

MIKO

DINNER MENU

WELCOME

MIKO favours 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! Feel free to talk to our team if you'd like to know more about where the food on today's menu has come from.

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.

MIKO

STARTERS

Textures of mushroom

(C)(N)(S)(Vg)(Ga) R140

BBQ mushroom steak, duxelles, almond crumble, pickled shimeji, basil oil

Onion and garden herb bhaji with quinoa

(Sp)(N)(Ga)(VG)(C) R130

Jewelled quinoa, avocado purée, coconut yoghurt chutney, olive achar and poppadum

Blackened baby marrow

(E)(G)(Mu)(Sp)(Po)(Ga) R130

Baby marrow, pea puree, courgettes, smoked onion Aioli, crispy pancetta, parmesan crumble, pesto vinaigrette, poached egg

Locally sourced Franschhoek Trout

(M)(F)(Mu)(Sp) R140

Smoked and cured local trout, fennel, cranberry, paprika buttermilk

Grass-fed seared beef carpaccio

(G)(Mu)(Sp)(Ga) R150

Grass-fed beef Fillet, pickled onion, vanilla rooibos beetroot, mustard mayo, shimeji mushroom, ciabatta

MIKO

MAINS

Cauliflower steak

(Vg)(N)(Sp)(Ga) R185

Roasted garlic and balsamic puree, cauliflower puree, sultana, toasted almonds, onion velouté, broccoli crudité, angel-hair chili

Tofu gnocchi

(G)(N)(S)(Vg)(Ga) R195

Onion velouté, thyme-butternut and molasses puree, corn, mixed mushrooms, pecan nuts, herb oil

Free range chicken breast

(N)(M)(Sp)(Ga)(C) R280

Quinoa and tree nuts, broccoli, brussel sprouts, baby spinach puree, jus gras

Sustainably caught Fish

(M)(F)(Mo)(Sp)(Ga) R285

Coconut and lemongrass velouté, saffron mussels, leeks, tomato gel, curried lentils, baby spinach

Grass-fed beef fillet

(Sp)(Ga)(M)(C) R320

Carrot 3 ways, pearl onion, pomme puree, red wine jus

Ash cured venison loin

(Sp)(Ga)(C) R325

Leek puree, sweet potato fondant, edamame beans, baby corn, red wine jus

12 hour confit Lamb neck (C)(M)(G)(Mu)(Sp)(Ga) R295

Apricot and tarragon dumplings, blackened cauliflower, baby beets, goats cheese cracker, red wine jus

MIKO

SIMPLY DONE

Grass-fed beef fillet

(C)(Sp)(Ga) R275

Red wine jus

Free range chicken breast

(M)(Sp)(Ga)(C) R255

Mixed mushroom ragout

Sustainably caught Fish

(C)(F)(Mu)(Sp)(Ga) R265

Lemon butter sauce

SIDES

Crispy fries

(Vg) R55

Garlic crush new potato

(M)(V)(Ga) R55

Garlic buttered broccoli

(M)(V)(Ga) R70

Harissa butternut

(Sp)(Ga) R55

Garden salad

(V)(M)(Sp)(Ga) R65

MIKO

DESSERT

Apple, fennel, cinnamon

(Vg)(Sp)(G)(N) R120

Apple 3 ways, cinnamon gel, fennel sorbet, honeycomb, cocoa nibs, almond

Millionaire shortbread

(E)(M) R125

70% Dark chocolate, salted caramel, shortbread, porcini, candied orange

Strawberry Namelaka

(Vg)(N)(Sp) R115

Meringue, strawberry gel, mint, pink peppercorn crumb, coconut sorbet

Malva Pudding

(M)(E)(G)(V) R110

Rooibos Butterscotch sauce, bucchu and orange ice-cream

Local artisan cheese course

(M)(G)(Sp)(V)(Ss) R205

Locally sourced cheese, preserves, brioche, sesame seed lavash

Chef's selection of three petit fours R100