

PAVILION

AT THE MARINE

STARTERS

DALEWOOD HUGUENOT CHEESE SOUFFLÉ (V) | R125

brandy caramelized apple, cheese fondue

CLASSIC CAESAR SALAD | R145

crispy hen's egg, parmesan, bacon bits, anchovies, croutons, caesar dressing

TRIO OF TEMPURA PRAWNS | R165

avocado emulsion, garlic aioli, grapefruit, spring onion, chiffonade spinach, atchar oil

CHILLED GAZPACHO (V) | R145

ciabatta croutons, root vegetable crisps, shoots, herb oil

PLUM TOMATO TARTARE (V) | R125

heirloom tomatoes, basil mousse, potato crackling, balsamic pearls

SUMMER PULSE & BURRATA SALAD (V) | R145

mangetout, sugar snap peas, split pea purée, citrus dressing
add parma ham | R55

PAN ROASTED KUDU LOIN | R165

spring onion butter, cos lettuce, honey-mustard dressing, balsamic, cherry tomatoes, crispy masala chickpeas

SALT & PEPPER FRIED CRISPY SQUID | R135

homemade tartar sauce, boutique mixed salad or triple cooked chips

THE MARINE SIGNATURE FISHCAKES | R125

boutique mixed salad, sweet chilli

BOUILLABAISSE SEAFOOD SOUP | R195

fresh line fish, prawn, aioli, mangetout, spring onion, ciabatta toast

MAINS

SEAFOOD PLATTER | R595 PER PERSON

grilled prawns, crispy fried calamari, pan fried catch of the day, fish cakes, triple cooked chips, boutique mixed salad, steamed rice, fermented chilli sauce, lemon butter sauce, garlic aioli

BACON WRAPPED FREE-RANGE CHICKEN BREAST | R225

charred baby corn, aromatic orange reduction, crispy potato fondant, sage

250G GRILLED BEEF SIRLOIN | R315 OR

200G BEEF FILLET | R335

sauce bearnaise, triple cooked chips

WALKERBAY CATCH OF THE DAY | R265

potato and squash dauphinois, citrus butter, tempura baby spinach, tarragon

HERB CRUSTED RACK OF LAMB | R315

semi-dried tomatoes, broccolini, smoked potato velouté, minted peas

WAGYU BEEF BURGER | R225

onion marmalade, boerenkaas, bacon, gherkins, tomato, lettuce, triple cooked chips, garlic aioli

CRAFT BEER BATTERED HAKE | R225

homemade tartar sauce, triple cooked chips

OVEN ROASTED CAULIFLOWER STEAK (V) | R185

parmesan, sauce romesco, black garlic purée, toasted almonds, rocket

COURGETTE CAPELLINI PASTA (V) | R185

lime, parmesan shavings, grilled zucchini ribbons, angel hair chilli

SIDES | R55

mixed garden vegetables | triple cooked fries | beer battered onion rings
cheesy cauliflower gratin | cajun sweet potato wedges | savoury jasmine rice

SAUCES | R38

fermented chilli sauce | mushroom velouté | lemon butter sauce | red wine jus

DESSERTS

VANILLA CRÈME BRULÉE | R120

raspberry curd, butter cookies, almond-rose ice cream

CHOCOLATE FONDANT | R125

passion-fruit orange sorbet, fresh orange & ginger salad, chocolate sandwich biscuits

APPLE TARTE TATIN | R195

spicy butterscotch sauce, naartjie ice-cream
(serves two, preparation time 20 minutes)

BLACKBERRY CHEESECAKE PARFAIT | R135

lemon biscuit, chef Wesley's honey, honeycomb

PINEAPPLE & COCONUT GATEAU | R120

dates, hazelnuts, pina colada gel, toasted hazelnut praline

CHAI SPICED PANNA COTTA | R120

vanilla poached stone fruit, honey gel

SOUTH AFRICAN CHEESE BOARD | R195

locally sourced cheeses - selection of homemade preserves, lavash

VEGAN MENU ON REQUEST