

MIKO

STARTERS

Smoked tomato risotto (V)(Sp)(M)

Mushroom biltong, grilled leeks and gorgonzola cream

Franschhoek trout tartar (F)(M)(Sp)(G)

Squid ink tuiles, caper berry foam and smoked tomato, parsley sauce

North West smoked kudu (Sp)

Sliced kudu loin served with BBQ carrot puree, marinated "spanspek", tomato "blatjang", cos lettuce and teriyaki dressing

MAINS

Butternut and rosemary curd cannelloni(G)(E)(SDp)(M)(V)

Parsley and garlic cream, pickled beetroot, parmesan foraged leaves and pine tree oil

Sustainable Line fish(F)(M)(Sp)

Celeriac puree, spiced gooseberry and tender stem broccoli with seafood curry velouté, Saldhana bay mussels and granny smith apple

Beef fillet(C)(G)(Sp)

Basil and onion crust with truffle cauliflower, short rib of beef bon bon, butternut puree and grilled artichokes, apple cider jus

DESSERTS

Cinnamon crème brulee (E)(M)(G)(Sp)(N)

Raspberry ripple ice cream, sesame tuiles and shortbread crumble

Seasonal fruit plate (Sp)

Selection of seasonal fruit with sorbet of the day

Dark Chocolate fondant (E)(M)(G)(Sp)(N)

Raspberry leather, hazelnut ice cream and honeycomb

R395.00 per person with 1/2 bottle of Little Rock Rouge or Blanc

(C) Celery (CI) Cereals with gluten (CR) Crustacean (E) Eggs (F) Fish (L) Lupin (G) Gluten (M) Milk (Mo) Molluscs (Mu) Mustard (N) Nuts (P) Peanuts (Ss) Sesame (S) Soya (Sp) Sulphur Dioxide (V) Vegetarian. If you have any specific dietary requirements or food allergies please let your waiter know before placing your order. Our chef will be more than happy to adapt any of our dishes where possible.

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We favour home grown and local flavours wherever possible and so our menu has been specially created to celebrate the finest ingredients that have made a short journey from source to your fork (some so short it's just walking to the garden and back!). We work hard to reduce our food miles and we are proud to have some fantastic local specialities on our menus! And it doesn't just stop at the food; at Mont Rochelle we are in a unique position to be able to serve a wide range of high quality wines from our very own vineyard. We're all about footprints in the sand and not in carbon, so when you dine with us you can rest assured the food is sourced locally and responsibly. Think of it as you helping the environment – one bite at a time! Talk to one of the team to find out more about where the food on today's menu has come from.