

# 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.

Please note that we are a cashless establishment.