MONT ROCHELLE

SIR RICHARD BRANSON'S SOUTH AFRICAN HOTEL AND VINEYARD

WINE FLIGHT TASTING

PINK & WHITE WINE FLIGHT — R 95

Mont Rochelle Rosé 2025
Mont Rochelle Sauvignon Blanc 2026
Mont Rochelle Chardonnay 2025

RED WINE FLIGHT — R 140

Little Rock Rouge 2023
Mont Rochelle Syrah 2023
Mont Rochelle Cabernet Sauvignon 2023

SIX WINE FLIGHT — R 245

Mont Rochelle Rosé 2025
Mont Rochelle Sauvignon Blanc 2026
Mont Rochelle Chardonnay 2025
Little Rock Rouge 2023
Mont Rochelle Syrah 2023
Mont Rochelle Cabernet Sauvignon 2023

MIKO FLIGHT — R 220

MIKO White Chardonnay 2025
MIKO Red Cabernet Sauvignon / Cabernet Franc 2022

GOURMET WINE PAIRING (ALCOHOLIC OR NON-ALCOHOLIC) — R 230

Mont Rochelle Rosé 2025
Paired with Strawberry and Baby Spinach Salad (M)(V)
Organic Strawberry, Baby Spinach and Feta
Mont Rochelle Chardonnay 2025
Paired with Butter Chicken Skewer (M)(Ga)(C)(N)
Free Range Chicken Breast, Tartare Sauce and Coriander
Mont Rochelle Cabernet Sauvignon 2023
Paired with Beef Carpaccio (Ga)(Sp)(M)
Grass-Fed Beef Fillet, Organically Grown Rocket, Crispy Capers and Boerenkaas

VEGAN GOURMET WINE PAIRING (ALCOHOLIC OR NON-ALCOHOLIC) — R 230

Mont Rochelle Rosé 2025
Paired with Strawberry and Baby Spinach Salad (Vg)
Organic Strawberry, Baby Spinach and Tofu
Mont Rochelle Chardonnay 2025
Paired with Curried Butternut Skewer (Vg)
Organically Grown Butternut, Tartare Sauce and Coriander
Mont Rochelle Cabernet Sauvignon 2023
Paired with Charred Mushroom and Cauliflower (Vg)(Ga)
Charred Mushroom, Cauliflower and Garden Herbs

WINE & CHOCOLATE PAIRING — R 230

Sauvignon Blanc 2026
Paired with Apple Belgian White Chocolate
Mont Rochelle Chardonnay 2025
Paired with Bergamot Belgian White Chocolate
Mont Rochelle Syrah 2023
Paired with Raspberry Belgian Dark Chocolate

(C) Celery (Cl) Cereals with gluten (Cr) Crustacean (E) Eggs (F) Fish (L) Lupin (Ga) Garlic (G) Gluten (M) Milk (Mo) Molluscs (Mu) Mustard (N) Nuts (P) Peanuts (Po) Pork (Ss) Sesame (S) Soya (Sp) Sulphur Dioxide (V) Vegetarian (Vg) Vegan.

Our menus celebrate the finest ingredients that have made a short journey from source to your fork, and the wines from our very own vineyard - so when you dine with us, think of it as you helping the environment, one bite (or sip) at a time!

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TASTING DECK MENU

SHARING PLATTERS

Garden Grazer's Platter (V)(Sp)(N)(G)(M)(Ss)(S)(Ga) **R410**
Cauliflower wings, black bean and corn taquito, toasted pita bread, marinated olives with feta, chickpea hummus with dukkah spice and ciabatta

Cheese Platter(G)(M)(Ss)(Sp)(V)(E) **R300**
A selection of 5 local cheeses
Serves two guests each and comes with , tomato chutney, cape red onion marmalade, preserved sweet figs, fresh fruit and homemade sesame seed crackers

Charcuterie Platter(G)(Ss)(Sp)(Po)(E)(Mu)(C) **R360**
A selection of 5 local meats
Serves two guests each and comes with an assortment of pickled vegetables, fresh fruit, homemade bread and tomato chutney

LIGHT AND FRESH

Grass-fed Beef Carpaccio (Ga)(Sp)(M) **R185**
Grass-fed beef fillet, organically grown rocket, ciabatta, parmesan, semi-dried tomato, salted lemon aioli

Organically Grown Tomato and Mozzarella Salad (M)(Ga)(Sp)(V) **R175**
Tomato, mozzarella cheese, basil leaves, marinated olives, pickled onion, balsamic reduction

Artichoke and Halloumi (V)(M)(Sp)(Ga)(G)(Ss)(S) **R160**
Marinated artichokes, grilled halloumi, fine beans, vinaigrette, roasted garlic, crouton, toasted sesame

Caesar Salad (E)(M)(Sp)(F) **R165**
Kale, parmesan, smoked snoek, apricot glaze, garlic croutons, apricot aioli, free-range egg

Radish and Tofu Salad(Vg)(Sp)(Mu)(N)(Ga)(S) **R165**
Butter lettuce, pecan nuts, pickled radish, marinated tofu, mushroom cheese, coriander dressing

FROM THE GRILL

Chicken Wings (Ga)(Sp)(M) **R170**
Spicy pesto, garden herbs

Grass-fed Beef Skewers (Vg)(Sp)(S)(G) **R225**
Grass-fed beef, CK braai sauce

Falafel (S)(Ga)(G)(Vg) **R165**
Lentils, chickpeas, roasted onion, garlic, home-blended spices

Foraged Vegetables (Vg)(N)(C) **R95**
Seasonal vegetables, dukkah spice

ON THE SWEETER SIDE

Sangria Ice-Lolly (Vg)(Sp) **R95**
White wine, citrus, brandy sugar, seasonal berries, elderflower

Gluhwein Ice-Lolly (Vg)(Sp) **R95**
Red wine, brandy, stone fruit, warm spices

Ice-Cream Trio (V)(E)(M)(G) **R105**
Vanilla bean, chocolate brownie, mixed berry

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