

MIKO

TERRACE & BAR SNACK MENU

SALADS

Miko garden salad with basil pesto vinaigrette (V)(Sp)(M)(N)(Ga) R105/R145

Baby salad leaves, cherry tomatoes, cucumber, feta, red onion and olives

Add pan fried chicken breast R30

Add grilled beef fillet R40

Add smoked trout R140

Classic Caesar salad (E)(M)(F)(Ga) R95/R145

Crispy cos lettuce, parmesan shavings, white anchovy and garlic croutons tossed in a classic Caesar dressing

Add cold poached chicken R30

Add Serrano ham R50

VEGGIE & VEGAN FRIENDLY

Crispy Korean spiced cauliflower (G)(E)(Ss)(S)(Vg) R85

with sweet sesame mayo and spring onion

Butternut and mushroom quesadilla (G)(Sp)(Vg)(Ga) R110

Pan-fried and filled with crushed butternut, mushrooms and caramelised onions. Served with a side of spicy chipotle dressing and guacamole

Chickpea and avo bowl (Sp)(N)(Ss)(Vg) R105/R160

Marinated chickpeas, cherry tomato, baby leaves, avocado, roast butternut, red onion, quinoa and dukkah spice with Rozendal vinaigrette

The Impossible burger (Vg)(G)(S)(Ss)(Sp)(Ga) R190

Vegan burger patty topped with homemade BBQ sauce and caramelised onion, lettuce, fresh red onion and gherkins on a bun with jalapeno mayonnaise and rosemary salted fries on the side

Add avocado R20

FISH

Salt & pepper calamari (Mo)(G)(Sp)(Ga) R105/R160

Dusted with seasoned flour and lightly deep fried, served with fresh lemon and sriracha mayonnaise

Panko crumbed rollmops (F)(G)(E)(Sp) R95

Breaded pickled herring fillets, lightly fried and served with curry mayonnaise, rye wafers and sweet gherkin relish

Pan-fried sustainable fish (F)(G)(E)(C) R195

with fries and tartare sauce

MEAT

Miko burger (G)(M)(E)(Ss)(Sp)(Ga) R175

200g homemade beef burger or chicken breast topped with cheddar cheese, homemade BBQ sauce caramelised onion, lettuce, fresh red onion and gherkins on a bun with jalapeno mayonnaise and rosemary salted fries on the side

Add streaky bacon R20

Add avocado R20

Garlic and lime grilled chicken breast (Sp)(Ga) R155

180g chargrilled chicken breast served with crispy fried smashed new potatoes and rustic tomato & avocado salsa

Butter roasted beef fillet (M)(Sp)(Ga) R210

200g pan-fried fillet medallions with pearl onions and creamy mushrooms, fine beans and rocket

Grilled sirloin on the bone (M)(Sp)(S)(Ga) R285

400g sirloin on the bone, served with crispy fries and peppercorn sauce

BBQ pork belly quesadilla (G)(Ga)(Sp)(M)(Po) R145

Pan-fried and filled with emmenthal cheese, cumin, coriander and cream cheese, served with a side of spicy chipotle dressing and guacamole

BBQ pork ribs (Sp)(Po)(Ga)(S)(Mu) R230

350g chargrilled pork loin ribs, served with crispy fries and jalapeno mayonnaise

MIKO

SNACKS & PLATTERS

Local biltong and droewors (Sp) R95

Cajun roasted mixed nuts, dried fruit and salted pretzels (N)(G)(Sp)(Ga) R75

Cheese and charcuterie platter (M)(G)(Sp)(Ss)(V) R255

A selection of 3 local cheeses and 3 local meats Serves two guests each and comes with an assortment of pear, apple and raisin chutney, pickled vegetables, preserved sweet figs and homemade sesame seeds crackers

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

Miko platter to share (Po)(Ga)(G)(Mo)(Mu)(M)(Ss)(S) R420

Chargrilled BBQ pork loin ribs, garlic and lime chicken breast, Korean spiced cauliflower, salt & pepper calamari and crispy fried smashed new potatoes with feta

Plant based platter to share (Sp)(N)(Ss)(VG)(Ga) R305

Butternut and mushroom quesadilla, marinated olives, chickpea & avocado bowl served with crispy fries on the side with jalapeno mayonnaise

BETWEEN THE SLICES

Miko club sandwich (G)(Sp)(M)(Po) R145

Toasted ciabatta, avocado, tomato, red onion, chicken mayonnaise, streaky bacon and emmenthal cheese, served with potato crisps and a side salad

Toasted sandwiches

Served with a side of lightly salted crisps and side salad. Sandwiches are available on your choice of white bread, brown bread, seed loaf, sour dough, rye or gluten-free bread

Cheese & tomato (G)(M)(Sp) R85

Ham, cheese & tomato (G)(M)(Sp) R105

Chicken mayo (G)(M)(Sp) R105

SIDES R55

Crispy fries (V)

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

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

Maple roasted butternut with almonds (V)(N)(M)(VG)

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

DESSERT

Earl grey custard (M)(E) R95

Grapefruit sorbet, white chocolate whipped ganache and white chocolate crumbs

60% chocolate torte (M)(E)(P) R110

Banana mousse, caramel popcorn and peanut butter ice-cream

Sticky toffee pudding (G)(V)(N) R95

New season peach, salted vanilla cream with vanilla ice-cream

Miko sundae (M)(E)(Sp)(G)(S) R85

70% chocolate ice-cream and vanilla ice-cream with miso caramel and popcorn

Seasonal fruit plate (V) R75

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