

starters

West Coast Oysters (gf) mignonette • cucumber & dill granita • lemon	185
Dalewood Huguenot Cheese Soufflé (v) cheese fondue • parmesan	160
South Atlantic Tuna Tartare soya reduction • avocado • capers • kewpie mayo • green herb oil • melba	195
Smoked Springbok Carpaccio (n) pickled shimeji mushrooms • toasted walnut • crispy garlic • ponzu dressing • water chestnut purée	185
Crispy Calamari (n) paprika • romesco • lime aioli • tomato & red onion salsa	185
Marine Fishcakes lemon aioli • citrus & shaved fennel salad • avocado	185
Prawn Korma Salad (n) toasted coconut • sour cream • mixed leaves • coriander • tomato • cucumber	225
Cape Crayfish Salad (gf) citrus • avocado • cherry tomatoes • red onion • mixed garden leaves • kewpie mayo • lime dressing	255
Fragrant Steamed Black Mussels fresh coconut broth • lime • coriander • palm sugar • chilli • ciabatta toast	195
Sides	75
Sesame Sautéed Tenderstem Broccoli (n)	
Triple-Cooked Chips	
Roasted Seasonal Vegetables	
Side Garden Salad	
Steamed Rice	

mains

Seafood Platter grilled line fish • prawns • fish cakes • crispy calamari • steamed mussels • triple-cooked chips + crayfish 385	815
Grilled Catch of the Bay (gf) cauliflower purée • lemon butter sauce • seasonal young vegetables • roasted new potatoes	325
Seared Tuna (n) broccolini • kewpie mayo • vietnamese dressing • sautéed edamame beans • avocado emulsion • sticky rice • soya-cured egg yolk	375
Tempura Prawns (n) chilli aioli • rice noodles • soya reduction • pickled ginger • toasted sesame • vegetable julienne	345
Green Seafood Curry (gf) line fish • prawns, mussels • lemongrass • lime • sticky fragrant rice • pickled onion	355
Seared Salmon Trout Tagliatelle (n) lightly curried velouté • toasted cashew beurre noisette • macerated cherry tomatoes	345
Beef Fillet 200g (gf) sauce béarnaise • triple-cooked chips • steamed vegetables	355
Pan Seared Springbok Loin caramelised onion purée • onion marmalade • pommes dauphine • juniper berry jus • baby carrots	365
Roasted Chicken Supreme (gf) sundried tomato • basil • pom purée • sweet corn salsa • citrus jus	245
Cape Malay Vegetable Curry sweet potato • aubergine • red kidney beans • poppadum • steamed rice • sambals	255
Pumpkin & Sage Gnocchi (v) brown butter • hazelnut • parmesan • crispy sage • caramelised butternut	235

desserts

PAVILION

dinner

Passion Fruit Soufflé blond chocolate ice cream • matcha biscotti	175
Sticky Toffee Pudding (n) green apple sorbet • caramelised banana • salted toffee sauce	175
Marine Pavlova (n) orange curd • white chocolate mousse • pistachio sponge • berry gel • strawberry ice cream	185
Apple Tarte Tatin (n) made for two to share caramel & vanilla ice cream • walnut brittle • butterscotch sauce	265
Dark Chocolate Fondant citrus crème • vanilla bean ice cream • seasonal berries	195
South African Cheese Board selection of homemade preserves • lavash	245
Trio of Homemade Ice Cream & Sorbets seasonal berries	155

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