

## STARTERS

**Fairview camembert R95** (V) (G) (M) (E) (Sp)  
Deep fried camembert with homemade spicy tomato jam, baby leaves and tortilla crisps

**Elgin buffalo wings R90** (M) (C) (E) (Sp) (S) (G)  
BBQ glazed free range chicken wings and a side salad with biltong cream cheese dressing

**Klein Karoo hand cut venison carpaccio R95** (Ss) (Sp) (S)  
Served with chilli, ginger, spring onion, coriander and sesame seeds with a teriyaki dressing

**Deep fried calamari R90** (Mo) (G) (E) (S) (M) (Sp)  
Glazed with Asian dressing, served with lemon mayonnaise

**Spiced tomato zucchini and lentil soup R60** (V) (G)  
Served with home-baked rustic bread

**CK poke bowl R70 / R110** (V) (M) (Mu) (Sp) (S) (Ss)  
Feta, peppers, cherry tomatoes, cucumber, olives, red onion, chickpeas and avocado pear with Asian dressing  
\*\*Add free range chicken breast **R20**  
\*\*Add rare beef **R40**

## SHARING PLATTERS FOR TWO

**One hot bird R325** (N) (Ss) (G) (M) (Sp) (S)  
Peri-peri chicken, hummus, pita pockets, grilled aubergine with basil pesto, tzatziki and grilled lemon wedges

**CK platter R280** (G) (M) (Ss) (E) (Sp) (S)  
Farmer Angus ribs, buffalo wings, deep fried calamari, onion rings, thick cut fries and coleslaw

## CHEESE & CHARCUTERIE PLATTERS

**Cheese platter R180** (G) (M) (Ss) (Sp)  
A selection of 5 local cheeses

**Charcuterie platter R180** (G) (M) (Ss) (Sp) (E) (S)  
A selection of 5 local meats

**Cheese & charcuterie platter R200** (G) (M) (Ss) (Sp) (E) (S)  
A selection of 3 local cheeses and 3 local meats

The cheese & charcuterie platters serve two guests each and come with pear and raisin chutney, cape white onion marmalade, preserved sweet figs and homemade sesame seeds crackers.

## MAINS

**Pea and parmesan arancini R100** (G) (M) (E) (Sp) (V)  
Served with mint velouté and fresh peas

**The impossible burger R160** (V) (G) (Ss) (Sp)  
Vegan burger with battered onion rings, pickled gherkins, rocket, tomato and rosemary salted fries

**CK burger R125** (G) (M) (E) (Ss) (Sp) (S)  
200g homemade beef burger or Elgin chicken breast with cheddar cheese, caramelised onion with candied jalapeno mayo and rosemary salted fries  
\*\*Add tomato chilli chutney (Sp) **R5**  
\*\*Add mushroom sauce (M) (Sp) **R20**  
\*\*Add crispy Parma ham (Sp) **R25**

**Butter chicken R125** (M) (G) (S) (Sp)  
Cape Malay curry with clove scented basmati rice, cucumber riata, tomato and red onion relish and poppadum

**Grilled beef steak R160** (M) (C) (Sp) (N)  
200g grilled Karan beef with Madagascan green peppercorn sauce, tomato, red onion and basil salad with rosemary salted potato fries

**Garlic and parsley SASSI line fish R130** (Sp) (F) (N) (M) (E)  
Served with a salad of green beans, tomato, baby potato, red onion, poached egg and basil pesto

## SIDES R45 each (V) (G)

Garden salad; Roasted vegetables; French fries

## DESSERT

**Chocolate brownie R65** (N) (M) (E) (Sp)  
Gluten-free chocolate brownie with salted caramel popcorn, honeycomb and vanilla ice cream

**Eddie's malva pudding R65** (G) (M) (E) (Sp)  
Traditional South African malva pudding with butterscotch sauce and Amarula ice cream

**Trio of ice cream R55** (M) (E)  
Enquire from your waiter on the daily selection

(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.

