

THE LEMON TREE

RESTAURANT

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. Prices are subject to change
- Please advise your waiter about any food allergies

With love,
Lauren & The Lemon Tree Team





SOMETHING SMALL

BUTTERNUT SOUP 92
Served with toasted ciabatta and butter

FOCACCIA 69
with feta & caramelised onions

PANKO CRUSTED CAMEMBERT 105
Crispy fried with cranberry sauce

FISH CAKES 130
House made fish cakes served with tartar sauce and garden salad

SALMON ROSTI 159
Two house made rostis, smoked salmon trout, crème fraiche, capers, lemon and side salad

SALT & PEPPER SQUID 155
Crispy baby calamari heads & tubes served with a garlic aioli

SPRINGBOK CARPACCIO 119
Smoked with red onion, parmesan shavings, fresh rocket and toasted ciabatta

LAMB SHANK SPRING ROLLS 119
House speciality, slow roasted lamb in a spring roll served with minted tzatziki



PIZZA

house made flatbread – make it banting +45

MARGHERITA 99
Tomato, mozzarella and basil

BUTTERNUT 109
Roasted butternut, basil pesto, feta, caramelised onion, olives, rocket

BBQ CHICKEN 120
BBQ chicken, caramelised onion, peppers, mozzarella

REGGAE 145
House smoked jerk chicken, spicy jerk base, red onion, peppers, pineapple and fresh coriander

QUEEN 145
The classic: tomato base, ham, mushroom & mozzarella

BAT 145
Bacon, avo and feta with a tomato base

LAMB 159
Pulled lamb shank, caramelised onion, mushroom & mozzarella

BEEF FILLET 159
Basil pesto base, sundried tomato, rocket, shaved parmesan and beef fillet slices



BOWLS

GREEN GODDESS 125
Pea guacamole with spring onions and roasted jalapeños, croutons, cucumber, apple, broccoli, lettuce and a feta & herb dressing

ASIAN STICKY PORK BELLY 159
Red cabbage, mixed peppers, carrots, spring onions, sweet corn and Asian noodles, topped with sticky pork belly bites and a ginger & chilli dressing

DUKKAH ROASTED BUTTERNUT 125
Dukkah roasted butternut, hummus, rocket, lettuce, feta, couscous, toasted shaved almonds and pickled red onion

CHICKEN & WILD RICE 139
Chicken and wild rice with cottage cheese, cherry tomatoes, seeds and a lemon herb vinaigrette

STEAK & AVO 169
Steak and avo with parmesan, croutons, lettuce, cucumber, tomato, pickled red onion and a basil pesto dressing

ROASTED VEGETABLE SALAD 129
Roasted vegetables, couscous, lettuce, tomato, red onion & feta with shaved almonds

Add beef fillet strips (100g) 65
Add coconut poached chicken kebab 45



FROM OUR KITCHEN

FISH OF THE DAY 159

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

BEEF BURGER 149

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

BEEF FILLET PASTA 189

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

KAROO LAMB SHANK 289

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

BEEF FILLET 239

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

CHICKEN SCHNITZEL 189

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

CHICKPEA TAGINE 149

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



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 + 42

CHICKEN MAYO 95

Roasted chicken with mayo & spring onions

HAM & CHEESE 79

Ham & cheddar

THAI CHICKEN 104

Grilled chicken, peppers, cabbage & thai pesto

BEEF FILLET SARMIE 159

with caramelised onion, rocket, tomato & mustard

QUICHE 145

Quiche of the day, served with garden salad

BAKED POTATO 135

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

POLLO PASTA 159

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

CORONATION CHICKEN SALAD 145

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

SWEET TREATS

Please ask your waiter about the available cake of the day

MACADAMIA TOFFEE CHEESECAKE 85

Creamy cheesecake with toffee and crunchy macadamia nuts

CHOCOLATE CAKE 78

An old family recipe, made perfectly

LEMON MERINGUE 78

Zesty lemon filling in a buttery pastry case, topped with toasted meringue

CHOCOLATE BROWNIE 68

Rich, fudgy chocolate brownie, served warm with cream or ice cream

SCONES: JAM & CREAM 65 | CHEESE & JAM 68

Freshly baked scones served with jam and cream, or with cheese and jam

WAFFLES 74

Golden waffles served with syrup and cream or ice cream

DEEP FRIED LINDT BALLS 89

trio of deep fried Lindt balls served with cream

DOM PEDRO 78

Ice cream with your choice of Amarula or Kahlua



BEVERAGES

JUICES

JUGS – 1 L
HOUSE MADE LEMONADE 79
With fresh mint, ice topped with sparkling water

ROOIBOS AND APPLE ICED TEA 80
With mint and fresh apple slices

ORANGE JUICE 80
Freshly squeezed

Hot Water with lemon slices 12
Hot water with lemon & honey 25

MOOD LIFTER 50
Fresh juiced ginger, lemon & honey, hot water

SHINE 60
Apple, carrot & ginger

REFRESH 60
Apple, cucumber & celery

THE RED 60
Beetroot, carrot, apple & ginger

IMMUNE BOOST 60
Orange, carrot & ginger

ORANGE 50
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/caramel 12

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

MILKSHAKES 65

Chocolate | vanilla | coffee | strawberry | bar one | bubble- gum

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
San Pellegrino orange / blood orange 42

SPRING WATER

Valpre 750 42
Valpre 350 29


the available


DE GRENDEL

BUBBLES

Moet Brut		1100
De Grendel Rose		600
Simonsig Brut		420
Hillock Penelope Anne MCC		420
Miss Molly Brut	80	290
Leopards Leap sparkling		240

WHITE WINE

Diemersdal sauv blanc		230
West Coast sauv blanc	55	250
Bellingham chenin blanc	50	190
Cederberg chenin		260
Jordan unoaked chardonnay		270
Boschendal chardonnay	65	280

ROSE

Neil Ellis Way of Flowers cinsaut rose		250
Bellingham Berry Bush Rose	50	195
Haute Cabrière pinot noir chardonnay	60	260

=187ml



RED WINE

Guardian Peak merlot		250
La Bri merlot		400
Laborie merlot	60	240
Fat Bastard merlot		300
Hillock merlot		240
La Motte cabernet sauvignon		360
Miles Mossop cabernet sauvignon		600
Springfield Whole Berry cabernet		460
Windmeul shiraz	60	220
Cederberg shiraz		480
Beyerskloof pinotage	65	260
Hazendal pinotage		500
R & R Classique		430
Neil Ellis cab/merlot		360
Wildekrans Deep Purple		290
Mulderbosch Estate blend		520

=187ml



COCKTAILS

CITRUS MARGARITA 85

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

ESPRESSO MARTINI 89

Vodka, coffee liqueur, espresso, agave syrup, vanilla

GRAPEFRUIT FIZZ 85

Tequila, lime juice, grapefruit soda

APEROL SPRITZ 89

Aperol, prosecco, soda, orange wedge

LEMON & THYME GIN COCKTAIL 85

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 95

Double shot rum, orange bitters, orange, black cherry

COSMO 85

Vodka, triple sec, cranberry juice, lime juice

MOJITO 85

White rum, mint, fresh lime, soda

MIMOSA 55

Sparkling wine & orange juice



FROM THE BAR

BEERS

Amstel Lager 39

Black Label 38

Castle lite 38

Castle lager 38

Corona 45

Corona Zero 42

Heineken 39

Hansa 38

Windhoek draught 40

Windhoek Lager 39

CIDERS

Brutal fruit 42

Hunters Dry 42

Savanna Dry 44

Savanna light 44

Savanna Zero 42

NON ALCOHOLIC

Corona 39

Savanna 39

SPIRITS

Absolut 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

Jägermeister 40

Jose Cuervo Gold 35

Bacardi Gold 35

Bacardi White 35

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 55

Singleton 12 year old 48

KIDS MENU

Available for the under 12's exclusively

CHEESE & TOMATO TOASTIE 80

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 85

Kids cheeseburger with chips – no garnish

WAFFLE 78

With ice cream & bar one

ICE CREAM 45

with chocolate sauce

Thank you

PLEASE FOLLOW US

FOR PRIVATE EVENT QUERIES PLEASE CONTACT:
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