

PAVILION

AT THE MARINE

STARTERS

DALEWOOD HUGUENOT CHEESE SOUFFLÉ (v) | R155

brandy caramelized apple, cheese fondue

SMOKED SPRINGBOK CARPACCIO | R165

mushroom purée, crispy capers, assorted root vegetable crisps, parmesan shavings, ponzu reduction

MANGO ATCHAR AND PRAWN SALAD | R175

sour cream, mango, prawn, mixed grains, salad leaves, rocket, coriander

GREEN GODDESS SALAD | R155

green goddess dressing, avocado, toasted sunflower seeds, pea purée, radish crudités, crispy kale

CLASSIC CAESAR SALAD | R165

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

THE MARINE SIGNATURE FISHCAKES | R150

chilli jam, avocado & macerated tomato salsa, lemon mayonnaise

BOUILLABAISSE SEAFOOD SOUP | R165

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

SALT & PEPPER FRIED CRISPY SQUID | R165

homemade tartar sauce, boutique salad or triple cooked chips

MAINS

SEAFOOD PLATTER | R675 PER PERSON

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

GRILLED LAMB RUMP | R305

minted pea purée, butter poached turnips, burnt thyme jus (served medium)

200g BEEF FILLET | R295

sauce béarnaise, triple cooked chips, baby vegetables, brûlée onion

WALKER BAY CATCH OF THE DAY | R265

zucchini spaghetti, salsa verde, lemon butter sauce, baby corn, pickled young carrots

SAUCES | R40

mushroom velouté | lemon butter sauce
truffle aioli

WAGYU BEEF BURGER | R235

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

CRAFT BEER BATTERED HAKE | R195

homemade tartar sauce, triple cooked chips

TEMPURA PRAWNS | R295

cajun velouté, baby marrow, roasted red pepper, steamed rice, tuile de pain

FREE RANGE CHICKEN | R255

pommes purée, sweet corn and basil purée, charred corn salsa, pak choi, jus

SIDES | R55

mixed garden vegetables | steamed basmati rice
boutique side salad | triple cooked chips
(add truffle and parmesan R50)

DESSERTS

APPLE TARTE TATIN | R215

caramel ice cream, coffee butterscotch sauce, toasted walnuts (to share between 2)

VANILLA YOGHURT MOUSSE | R125

mixed berry, white chocolate crumble, lime crème pâtissière

ROASTED PINEAPPLE | R125

rum soaked coconut sponge, cardamon, ginger, pineapple sorbet

CRÈME BRÛLÉE | R145

blueberry frozen yoghurt, nutmeg sable, lemon curd, blueberries

DARK CHOCOLATE FONDANT | R155

vanilla bean ice cream, fresh orange, orange gel, sesame tuile

ETON MESS | R155

hazelnut ice cream, wafer, honeycomb, chocolate, caramel, caramelized banana, hazelnut meringue

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.