


ORIGINS
 RESTAURANT

STARTERS

Spiced Fish Cakes
avocado radish salad,
baby leaves, Thai dressing
R 98

Hot Smoked Lankelkloof
Salmon Trout
truffle hash brown,
confit potato mustard,
granny smith relish,
caper berries
R 115

Ancient Grain Risotto
kale, edamame beans,
broccoli, Grana Padano,
grilled stone fruit
R 98 / R185

Bouillabaisse Seafood Soup
sauce rouille, Gruberg cheese,
local seafood, ciabatta toast
R105

West Coast Mussels
with creamy chardonnay sauce,
masala fries, sofrito, saffron aioli
R 98 / R185

SALADS

Caesar Salad
crispy Hens' egg, parmesan,
bacon bits, white anchovies,
Caesar dressing
R 110 / R165

Origins Salad
pear, avocado, Overberg cheese,
walnut, celery, bacon, croutons,
mustard vinaigrette
R98 / R155

Heirloom Beetroot & Goats Cheese
quinoa noir, kale, elderflower dressing,
candied walnuts, raspberries,
edamame beans
R110 / R165

Compressed Watermelon & Danish Feta
local olive oil, green heirloom tomato,
micro herbs, smoked almonds,
sugar snaps, basil, gazpacho
R105 / R160

FROM THE LAND

Grilled Sirloin Steak
tender stem broccoli, roasted bone
marrow, pancetta pangritata, king
oyster mushroom, sauce soubise
R255

Free Range Chicken Ballotine
crispy buckwheat, petit pois,
dried cranberries, braised leeks,
truffle chestnut jus, pak choi
R215

Wagyu Beef Burger
avocado, caramelized onion,
Emmental cheese, bacon, gherkins,
triple cooked fries, umami ketchup
R185

Creamy Arrabiata Tortiglioni
basil pesto, Grana Padano,
grilled aubergine, green
olives, lardons
R175

Karoo Lamb Burger
Za'atar focaccia, marinated
tomatoes, guacamole,
pickled cucumber, labneh
R195


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FROM THE SEA

Grilled Catch of the Day
artichoke gratin, chive velouté,
baby fennel, salmon roe,
heirloom tomato, pancetta
R205

Tandoori Hake
pineapple butter curry
lentils, cumin mushy
peas, coriander yogurt
chutney
R175

Walker Bay Fish Curry
local fish & shellfish, Thai spices,
coconut, onion & ginger pickle,
sticky fragrant rice
R265

Seafood Paella
grilled calamari, prawns,
saffron, Bomba rice,
hake, chorizo
R305

Craft Beer Battered Hake
triple cooked chips, caper
aioli, pickled onions
R170

Prawn and Clam Linguine
prawn bisque, baby tomatoes,
chives, parsley, guanciale,
garlic flakes
R275

DESSERTS

Madagascar Vanilla &
Mango Crème Brûlée
litchi salad, sorbet,
Don Papa Rum Baba
R90

Cherry Tiramisu
black cherries, dark chocolate,
African coffee
R98

Raspberry & Chocolate
Chip Soufflé
Dulche de Leche ice cream,
almond crescent cookie
R90

Selection of Ice Cream & Sorbet
served with fresh seasonal fruit,
langues de chat biscuit
R90

Selection of local Cheeses
served with fresh grapes,
lavash, compotes
R170

SIDE DISHES

Steamed Fragrant Rice
R50

Steamed Vegetables
R50

Small Garden Salad
R50

Triple Cooked chips
umami ketchup,
parmesan
R50