

PAVILION

AT THE MARINE

STARTERS

CAESAR SALAD | R110 / R165
crispy hen's egg, parmesan, bacon bits,
white anchovies, Caesar dressing

DALEWOOD HUGUENOT SOUFFLE | R115
brandy caramelized apple, cheese fondue

FRENCH ONION SOUP | R135
pickled baby onions, Welsh rarebit on ciabatta

JERUSALEM ARTICHOKE | R145
creamed barley, parmesan, truffle,
aubergine purée

SALT & PEPPER FRIED CRISPY SQUID | R140
homemade tartar sauce, garden side salad

SPICED FISH CAKES | R115
sauce brandade, lump fish roe, dill oil

MAINS

WAGYU BEEF BURGER | R195
caramelized onion, Boerenkaas, bacon, gherkins,
triple cooked chips, garlic aioli

CRAFT BEER BATTERED HAKE | R195
homemade tartar sauce, triple cooked chips

GRILLED CATCH OF THE DAY | R225
tomato velouté, steamed mussels, tender stem broccoli,
semi-dried kalamata olives

BEEF RUMP | R285
textures of celeriac, atchar confit garlic, jus

KUDU LOIN | R285
roasted baby beets, honey parsnip purée,
parsnip crispies

ROAST TOMATO RISOTTO | R185
blistered baby vine tomatoes, Dalewood brie, crispy onions

CONFIT LEG OF FREE-RANGE CHICKEN | R215
potato fondant, brined and grilled globe artichokes, caramelized
onion, juniper purée, tarragon jus gras

CREAMY PUMPKIN TART | R175
whipped Belnori Chevin, mustard, charred onion petals, fermented
chili oil, whole wheat lavash, sweet potato crisps

SIDES

Seasonal
roast vegetables
R48

Triple cooked chips,
garlic aioli
R48

Pomme
purée
R48

Garden salad,
house dressing
R48

DESSERTS

CAPE BRANDY TIPSY TART | R115
affogato, vanilla anglaise, ginger gel

FYNBOS HONEY PANNA COTTA WITH POACHED
VANILLA GUAVA | R115
orange gel, cardamom and orange sorbet,
toasted sesame tuille, honeycomb

APPLE TARTE TATIN | R185
spicy butterscotch sauce, naartjie ice-cream
(Serves two, 20-minute preparation time)

CHOCOLATE FONDANT | R125
Earl Grey poached pear, Bailey's ice-cream,
Romany cream biscuits

SELECTION OF ICE CREAM & SORBETS | R105
with fresh seasonal fruits, Langue de chat biscuit

SOUTH AFRICAN CHEESE BOARD
R195
Mature Cheddar: Montagu
Dalewood Camembert: Stellenbosch
Cremelat Gorgonzola: Johannesburg
Belnori Chevin: Johannesburg

Homemade chutneys, lavash, melba toast

Vegan small plates menu available, please ask your server.