

# PAVILION

AT THE MARINE

## STARTERS

DALEWOOD HUGUENOT  
CHEESE SOUFFLE (v) | R155  
cheese fondue, chives, parmesan

GLOBE ARTICHOKE RISOTTO | R155  
tempura artichoke, parmesan, micro herbs

TEMPURA PRAWNS | R175  
cauliflower purée, confit potato, soya reduction, kale

THE MARINE FISHCAKES | R155  
tomato velouté, egg yolk taffy, lumpfish roe, kewpie mayonnaise

CLASSIC CAESAR SALAD | R170  
crispy hen's egg, parmesan, bacon bits, anchovies,  
croutons, caesar dressing  
*+grilled chicken | R35 +3 prawns | R95*

BOUILLABAISSE SEAFOOD SOUP | R175  
fresh linefish, prawn, aioli, mange tout, spring onion, ciabatta toast

PATAGONIA SQUID SALAD | R175  
sweet chilli, yellow pepper, tomato, chimichurri,  
kalamata olive, mixed garden leaves

## MAINS

SEAFOOD PLATTER | R695 PER PERSON  
grilled prawns, calamari, pan fried catch of the bay, fish cakes,  
triple cooked chips, boutique side salad, steamed rice, tartar sauce,  
lemon butter sauce, garlic aioli

GRILLED SPRINGBOK LOIN | R305  
braised springbok shank, butternut purée, harissa baby carrots,  
red wine pickled onion, jus

200g BEEF FILLET | R305  
roasted garlic pommes purée, charred golden beetroot,  
brûlée baby onion, jus

WALKER BAY CATCH OF THE BAY | R265  
lemon butter risotto, seasonal young vegetables,  
gremolata, lime

FREE-RANGE BEEF BURGER | R195  
onion marmalade, emmental, gherkins, tomato,  
lettuce, triple cooked chips  
*+bacon | R35 +fried egg | R15*

CRAFT BEER BATTERED HAKE | R205  
homemade tartar sauce, triple cooked chips

FREE-RANGE CONFIT CHICKEN | R245  
juniper onion purée, mushroom purée, baby corn, broccoli, jus

## SIDES | R65

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

## SAUCES | R45

mushroom velouté | lemon butter sauce  
truffle aioli

## DESSERTS

APPLE TARTE TATIN | R215  
caramelized orange & anise ice cream, butterscotch sauce,  
toasted almonds  
*(to share between 2, please allow 20 minutes)*

MILK TART & DARK CHOCOLATE GATEAUX | R135  
almond, cinnamon, poached apricot ice cream

VANILLA CRÈME BRÛLÉE | R135  
pistachio biscotti

DARK CHOCOLATE FONDANT | R160  
vanilla bean ice cream, fresh berries

HAZELNUT CARAMEL TART | R165  
confit banana, caramel gel, lemon verbena ice cream

SOUTH AFRICAN CHEESE BOARD | R195  
selection of homemade preserves, lavash

## VEGAN MENU ON REQUEST

*v vegetarian*

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.