



MARBLE
CAPE TOWN

SPECIAL WINTER LUNCH

TWO COURSE MENU

R395 PER PERSON

(1 main course and 1 starter OR 1 dessert)

STARTERS:

Marble Oyster, Daily Soup, Boerewors Braaibroodjie or Pear and Blue Cheese

MAINS:

Sirloin, Pork Belly, Baby Chicken, Seafood Paella or Cauliflower

THREE COURSE MENU

R495 PER PERSON

(1 starter, 1 main course and 1 dessert)

DESSERTS:

Select any dessert from the menu

TO START

THE MARBLE OYSTER

Thai water dressing, citrus granita, mint

OVERNIGHT COAL ROASTED SOUP

Our daily soup offering

CURED GAME

Cured game loin, smoked aubergine, kumquat preserve, pickled onion

ASPARAGUS

Grilled asparagus, confit leek, za'atar dressing

BOEREWORS 'BRAAIBROODJIE'

Grilled boerewors, BBQ sauce, crisp slaw, milk bread

OUR MARBLE BITES

Apricot and game sosaties, skilpadjie with onion relish, salted lamb ribs and meebos

TUNA

Lightly touched on the coals, egg, chilli crunch, avocado

LINEFISH

Ceviche of fresh linefish, grapes, coriander, chilli, lime

BEEF TARTARE

Beef tartare, white aubergine purée, pickled red onion, sweet potato crisp

R145

OCTOPUS

Wood-fired octopus, lemon atcha, Malay curry sauce, crispy potato, mint yoghurt

R150

PEAR AND BLUE CHEESE

Wood-fired pear, Gorgonzola, candied walnut, burnt lemon dressing

R235

PUMPKIN AND ORANGE BURRATA

Roasted pumpkin, burnt orange dressing, pumpkin seed pesto, rocket

R245

BURRATA AND BILTONG

Fresh burrata, beef biltong powder, sweet chilli crunch, coriander

R175

MARBLE TABLE SALAD FOR 4

Lettuce, tomato, cucumber, avocado, olives, red onion, feta cheese, croutons, balsamic dressing

R245

PRAWN SALAD

Grilled prawns, heirloom tomatoes, red onion, salsa macha

R245

CAESAR SALAD

Marble Caesar salad, crispy pancetta, iceberg lettuce, anchovies, pine nuts, parmesan

R245

Add Grilled Chicken - R60

R245

R225

R195

R245

R255

R255

R255

R225

THE WORKS

LINEFISH

Wood-fired line fish, roasted fish bone citrus sauce, charred marrow

R425

BABY CHICKEN

Baby chicken from the Josper, grilled romaine lettuce, sweet peppers, peri peri

R365

MUSHROOM PAELLA

Coal-roasted mushrooms, parmesan cream, grilled lime salsa, toasted herb crumble

R345

RIBEYE

Coal-roasted ribeye, burnt butter roasted sweet potato, l'entrecôte sauce, confit onions, mushroom and rocket salad

R455

LAMB

Plate of lamb favourites, grilled lamb cutlet, anchovy roasted shoulder, salted lamb rib, 'slaphakskeentjies' and Marble fries

R495

GAME

Wood-fired game, lentil curry, coriander yoghurt

R425

SALMON

Salmon from the Josper, warm bean salad, crispy potatoes, pea pesto, preserved lemon

R465

SWEET CORN & SAFFRON RISOTTO

Sweet corn risotto, saffron tomato, preserved lemon

R285

SIRLOIN

Grilled sirloin, charred broccoli, smoked peas, tamarind jus, pickled mustard seeds

R395

CAULIFLOWER

Jospered miso cauliflower, burnt butter and cauliflower purée, pickled cauliflower, peanut and herb salsa

R285

SEAFOOD PAELLA

Wood-fired seafood paella with prawns, mussels, and linefish, seafood bisque

R425

PORK BELLY

Coal-roasted pork belly, coconut and peanut curry sauce, roasted sweet potato, caramelised apple

R365

FILLET

Jospered fillet, rosemary-roasted hasselback potato, confit tomato, roasted leek, beef jus

R445

**Add Bone Marrow to any dish - R55*

MARBLE SIGNATURE DISHES

OUR MEAT TASTING PLATE FOR 2

Loin of springbok, Chalmar fillet, Chalmar sirloin, salt and vinegar onion rings, jus, Martell Blue Swift pepper sauce, Marble fries

R1 495

WOOD OVEN PRAWNS

Prawns stacked in a cast iron skillet, smothered in butter, garlic and chilli, salad, Marble fries

R695

SELECTION OF GRILLED SEAFOOD FOR 2

A selection of prawns, mussels, calamari, line fish and octopus all grilled on the open flame, cucumber and green olive, lime rice, masala spiced peppers, various sauces

R1 895

MARBLE SPECIALITY MEATS

*When it comes to meat, we're obsessed with every detail. It's what defines us as enthusiasts.
We choose to source only the very best beef from producers who prize quality above all else.*

SILENT VALLEY WAGYU, INGOGO, SOUTH AFRICA

With farms established in 1919, Silent Valley Wagyu now proudly produces some of world's most exquisite beef. The very best of our signature range, export grade Wagyu makes its way to Marble.

SIRLOIN 300G

R1 350

CHALMAR BEEF, SOUTH AFRICA

At Chalmar, the perfect balance of science and heart translate to tender, juicy beef of extraordinary quality in every cut.

PRIME RIB 800G

30 day wet aged

R795

T-BONE 800G

30 day wet aged

R825

TOMAHAWK 1KG

30 day wet aged

R1 150

USDA PRIME SELECTION SNAKE RIVER FARMS™

Indulge in the pinnacle of quality and taste at Marble; the rich, buttery flavours of wagyu, and the superior marbling of USDA prime gold beef – each distinct and sourced directly from Snake River Farms™ Idaho, USA.

AMERICAN WAGYU FLANK, 280G

The flank is a cut that stands out for its marbling and flavour.

R1 490

STRIP STEAK, PRIME, 400G

The sirloin is still a firm favourite. Big prime beef flavour.

R1 750

WAGYU SIRLOIN FLAP, GOLD, 230G

A secret little cut from the top-marbled piece that only produces two portions.

R1 490

TENDERLOIN FILLET STEAK, BONE-IN, 460G

A cut that has become more popular over the years. Slow cooking in the Josper sets it apart.

R1 790

RIBEYE STEAK, BONELESS, PRIME, 340G

Open-flame grilled to enhance the superb marbling of this cut.

R1 590

RIB STEAK, BONE-IN, DRY AGED, 600G

A good showing of dry aged rib steak, also the chef's favourite.

R2 490

RIB, TOMAHAWK STEAK, PRIME, 1.2KG

Impressive bone-in cut of prime beef, perfect for sharing.

R3 490

**All speciality steaks are served with Marble fries and salad*