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ORIGINS
 RESTAURANT

STARTERS

South Atlantic tuna tartare,
 sesame, pickled kholrabi
R90

Winelands pulled pork lettuce wraps,
 chipotle honey, Origins'
 ranch dressing
R85

Bouillabaisse seafood soup,
 sauce rouille, gruyere, local
 seafood, croutons
R90

Spiced fish cakes,
 chili jam, avocado,
 macerated tomatoes
R80

Homemade potato gnocchi,
 charred broccoli, wild mushrooms,
 pine nuts, mushroom cream
R75

Miso glazed slow cooked pork belly,
 pineapple salsa, sesame, crackling,
 honey soy dressing
R80

Seared beef carpaccio,
 cheese croquettes, piccalilli
 vegetables, whole grain mustard
R90

SALADS

Origin's salad, pear, Overberg gruberg
 cheese, walnut, celery, bacon bits, croutons,
 wholegrain mustard vinaigrette
R80 / R125

Caesar salad, crispy fried white bait,
 parmesan crisps, bacon bits,
 classic dressing
R90 / R140

Baby gem salad, cauliflower tempura,
 smoked pepper pesto, sherry dressing
R85 / R130

MAIN COURSES

Farm reared Outeniqua ostrich burger,
 exotic mushrooms, red onion marmalade,
 goats cheese, triple cooked chips,
 umami ketchup
R145

Craft beer battered hake,
 triple cooked chips, caper aioli,
 pickled onions
R135

Elgin free range chicken breast,
 white onion puree, asparagus,
 buttered peas, pearl onions
R155

Tempura prawns,
 vermicelli noodle salad, peanuts,
 chef's sweet chili sauce
R250

Grilled sirloin steak,
 chimichurri butter, parmesan
 & tomato rocket salad
R205

Walker Bay fish curry,
 local fish & shellfish, Thai spices,
 coconut, pickled carrots, savoury rice
R230

Pepper crusted springbok loin,
 pear & port puree, autumn cabbage,
 shallot tarte tatin, red wine jus
R215

Grilled line caught fish,
 Malay spiced butter, lentil dhal,
 cucumber raita, tomato & cailiflower
 sambals, prawn daltjie
R175

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ORIGINS
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SIDE DISHES

Triple cooked chips,
 parmesan & beach sage
R40

Steamed basmati rice
R35

Small Garden Salad
R40

Whole roasted exotic mushrooms,
 miso cream
R55

Steamed vegetables,
 fennel butter
R40

DESSERTS

Passion fruit & lemon parfait,
 passion jelly, Ma's lemon creams
R75

Baked and frozen soufflé,
 dark chocolate & spiced pumpkin
R80

Upside down Elgin apple tart for two,
 citrus & honey ice-cream, rooibos caramel
 sauce, toasted almonds
(please note the tart takes 20 minutes to prepare)
R120

Espresso panna cotta,
 nougat ice-cream, chardonnay pears,
 white chocolate crèmeux
R70

CHEESE

Healey's
 Cheddar
Somerset West

Belnori
 Chevin
Johannesburg

La Petit France
 Camembert
Howick

Cremazola
 Gorgonzola
Pretoria

2 Cheeses
R90

3 Cheeses
R110

4 Cheeses
R135

PRESERVES OF ORIGINS

Peach & celeriac
 chutney

Beetroot & red onion
 preserve

Pineapple &
 peppadew compote

THESE INDIGENOUS & ENDEMIC INGREDIENTS HAVE COME
 TOGETHER TO CREATE THIS MENU; RESPECTFUL OF
 LOCAL CULTURES & REGIONAL FLAVOURS