

# MIKO

## TERRACE & BAR SNACK MENU

*Available from 11h00 - 20h30 daily*

Selection of South African biltong and droewors (Sp) (S) (N) (G) R95

Roasted mixed nuts, dried fruits and salted pretzels (Sp) (G) (Ss) (E) (N) R75

Miko garden salad with basil pesto vinaigrette (Sp) (M) (N) R95

Add chicken breast R20

Add rare beef R40

Salt and pepper deep fried calamari (Mo) (G) (M) (E) (Sp) R105

with lemon and siracha mayonnaise

Famous Miko burger (G) (M) (E) (Ss) (Sp) R150

Choose from organically sourced beef or Elgin chicken breast fillet, topped with melted cheese, caramelized onions and candied jalapeno mayo, served on a toasted bun with rosemary salted fries on the side

The Impossible burger (V) (G) (S) (Sp) R180

Vegan burger patty set on an egg free burger bun with crisp lettuce, pickled gherkin, tomato and red onion, served with crispy potato fries

Grilled beef steak (M) (C) (Sp) R205

with green peppercorn sauce, crispy fries and a side salad

SASSI fish and chips (F) (G) (E) (Sp) R165

Coated with a light tempura batter, served with salted fries, tartar sauce and pea puree

Toasted chicken mayo sandwich (G) (M) (E) (Sp) (N) R105

with lightly salted potato crisps and a side salad

Toasted cheese and onion sandwich (G) (M) (E) (Sp) (N) R85

with lightly salted potato crisps and a side salad

Cheese & charcuterie platter (G) (M) (Ss) (Sp) (E) (S) R220

A selection of 3 local cheeses, 3 local meats and preserves

Seasonal fruit salad (Sp) (V) R55

Chocolate brownie with vanilla ice-cream (G) (M) (E) (N) R75

(C) Celery (Cl) 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. 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.