

PAVILION

AT THE MARINE

STARTERS

DALEWOOD HUGUENOT CHEESE SOUFFLÉ (v) | R135

brandy caramelized apple, cheese fondue

BEEF SHIN RAGOUT RAVIOLI | R155

truffled mushroom velouté, grilled baby carrots and tenderstem broccoli

CRISPY TEMPURA PRAWNS | R175

vegan kimchi, lime-coriander tzatziki, kewpie mayo, sweet chili

CLASSIC CAESAR SALAD | R155

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

THE MARINE SIGNATURE FISHCAKES | R145

sweet chili, avocado & macerated tomato salsa, lemon mayonnaise

BOUILLABAISSE SEAFOOD SOUP | R195

fresh linefish, prawn, aioli, mange tout, spring onion, ciabatta toast

SALT & PEPPER FRIED CRISPY SQUID | R145

homemade tartar sauce, boutique mixed salad or triple cooked chips

WILD MUSHROOM RISOTTO (v) | R165

pickled shimeji mushrooms, grilled king oyster mushroom, truffle oil, charred baby leek

MAINS

SEAFOOD PLATTER | R645 PER PERSON

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

OUTENIQUA SPRINGBOK LOIN | R335

butternut purée, roasted baby carrots, onion marmalade, bruleé onion petals, pommes dauphine

GRILLED 200G BEEF FILLET | R335

sauce béarnaise, triple cooked chips

WALKER BAY CATCH OF THE DAY | R275

crispy capers, pickled cucumber, pomme purée, lemon butter sauce, charred cauliflower rice

WAGYU BEEF BURGER | R235

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

MUTTON MASALA CURRY | R225

jasmine rice, poppadom, tomato and onion salsa

CRAFT BEER BATTERED HAKE | R230

homemade tartar sauce, triple cooked chips

CELERIAC STEAK (v) | R195

curried potato velouté, roasted seasonal baby vegetables, herb crust

SAUCES | R38

mushroom velouté | lemon butter sauce
red wine jus

SIDES | R55

mixed garden vegetables | steamed basmati rice
beer battered onion rings | boutique mixed salad
triple cooked chips | cajun sweet potato wedges

DESSERTS

APPLE TARTE TATIN | R205

rooibos butterscotch sauce, van der hum ice cream, toasted almonds (serves two, preparation time 20 minutes)

WARM CARDAMON SAGO PUDDING | R125

almond, rosewater, naartjie peel ice cream

HAZELNUT ICE CREAM | R145

wafer biscuit, honeycomb, hazelnut meringue, caramel & chocolate sauce, caramelized banana, yuzu pearls

VANILLA CRÈME BRÛLÉE | R135

passion fruit and buchu ice cream, vanilla biscuit, granadilla pâte de fruits, buchu gel

DARK CHOCOLATE FONDANT | R155

espresso ice cream, white chocolate mocha sauce, poached pears, milk chocolate chewy meringue puffs

SOUTH AFRICAN CHEESE BOARD | R195

selection of homemade preserves, lavash

VEGAN MENU ON REQUEST

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, SOYA & DAIRY.
Should you have any allergies please speak to your waiter who will advise on all ingredients used.