

# PAVILION

## AT THE MARINE

### STARTERS

#### CAESAR SALAD

crispy hens' egg, parmesan, bacon bits, white anchovies, Caesar dressing

R 110 / R 165

#### ORIGINS SALAD

pear, avocado, Overberg cheese, walnut, celery, bacon, croutons, mustard vinaigrette

R 110 / R 165

#### SPLICED FISH CAKES

avocado radish salad, baby leaves, Thai dressing

R 105

#### WEST COAST MUSSELS

with creamy chardonnay sauce, marsala fries, saffron aioli

R 105 / R 195

### MAINS

#### CRAFT BEER BATTERED HAKE

triple cooked chips, caper aioli, pickled onions

R 185

#### WAGYU BEEF BURGER

avocado, caramelized onion, Emmental cheese, bacon, gherkins, triple cooked fries, umami ketchup

R 205

#### SEAFOOD KORMA

sticky cashew coconut rice, cucumber- fish sauce relish

R 285

#### SLICED SIRLION STEAK

triple cooked chips, café de Paris butter, tender stem broccoli

R 265

#### CREAMY ARRABIATA TORTIGLIONI

basil pesto, Grana Padano, grilled aubergine, green olives, lardons

R 180

### DESSERTS

#### MALVA PUDDING

with crème anglaise and vanilla ice cream

R 75

#### MADAGASCAR VANILLA CRÈME BRÛLÉE

custard & guava Ice cream, ginger tuille, rose geranium berries

R 105

#### CHOCOLATE FONDANT

poached pear, vanilla ice cream, brandy snap

R 110

#### UPSIDE DOWN ELGIN APPLE TART

Citrus & honey ice cream, rooibos caramel sauce, toasted almonds

R 175