PAVILION

lunch

starters

West Coast Oysters (gf) 185
mignonette • cucumber & dill granita • lemon

Dalewood Huguenot Cheese Soufflé (v) 160
cheese fondue • parmesan

Fragrant Steamed Black Mussels 195
fresh coconut broth • lime • coriander • palm sugar • chilli • ciabatta toast

Origins Harvest Bowl (v)(n)(gf) 185
roasted vegetables • quinoa • avocado • toasted mixed seeds • herb tahini dressing • hummus

Prawn Korma Salad (n) 225
toasted coconut • sour cream • mixed leaves • coriander • tomato • cucumber

Classic Caesar Salad 185
baby gem lettuce • parmesan • croutons • white anchovies • caesar dressing • crispy bacon bits • hen's egg
+ grilled chicken 75 | + LM Prawns 100

Crispy Calamari (n) 185
paprika romesco • lime aioli • tomato & red onion salsa

Seared Beef Tataki 185
ponzu dressing • spring onion • chilli & garlic crisp

Cape Crayfish Salad (gf) 255
citrus • avocado • cherry tomatoes • red onion • mixed garden leaves • kewpie mayo • lime dressing

Sides 75
Sesame Sautéed Tenderstem Broccoli (n)
Triple-Cooked Chips
Roasted Seasonal Vegetables
Garden Salad
Steamed Rice

mains

Seafood Platter 815
grilled line fish • prawns • fish cakes • crispy calamari • steamed mussels • triple-cooked chips
+ crayfish 385

Grilled Catch of the Bay (gf) 325
cauliflower purée • lemon butter sauce • seasonal young vegetables • roasted new potatoes

Tempura Prawns (n) 345
chilli aioli • rice noodles • soya reduction • pickled ginger • toasted sesame • vegetable julienne

Fish & Chips 225
beer batter • tartar sauce • mushy peas • lemon

Tagliatelle Pomodoro (n) 295
basil • buffalo mozzarella • pine nuts • macerated cherry tomatoes
+ grilled chicken 75 | + LM prawns 100

Beef Fillet 200g (gf) 335
sauce béarnaise • triple-cooked chips • steamed vegetables

Free-range Beef Burger 225
onion marmalade • emmental • gherkins • tomato • lettuce • triple-cooked chips • garlic aioli

Roasted Chicken Supreme (gf) 245
sundried tomato • basil • pommes purée • sweet corn salsa • citrus jus

Cape Malay Spiced Lamb Bobotie 255
steamed white rice • sambals • cumin roti

Caramelised Onion Ramen (v) (n) 235
onion broth • rice noodle • soya reduction • mange tout • baby pak choi • sesame • tofu • pickled shimeji mushrooms • nori

Roasted Tomato Risotto (v) (gf) 235
crispy onion • brie • blistered tomato

desserts

Passion Fruit Soufflé 175
blonde chocolate ice cream • matcha biscotti

Sticky Toffee Pudding (n) 175
green apple sorbet • caramelised banana
• salted toffee sauce

Marine Pavlova (n) 185
orange curd • white chocolate mousse • pistachio
sponge • berry gel • strawberry ice cream

Apple Tarte Tatin (n) 265
made for two to share
caramel & vanilla ice cream • walnut brittle
• butterscotch sauce

Dark Chocolate Fondant 195
citrus crème • vanilla bean ice cream • seasonal berries

South African Cheese Board (n) 245
selection of homemade preserves • lavash

Trio of Homemade Ice Creams & Sorbets 155
seasonal berries

v vegetarian | vg vegan | gf gluten-free | n nuts and/or sesame seeds and/or peanut oil

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