



THE LEMON TREE

R E S T A U R A N T

STARTER

SALMON ROSTI 145

Two house made rostis, smoked salmon trout, crème fraiche, capers, lemon and side salad

SPRINGBOK CARPACCIO 98

Smoked with red onion, parmesan shavings, fresh rocket and toasted ciabatta

FISH CAKES 130

House made fish cakes served with tartar sauce and chips or garden salad

BUTTERNUT SOUP 92

Served with toasted ciabatta and butter

PIZZA

house made flatbread – make it banting +45

FOCOCCIA 60

with feta & onions

MARGHERITA 99

Tomato, mozzarella and basil

BUTTERNUT 99

Roasted butternut, basil pesto, feta, caramelised onion, rocket

BBQ CHICKEN 120

BBQ chicken, caramelised onion, peppers, mozzarella

BAT 125

Bacon, avo and feta with a tomato base

LAMB 145

Pulled lamb shank, caramelised onion, mushroom & cheese

SALAD

RED 110

Tomato sorghum with red onion, beetroot, hummus, roasted brinjal, roasted tomatoes with red dukkah and French dressing

Add smoked salmon 65

Pairs well with Haute Cabriere Pino noir chardonnay 50/glass

YELLOW 110

Crispy pakora, turmeric quinoa, shaved pineapple, roasted yellow peppers & carrot, baby corn, lemon vinaigrette, house made sesame salad sprinkle

Add grilled chicken 30

Pairs well with Cederberg Chenin 50/glass

GREEN 110

Pea guacamole with spring onions and roasted jalapeños, house made sourdough crackers, cucumber, apple, tender stem broccoli, lettuce and a feta & herb dressing

Add crispy chicken pieces 35

Pairs well with Thelema Sauvignon blanc 50/glass

ASIAN 110

Red cabbage, mixed peppers, carrots, spring onions, sweet corn, Asian noodles, served with a ginger & chilli dressing on the side.

Add Asian chicken 35

Add Asian beef 55

Swap out the noodles for more veg

Pairs well with Boschendal 1865 Chardonnay 50/glass

CORONATION CHICKEN 135

Spiced coronation chicken served in a poppadum with shredded lettuce and salad

Pairs well with De Grendel Viognier 55 / glass

MAIN

FISH OF THE DAY 145

Grilled fresh line fish with chips or garden salad with tartar sauce

PRAWNS 309

8 Queen prawns pan seared with garlic, white wine, Italian tomato, cream and chilli. Served with white rice

PETIT POUSSIN 178

Riverbend farm free range baby chicken grilled in the pizza oven with lemon, herbs, garlic & chilli. Served with hand cut chips or salad

PORK BELLY 179

Roasted with roasted vegetables, apple chutney & seasonal vegetables

KAROO LAMB SHANK 230

Slow roasted Bellvue Karoo lamb shank in a rosemary, red wine & tomato sauce, creamy mashed potatoes and seasonal vegetables

BEEF FILLET 175

200g Beef fillet served with a garden salad or hand cut chips
Mushroom & cheese sauce or Cheese sauce 38

BEEF BURGER 140

150g pure beef with caramelised onion, lettuce, tomato, gherkins,
Chips or garden salad
Add melted cheese 12

NAKED BURGER 175

150g beef burger with smashed avo served on a grilled brown mushroom with a side salad

CHICKEN SHNITZEL 150

Crispy chicken fillets in panko crumb, served with chips or salad and a cheese sauce on the side

CHICKPEA TAGINE 125

Chickpea and seasonal vegetables in a tomato based tagine with quinoa and toasted almond flakes – vegan

PASTA

PESTO PASTA 120

Basil pesto penne pasta with parmesan shavings
Add grilled chicken 30

POLLO PASTA 140

Chicken, mushroom, baby spinach in a creamy Dijon mustard sauce

BEEF FILLET PASTA 150

Beef fillet, mushrooms, olives in a napolitana sauce with basil and parmesan shavings

DESSERT

Please ask your waiter about the available cake of the day

DEEP FRIED LINDT BALLS 89

trio of deep fried Lindt balls served with cream

CREME BRULEE 78

Vanilla pod creme brûlée served with cream

DOM PEDRO 78

Ice cream with your choice of Amarula or Kahlua

BEVERAGES

JUICES

JUGS – 1 L

HOUSE MADE LEMONADE 70

With fresh mint, ice topped with sparkling water

ROOIBOS AND APPLE ICED TEA 72

With mint and fresh apple slices

ORANGE JUICE 70

Freshly squeezed

Hot Water with lemon slices 12

Hot water with lemon & honey 25

MOOD LIFTER 45

Fresh juiced ginger, lemon & honey, hot water

SHINE 52

Apple, carrot & ginger

REFRESH 46

Apple, cucumber & celery

IMMUNE BOOST 52

Orange, carrot & ginger

ORANGE 45

freshly squeezed

BEVERAGES

HOT BEVERAGES

Espresso single 29 | double 31
Americano single 35 | double 38
Macchiato single 35 | double 38
Cortado 38
Flat white 39
Cappuccino short 38 | tall 42
Café Latte 42
Chai latte 44
Dirty Chai 46
Hot chocolate 44
Café mocha 46
Red cappuccino 46

add almond milk 15

Add vanilla/hazelnut/vanilla 12

TEA Rooibos | Ceylon | Earl Grey | Green | chamomile 28

MILKSHAKES 55

Chocolate | vanilla | coffee | strawberry | bar one | bubble- gum
KIDS SHAKE 40

MINERALS 29

Coke | coke zero | coke lite | fanta | stoney | crème soda | sprite
Appletiser | Grapetiser 33
Rock shandy 45
Dry lemon | lemonade | soda water | ginger ale | tonic water 25
BOS iced tea 34
Bundaberg ginger beer 42
San Pellegrino orange / blood orange 42

SPRING WATER

Valpre 750 42
Valpre 350 29

LIGHT LUNCH

Available until 15:00 daily

Your choice of White, brown, ciabatta, upgrade to a wrap +10

Banting bread + 30

Garden salad or hand cut chips + 38

SMASHED AVO 89

Open toasted slice with avocado

add bacon bits, crumbled feta & onion chilli crunch + 38

CHICKEN MAYO 85

Roasted chicken with mayo & spring onions

CHEESE & TOMATO 72

Cheddar & tomato

THAI CHICKEN 94

Grilled chicken, peppers, cabbage & thai pesto

BEEF FILLET SARMIE 120

with caramelised onion, rocket, tomato & mustard

QUICHE 122

Quiche of the day, served with garden salad

BAKED POTATO 125

Chicken, mushroom, cheese sauce & cheese served with a garden salad

Regret no substitutions | 10% service charge on table 8 and more

Stock subject to availability

Please advise your waiter about any food allergies