

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

Seared beef carpaccio

(G)(M)(E)(Mu)(Sp) R120

Crispy ciabatta, parmesan, locally reared beef fillet, slaphakskeentjies and baby mustard leaves

Smoked snoek "Caesar salad"

(F)(E)(M)(G)(Mu)(Sp)(Po) R125

Iceberg lettuce, Langbaken Karoo crumble and anchovy savoury custard, homemade pancetta bitterballen, chive oil, smoked snoek floss and pancetta croute

Gem squash velouté (Vg)(Ga)(Sp)(Mu) R115

Mushroom panna cotta, baby marrow, pea shoots, buckwheat cracker and nutmeg gel

Onion and garden herb bhaji with quinoa

(Sp)(N)(Ga)(VG)(C) R105

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

Ham hock & leek ravioli

(G)(Sp)(E)(Ga)(M)(C)(Po) R125

Jus au lait, garden peas, chorizo crumbs and red onion with Rozendal vinegar and apple gel

Winter vegetable tart (V)(G)(M)(Sp) R110

Feuille de brick pastry, cauliflower, pickled daikon, golden beet, ricotta cheese and barley, sweet potato crisp with burnt red pepper dressing

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MAINS

Beef fillet

(M)(Sp)(C)(Ga) R265

Chargrilled beef fillet, crispy polenta, charred carrot, carrot purée, broccoli, roast garlic jus and rosemary cream

Free range chicken supreme

(M)(Sp)(Ga) R195

Garden pea purée, crushed potato with capers and parsley, buttered mange tout and edamame beans with truffled mushroom cream

Sustainable market fish

(F)(Mo)(Sp)(Ga)(M) R255

Pan-fried market fish with saffron mussel velouté, leeks, tomato jam and chana dahl with baby spinach

Local venison loin

(Sp)(C)(N)(M)(Ga)(Po) R275

Venison loin with port-pear, butter-whipped sweet potato, wilted spring onion, pancetta infused baby cabbage, walnut-date cream and pearl onion jus

Braised lamb neck

(Ga)(C)(M)(Sp)(Mu) R235

Apricot & tarragon dumplings in red wine lamb sauce, caramelised cauliflower, baby beets and brussel sprout leaves, with crispy goat's cheese

Pan-fried tofu gnocchi with butternut tranche

(G)(S)(N)(Ga)(Vg) R185

White onion purée, thyme & molasses glaze, caramelised garden baby corn, wild mushrooms and toasted pecan nuts

Herb crusted slow-roast onion (Sp)(G)(C)(Ga)(Vg) R185

Roast vegetable jus with dried apricot, chickpea and star anise flavours, rustic baby marrow bulger wheat tabouleh with green beans

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SIMPLY DONE

Chargrilled beef fillet with red wine jus
(Sp)(C)(Ga)(Po) R205

Pan-fried chicken supreme with truffled mushroom ragout
(M)(Sp)(Ga) R145

Pan-fried market fish with salsa verde
(F)(Sp)(Ga)(Mu)(C) R195

SIDES R55

Crispy fries (Vg)

Crème fraiche and garlic crushed new potato(V)(M)(Ga)

Steamed long stem broccoli with lemon butter and
togarashi (V)(M)(Ss)

Maple roasted butternut with almonds (N)(Vg)

Garden salad with feta, olives and roasted seeds for one
(V)(M)(Sp)(Ga)

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DESSERT

Pear, honey and milk (N)(G)(E)(M)(Po) R95

Almond sablé, poached pear, honey crèmeux and milk ice cream

70% chocolate mousse (G)(E)(M)(Po) R110

Orange curd, white chocolate whipped ganache and cardamom ice cream

Sous vide pineapple (Vg)(N)(Sp) R95

Passion fruit pudding, dark rum syrup, vanilla cracker, papaya & mint salad with coconut & lime sorbet

Vegan sticky toffee pudding (Vg)(G)(N)(Sp)(S) R95

Salted vanilla cream, honeycomb & vanilla ice cream

Local artisan cheese board (M)(G)(Sp)(V) R185

Daily selection of three fine local cheeses, sesame lavash, toasted brioche, grape chutney and balsamic onion marmalade

Chef's selection of three petit fours R75