



RESTAURANT
M O S S E L B A Y

MENU



RESTAURANT

M O S S E L B A Y

IS PART OF THE  BRAND

OF INTERNATIONAL GOLFING STAR, THE 2010 OPEN CHAMPION

LOUIS OOSTHUIZEN

*In 2002, Louis played his lowest round of golf
at Mossel Bay Golf Club - a 57 gross (15 under par).
You can see his score card in our lounge area.*

And so the **57** brand was born.

This now includes the **LOUIS57** Junior Golf Academy, The **LOUIS57** Charitable Foundation, **Matko57** Golf Course Design, **LOUIS57** Wines, **57 Beer**, **LOUIS57** Travel, **Major Golf** and **ROUTE57** Restaurant.

Chef and owner of the **ROUTE57** Restaurant - Mossel Bay, Anzelle and her team invite you to sit back and enjoy their South African dishes served with South African hospitality.

Thank you

FOR DINING AT **ROUTE57** RESTAURANT

If anything is not to your liking, please communicate this to us as we would really like you to enjoy your dining experience with us. If you did enjoy our food and service,

PLEASE RECOMMEND  RESTAURANT TO YOUR FRIENDS
BY LIKING OUR FACEBOOK PAGE AND ALSO POST A REVIEW ON TRIPADVISOR.



Anzelle

MY STORY

Life's got a funny way of taking us places we never would have imagined. I always dreamt of becoming a doctor and wouldn't have known that having a golf enthusiast as a dad would change my life completely.

When it came to golf, I always thought, "What's the big deal?" and "Why would anyone want to play a sport where you walk after a small ball for kilometers and struggle with techniques to get that ball in a tiny hole?" I couldn't justify wasting 4 hours of my day only to get frustrated. Yet, at the age of 15, I was still curious why golfers loved this seemingly difficult and frustrating sport, so one day I decided to caddie for my dad.

The game seemed fairly easy. I didn't understand why they were struggling so much so I took a club and gave it a good swing. Dad was really impressed. A week after that, he was waiting at home to surprise me with a huge smile and a set of clubs. He just said, "You, my love, should give this sport a chance."

There and then my life took a turn. I started practicing and soon developed a huge passion for the sport. I was also fortunate enough to play at provincial level after only a year of playing. I was hooked and wanted to play golf professionally.

To avoid jeopardising my education, I started homeschooling to accommodate tournaments and the travelling involved. I also spent a lot of time at Mossel Bay Golf Club, either practicing or just hanging around.

Food is my passion, people are my passion, golf is my passion and family is my passion.

So, the combination of the four, through Route 57 Restaurant, is an absolute dream come true!

One day, in 2003, Ilze Nel, the owner of Fairways Restaurant at Mossel Bay Golf Club, approached me and asked if I want to be a waiter in my spare time. I thought it was a great idea and an easy way to earn pocket money so Ilze trained me and I started working for her.

I took a liking to the restaurant industry straight away and was soon promoted to floor manager. We

handled a lot of catering and functions and very soon I was assisting in the kitchen – not caring if I had to clean floors or help with the prepping of dishes. I just wanted to be a part of as much as possible and that's when I found my passion for food.

Together we built Fairways Restaurant and turned it into a well-known restaurant, recognised not only in Mossel Bay, but also throughout South Africa's golfing industry.

I loved my work and really worked hard to be successful. At the age of 19, Ilze rewarded me by giving me shares in the business. My passion for food just kept on growing and soon golf became just a hobby. I tried to learn as many skills and techniques as possible and also went to Ireland where I studied under Chef Eamon. Later I studied at the Francois Ferreira Academy and became a qualified chef. A few years later we got the opportunity to also manage the restaurant at Pinnacle Point. I took the full responsibility of setting up, developing and managing the restaurant at Pinnacle Point for two years.

Next, on the 19th of October, 2012, we opened Route 57 Restaurant as part of the Louis 57 Oosthuizen brand. The goal and vision for our new venture was to share our passion, appreciation and love for the game of golf, the industry, our beautiful country and the privilege we were given to prepare and present heart-warming dishes to all our special guests who visit as strangers and leave as part of our Route 57 family.

For 12 years, I had the great privilege of sharing the best years, learning from the best, building a successful career, having lots of fun, working hard and achieving great things with my true friend, Ilze, until she retired from the restaurant business in January 2016.

Since then I've taken full responsibility as chef and owner of Route 57 Restaurant, sharing and building my career with my precious family and staff I couldn't be more proud of.

I am extremely proud of Route 57 Restaurant and want to thank you for dining at my restaurant. Please let me know if I can do anything to make your visit more enjoyable and memorable.

I look forward to welcoming you back soon.

Anzelle Zeelie - Chef & Owner

FROM
Chef Anzelle



"My family is very important to me and they assist me in the kitchen so that we can cook delicious South African dishes for our guests. My mother Alta and sister Anestie are very valuable team members in my kitchen. Together as a team we get to live out our passion for food."



"This is the rest of my kitchen team. They excell under the pressure of a busy night and I am thankful to have such a great team working with me."



"Our waiters are there to serve you. Michelle is also our front-of-house manager. Teamed with Bronwin, Cindy and the rest."

"I TRUST YOU WILL HAVE A GREAT EXPERIENCE AT **ROUTE 57.**"
"THIS IS NOT JUST A JOB, BUT A PASSION."

Starters

MUSSELS - 60

Mussels, smothered in our Chef's Signature White Wine & Garlic Sauce.

SPRINGBOK CARPACCIO PARCELS - 95

Springbok carpaccio with rocket, pepper salsa, strawberries & parmesan shavings, dressed with a balsamic vinaigrette.

PRAWN TAILS - 60

Crispy crumbed prawn tails, complemented with a mango, pineapple & avo salsa.

PERI-PERI CHICKEN LIVERS - 75

Pan-fried chicken livers, smothered in a crispy bacon & mushroom peri-peri sauce, with ciabatta.

CURRY FISH - 65

Traditional home-made pickled fish, smothered in our special curry sauce.

SESAME CRUSTED CAMEMBERT - 60

Sesame crusted Camembert served with a salsa salad & sweet-chilli

SOUP - 50

Baked Vine Tomato & Sweet Basil Soup
OR Creamy Butternut & Orange Soup
OR Marrow Bone Vegetable Soup

DID YOU KNOW?

Louis was born and raised in Albertinia, where he started his golfing career on the sand & oil greens of the Albertinia Golf Club.

OUR
Signature Dishes
& TRADITIONAL SOUTH AFRICAN FAVOURITES

TRIO OF VENISON - 185

Kudu, Ostrich and Springbok medallions, grilled to taste, each paired with a special topping.
Served with herbed potato circles & vegetables.

Kudu Complemented with feta & avo

Ostrich Complemented with a tomato salsa sauce

Springbok Complemented with a blue cheese sauce & green fig topping

MARROW BONE FILLET STEAK - 195

Fillet steak pan-fried in a brandied peppercorn sauce, topped with an oven-baked marrow bone.
Served with mashed potatoes & vegetables.

PORK BELLY - 165

Crispy pork belly with a home-made sweet mustard sauce and a brandied pear.
Served with herbed potato circles & vegetables.

LAMB SHANK - 170

Oven-baked lamb shank, slow-cooked, complemented with mint & apricots.
Served with parsley infused mashed potatoes & vegetables.

STEAK | 200 G - 130 | 300 G - 160

Rump or sirloin, depending on availability, flame grilled to taste.

(Please ask your waiter)

Served with battered onion rings, herbed potato circles & vegetables.



OUR
Signature Dishes
& TRADITIONAL SOUTH AFRICAN FAVOURITES

CHICKEN STACK - 130

Flame grilled chicken breasts, layered with caramelised peaches, mushrooms & baby marrow, dressed with a creamed spinach & feta sauce, finished with parmesan shavings.

CAPE MALAY LAMB CURRY - 160

Traditional Cape Malay curry served with samp or basmati rice, sambals & a crispy poppadom.

SCHNITZEL - 110

Crumbed pork OR chicken schnitzel complemented with a (mushroom & mascarpone/green peppercorn/tangy cheese/pepperdew & feta/garlic) sauce.
Served with chips or vegetables.

TANDOORI CHICKEN CURRY - 140

Mild Tandoori Chicken & vegetable curry.
Served with basmati rice & a poppadum.

OSTRICH BOBOTI - 125

Traditional ground ostrich curry delicacy, oven-baked with a yoghurt & egg topping.
Served with yellow rice, sambals & vegetables.

HAWAIIAN PORK STIR-FRY - 115

Pork fillet strips pan-fried with pineapple, julienne vegetables & peppers dressed with a sweet & sour sauce.
Served with herbed couscous.

DID YOU KNOW?

Louis won his first Major Open Championship Victory in 2010.

From the Ocean

GRILLED FISH - 150

Grilled Fish of the Day, dressed with a lemon-infused cream sauce.
Served with savoury rice cakes & vegetables.

SEAFOOD POTJIE - 195

Herbed savoury basmati rice with grilled calamari, grilled fish & mussels,
topped with prawns.
Served with a creamy white wine & garlic sauce OR a red curry sauce.

HAKE - 120

Deep-fried or oven-baked hake served with lemon-infused sauce & hand cut chips.

Speciality Platters

OCEAN FEAST - 280

Fried calamari, tartare sauce & lemon
Grilled linefish, complemented with a lemon-infused cream sauce
Mussels smothered in our chef's creamy white wine & garlic sauce
Butterflied prawns pan-fried in a herbed lemon & garlic butter
Served with rice or chips



Salads

GREEK SALAD - 65

Green salad with baby tomatoes, cucumber, red onion, feta & olives

BASIL PESTO CHICKEN SALAD - 85

Tossed salad topped with grilled basil pesto chicken breast strips & peppadews

BACON & AVO SALAD - 85

Tossed salad topped with bacon bites & avo, served with a honey & mustard dressing

ADD ONE OF THE FOLLOWING OPTIONS TO YOUR MEAL

Fried calamari	30
Mussels in a creamy white wine & garlic sauce	35
Battered onion rings	20
Sauce	22
- Creamy Mushroom & Marscapone / Peppadew & Feta / Tangy Cheese / Green Peppercorn / Garlic	
Creamy blue cheese sauce & green fig topping	25
Trio of salads	20
Replace starch with trio of salads	10
Oven-baked marrow bones	15

DID YOU KNOW?

Louis is known for having one of the most accurately smooth golf swings.

Desserts

GRANADILLA CHEESECAKE - 50

Home-made cheesecake layered with biscuits & topped with granadilla pulp

SAGO PUDDING - 50

A traditional, baked South African delicacy, complemented with brandied apricots & custard

BAKED CHOCOLATE - 50

Creamy Baked Chocolate, complemented with a decadent layer of dark chocolate cake, topped with a dark chocolate layer.

Chilled & served with vanilla ice cream

CRÈME BRÛLÉE - 50

Louis's favourite.

CINNAMON DUMPLINGS - 60

Soft dumplings in a cinnamon syrup, chilled & served with vanilla ice cream & custard

CHEESE PLATTER *(for two)* - 150

Various cheeses, served with green figs, fruit, biscuits & Port

IRISH COFFEE - 42

Single Jameson Whiskey or Kahlúa

GOURMET DON PEDRO - 42

Single Kahlúa / Jameson Whiskey / Amarula / Frangelico / Peppermint Liqueur