

starters

West Coast Oysters (gf) mignonette • cucumber & dill granita • lemon	185
Dalewood Huguenot Cheese Soufflé (v) cheese fondue • parmesan	160
Fragrant Steamed Black Mussels fresh coconut broth • lime • coriander • palm sugar • chilli • ciabatta toast	195
Origins Harvest Bowl (v)(n)(gf) roasted vegetables • quinoa • avocado • toasted mixed seeds • herb tahini dressing • hummus	185
Prawn Korma Salad (n) toasted coconut • sour cream • mixed leaves • coriander • tomato • cucumber	225
Classic Caesar Salad baby gem lettuce • parmesan • croutons • white anchovies • caesar dressing • crispy bacon bits • hen's egg + grilled chicken 75 + LM Prawns 100	185
Crispy Calamari (n) paprika romesco • lime aioli • tomato & red onion salsa	185
Seared Beef Tataki ponzu dressing • spring onion • chilli & garlic crisp	185
Cape Crayfish Salad (gf) citrus • avocado • cherry tomatoes • red onion • mixed garden leaves • kewpie mayo • lime dressing	255
Sides Sesame Sautéed Tenderstem Broccoli (n) Triple-Cooked Chips Roasted Seasonal Vegetables Side Garden Salad Steamed Rice	75

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
Tempura Prawns (n) chilli aioli • rice noodles • soya reduction • pickled ginger • toasted sesame • vegetable julienne	345
Fish & Chips beer batter • tartare sauce • mushy peas • lemon	225
Tagliatelle Pomodoro (n) basil • buffalo mozzarella • pine nuts • macerated cherry tomatoes + grilled chicken 75 + LM prawns 115	295
Beef Fillet 200g (gf) sauce béarnaise • triple-cooked chips • steamed vegetables	335
Free-range Beef Burger onion marmalade • emmental • gherkins • tomato • lettuce • triple-cooked chips • garlic aioli	225
Roasted Chicken Supreme (gf) sundried tomato • basil • pom purée • sweet corn salsa • citrus jus	245
Cape Malay Spiced Lamb Bobotie steamed white rice • sambals • cumin roti	255
Caramelised Onion Ramen (v) (n) onion broth • rice noodle • soya reduction • mange tout • baby pak choi • sesame • tofu • pickled shimeji mushrooms • nori	235
Roasted Tomato Risotto (v) (gf) crispy onion • brie • blistered tomato	235

desserts

PAVILION

lunch

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