150	50
Beach House	150	50
Durbanville Hills	195	65

## Chardonnay

Waterside	150	50
Backsberg (wooded)	225	75

## Chenin Blanc

Bellingham Pear Tree	150	50
Waterkloof Peacock Chenin	180	60
Boschendal	195	65

## White Blends

Boschendal Boschen Blanc	165	65
Bosch le Bouquet	195	65

## Rosé

Boschendal Blanc De Noir	165	55
Doringbay Pinot Noir Rose	225	75
False Bay	150	50

## Merlot

	750ml	250ml
Franschhoek Cellars	210	70

## Cabernet Sauvignon

Brampton Cabernet Sauvignon	225	75
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## Pinotage

Fatman Pinotage	225	75
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## Shiraz

Franshoek	225	75
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## Red Blends

Mc Gregor Cab Merlot	180	60
Vineyard Friends (Merlot/Malbec)	195	75

## Sparkling

	750ml
JC LE Doman	200

## MCC

	750ml
Boschendal Brut Rose MCC	480
Pongracz	450

# DRINKS

## Soft Drinks

Schweppes Soda, Indian tonic, Ginger Ale, Dry Lemon .....	22
Coke no sugar, Sprite, Sprite Zero, Fanta orange, Cream Soda, Coke .....	27
Appletizer, Red Grapetizer .....	35
Rock Shandy .....	45
Fruit Juice orange, Tropical blend .....	30
Tomato cocktail .....	30
Red Bull .....	40
Still / Sparkling 500ml .....	20
Still / Sparkling 1liter .....	30
Ice Tea .....	30
Cordials (Lime / Passion Fruit / Cola Tonic - doubles) .....	15
Bitters .....	20

## Beers

Black Label, Castle, Hansa .....	28
Amstel, Castle Lite, Windhoek Lager, Heineken, Castle Malt .....	32
Windhoek Draught, Stella Artois, Corona .....	37
Guinness .....	50
Corona Bucket (x6) .....	180

## Ciders

Brutal fruit, Flying Fish Lemon, Hunters Dry, Hunters Gold .....	35
Savanna Dry, Savanna Lite, Savanna Free .....	40

## Non Alcoholic Beer

Heineken 00 .....	35
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## Saggy Stone Craft Beer 500ml

3% Summer Ale, Dark Horse Lager, Desert Lager, Blind Mole Pilsner .....	60
Rocky River Pale Ale, Mobys Lager .....	60
Citra Nova IPA (Winner best IPA in Africa), Sabro Brut IPA .....	60
Silver Back Stout .....	60

## Craft On Tap 500ml

Bear Jam Session IPA .....	60
Rocky River Pale Ale .....	60
Desert Lager .....	55
California Steam .....	60

## On Tap 500ml

Castle Lite .....	50
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## Beer Tasting

Four Flavours .....	60
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# BEER





**Whiskey**

Bells, J&B .....	30
Johnnie Walker Black, Jameson .....	40
Jack Daniels .....	35
Southern Comfort .....	25

**Brandy**

Buffelsfontein .....	20
Richeleiu .....	28
Klipdrift / KWV 5 Yo .....	25
KWV 10 Yo .....	35

**Pouring Brands**

Vat 69 Whisky, Red Square Vodka, Belgravia Gin, .....	20
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**Gin**

Bombay Sapphire .....	35
Gordons Gin .....	25

**Vodka**

Red Square .....	20
Smirnoff .....	25

**Tequila**

Olmecca Gold .....	30
El Jimador .....	35

**Rum**

Captain Morgan / Red heart rum .....	25
Deadmans Finger Coconut, Caribbean Twist White Rum, Spiced Gold .....	20

**Liquor**

Amarula, Buttlers (caracoa blue, peppermint, strawberry, trip sec) .....	25
Frangelico , Kahlua .....	30
Contreau .....	35

**Port & Sherry (Served Doubles)**

Allesverloren Port, Old brown Sherry (100ml) .....	40
Monis (Full cream, medium cream, pale dry) .....	30

# From the Bean

Americano / Cortada / Espresso .....	35
Tea .....	25
Cappuccino / Flat White .....	40
Moby's Café Latte .....	40
Dom Pedro (Vat69) .....	85
 Coffee Plungers <b>S</b> 35 <b>L</b> 65	

Decaf .....	30
Rooibos .....	25
Decaf Cappuccino .....	35
Double Espresso .....	35
Hot Chocolate .....	48
Irish Coffee (Vat 69) .....	85

# Cocktail Menu

## Original Iced Cocktails

### Strawberry Daquiri

Strawberries, Lime Juice & Rum

75

### Pina Colada

A Blend of Cream Coconut & Pineapple Juice, splashed with Jamaican style Rum

75

### Margarita

Tequila, Triple Sec & Freshly squeezed Lime Juice

75

## Tall Cooling Favourites

### Moby's Ice Tea

Tequila, Red Square Vodka, Caribbean Twist White Rum, Triple Sec & Coke

80

### Tequila Sunrise

Tequila, Orange Juice & Grenadine

75

### Blue Lagoon

Vodka, Blue Curacao & Sprite

70

### Sex on the Beach

Vodka, Triple Sec & Orange Juice

70

### Bloody Mary

Vodka, Tomato juice served with Worcestershire sauce, Salt, Pepper & Tabasco

70

### Mojito

White Rum, Sugar, Lime Juice, Soda Water & Mint

70

## Energy Boosters

### Watermelon Gin Bull

Gin & Watermelon Red Bull

65

### Rum Bull

White Rum with Apricot & Strawberry Red Bull

65

## Coffee Heaven

### Martini Espresso

Vodka, Kahlua & Espresso shaken

60

## Shooters

### Mint Master

Peppermint & Jägermeister

35

### Liquid Cocaine

Tequila, Trip Sec & Blue Curacao

35

### 4x4

Amarula, Espresso Liqueur & Tequila

35

## Virgin Cocktails

### Virgin Mary

Tomato Juice Worcester sauce, Tobasco, ground pepper

45

### No sex on the beach

Orange juice and grenadine syrup

40

### Mimosa

Orange juice and ginger ale

55

### Shirley Temple

Grenadine, lime juice, ginger ale

55





# Moby's

## SPECIALS



### LOADSHEDDING: PLEASE TAKE NOTE

Please be aware due to loadshedding and our electricity generating capability. Chips will be substituted with a choice of Salad, Rice, Baked Potato or Mashed Potato

MON	• Seafood Espetada	185
	• Portuguese Steak Espetada	199
TUE	• Pizza & Pasta Night See menu for full pizza & pasta list	30% less
WED	• Curry Night	
	Chicken Curry .....	110
	Prawn Curry .....	199
	Vegetable Curry .....	99
THU	• Calamari & Chips 375g Grilled or deep-fried.	135
FRI	• Hake & Chips 300g Grilled or deep-fried.	130
SAT	• Sirloin steak, Egg & Chips + Add a Sauce R25	139
SUN	• Seafood Platter for One 3 Prawns, calamari, mussels and 300g hake. Served with rice & tartar sauce	215
	• Seafood Platter for Two 6 prawns, calamari, mussels, 300g hake, line fish. Served with rice & tartar sauce	385
	• 15x Large Prawns seved with rice and garlic or lemon butter sauce	325

## Terms and Conditions apply

All specials subject to availability | Moby's reserves right to alter specials

Right of admission reserved | All alternate Discounts / vouchers not redeemable on specials