

PAVILION

AT THE MARINE

STARTERS

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

CHEVIN & BEETROOT SALAD (v)(gf)(n) | R165
roasted baby beetroot, chevin, apple, rocket, toasted walnuts,
red onion, balsamic glaze

POKE BOWL (n) | R155
sticky rice, edamame beans, nori, radish, fermented chilli aioli,
avocado, toasted sesame seeds, soya reduction, pineapple
+seared tuna | R100 +roasted beetroot | R45 +3 LM prawns | R100

CUMIN SPICED OSTRICH FILLET KEBAB (gf) | R170
pickled cucumber, cumin tzatziki

CLASSIC CAESAR SALAD | R170
crispy hen's egg, parmesan, bacon bits, anchovies,
croutons, caesar dressing
+grilled chicken | R65 +3 LM prawns | R100

THE MARINE FISHCAKES | R160
parmesan, onion-garlic confit, petit pois, truffled asparagus velouté

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

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

MAINS

SEAFOOD PLATTER | R715 PER PERSON
grilled prawns, calamari, pan fried catch of the bay,
fishcakes, triple cooked chips, tartar sauce,
lemon butter sauce, garlic aioli

GRILLED SPRINGBOK LOIN (gf) | R325
tenderstem broccoli, crispy kale, whole grain mustard,
carrot purée, salsa verde compressed apple, jus

200g BEEF FILLET (gf) | R325
caramelized onion purée, thyme pomme anna,
heirloom carrots, charred baby leek, red wine jus

WALKERBAY CATCH OF THE BAY (gf) | R300
lemon butter risotto, sautéed young vegetables,
herb oil, lime

TEMPURA PRAWNS | R305
crispy fried rice, baby pok choi, spiced dressing, radish crudités

SEARED SOUTH ATLANTIC OCEAN
TUNA (n) | R335
sesame seeds, tempura artichoke, hot rice noodles,
fermented chilli aioli, soya reduction, lime

FREE-RANGE BEEF BURGER | R200
onion marmalade, emmental, gherkins, tomato,
lettuce, triple cooked chips, garlic aioli
+bacon | R25 +fried egg | R15

CRAFT BEER BATTERED HAKE | R215
homemade tartar sauce, triple cooked chips

FREE-RANGE CHICKEN ROULADE | R245
baby corn, pea purée, pomme dauphine, jus gras

SEAFOOD TAGLIATELLE | R295
calamari, mussels, prawns, parmesan, coriander, seafood broth

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 (n) | R225
cinnamon ice cream, butterscotch sauce, toasted almonds
(to share between 2, please allow 20 minutes)

ZESTY LEMON TART | R160
crème fraîche ice cream, summer berries

VANILLA & DARK CHOCOLATE
ICE CREAM GATEAU (gf)(n) | R155
caramelized banana, orange

VANILLA CRÈME BRÛLÉE (n) | R150
hazelnut biscotti

DARK CHOCOLATE FONDANT | R165
vanilla ice cream, fresh berries

LAVENDER PARFAIT (gf)(n) | R150
macaron, blueberry, lime pâtisserie,
fynbos honey gel

TRIO OF HOMEMADE ICE CREAMS,
or SORBETS (vg) | R140
fresh fruit

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

VEGAN MENU ON REQUEST

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.