



THE LEMON TREE

R E S T A U R A N T

WELCOME TO THE LEMON TREE

"We serve delicious food"

At The Lemon Tree, our mission is simple: to create beautiful moments around honest food and heartfelt service. Every dish on our menu is made with care, using fresh, high-quality ingredients, and served with the kind of warmth that turns first-time guests into familiar faces.

Hi, I'm Lauren—owner of The Lemon Tree, mother to a beautiful little girl, and someone who believes that food can nurture more than just the body. With over 20 years experience in the hospitality industry, I took over The Lemon Tree to create a place where people could feel at home, enjoy delicious meals, and connect.

Thank you for being part of our story—I hope you feel the love in every detail.

A Few Gentle House Rules:

- Corkage limited to 2 bottles per reservation
- Service charge of 10% will be added to tables of 8+
- Outside food and drinks are not permitted.
- Well-behaved little ones are always welcome—this is a family-friendly space.
- Our team is here for you—please treat them with the same kindness they extend to you.
- Regret no substitutions
- Stock subject to availability
- Please advise your waiter about any food allergies

With love,
Lauren & The Lemon Tree Team





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 Bellingham Chenin 45/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 Niel Ellis West Coast 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 60/glass

CORONATION CHICKEN 135

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

Pairs well with Miss Molly Brut 80/ 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

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



BURGERS

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

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



the available

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



BUBBLES



Moet Brut		900
De Grendel Rose		400
Simonsig Brut		340
Miss Molly Brut	80	240
Miss Molly Brut rose		240
Leopards Leap sparkling		210

WHITE WINE



Diemersdal sauv blanc		195
West Coast sauv blanc	50	195
Bellingham chenin blanc	45	190
Cederberg chenin		220
Jordan unoaked chardonnay		220
Boschendal chardonnay	60	230

ROSE





Diemersdal sauv rose		195
Bellingham Berry Bush Rose	45	195
Haute Cabrière pino noir chardonnay	50	190



=187ml



RED WINE

		
Guardian Peak merlot		250
La Bri merlot		360
Laborie merlot	60	200
Fat Bastard merlot		270
La Motte cabernet sauvignon		300
Miles Mossop cabernet sauvignon		480
Springfield Whole Berry cabernet		320
Bellingham shiraz	55	190
Cederberg shiraz		420
Beyerskloof pinotage	60	200
Hazendal pinotage		380
R & R Classique		370
Neil Ellis cab/merlot		240
Kanonkop Kadette		250
Anthonij Rupert Optima		370
Mulderbosch Estate blend		500



=187ml



COCKTAILS

CITRUS MARGRITA 79

Silver tequila, triple sec, orange juice, lime juice, agave syrup, salt – make it spicy

ESPRESSO MARTINI 79

Vodka, coffee liqueur, espresso, agave syrup, vanilla

GRAPEFRUIT FIZZ 79

Tequila, lime juice, grapefruit soda

APEROL SPRITZ 79

Aperol, prosecco, soda, orange wedge

LEMON & THYME GIN COCKTAIL 79

Juniper Lab's Lemon gin, fresh thyme, indian tonic

LONG ISLAND ICE TEA 105

Vodka, tequila, rum, gin, triple sec, lemon juice, cola

RUM OLD FASHIONED 79

Double shot rum, orange bitters, orange, black cherry

COSMO 79

Vodka, triple sec, cranberry juice, lime juice

MOJITO 79

White rum, mint, fresh lime, soda

MIMOSA 55

Sparkling wine & orange juice



FROM THE BAR

BEERS

Amstel Larger 39
Black Label 38
Castle lite 38
Castle lager 38
Corona 39
Corona Zero
Heineken 39
Hansa 38
Windhoek draught 40
Windhoek larger 39

CIDERS

Brutal fruit 39
Hunters Dry 38
Savanna Dry 39
Savanna light 39
Savanna Zero

NON ALCOHOLIC

Corona 39
Savanna 39

SPIRITS

Absolute vodka 35
Smirnoff vodka 30
Gordons Gin 30
Tanqueray gin 40
Inverroche Amber 45
Lemon Tree Citrus Gin 45
Lemon Tree watermelon gin 45
Lemonchello cream 45
Triple Sec 30
Jangermeister 35
Jose Cuero Gold 35
Bacardi Gold 30
Bacardi White 30
Cointreau 40
Richelieu 30
KWV 5 year old 35
KWV 10 year old 40
J&B 30
Bells 35
Jameson 40
Jack Daniels 35
Johnnie Walker Black 45
Glenmorangie 12 year 50
Singleton 12 year old 45



KIDS MENU

Available for the under 12's exclusively

CHEESE & TOMATO TOASTIE 30

Cheddar & tomato with chips

PLATE OF CHIPS 38

Hand cut with tomato sauce

KIDS MARGARITA PIZZA 60

Tomato base & cheese

KIDS HAM & CHEESE PIZZA 70

Tomato base, ham & cheese

CHICKEN STRIPS & CHIPS 55

Chicken fillet with crispy crumbs, hand cut chips & tomato sauce

CHEESE BURGER 35

Kids cheeseburger with chips – no garnish

WAFFLE 78

With ice cream & bar one

ICE CREAM 45

with chocolate sauce

Thank you

PLEASE
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FOR PRIVATE EVENT QUERIES PLEASE CONTACT:
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