

STARTERS

Twice baked pecorino soufflé R95 (C) (Mu) (E) (N) (S) (V)
with biltong spices, compressed apple, baby salad leaves and caramelised walnuts

Deep fried calamari R105 (Mo) (G) (Ss) (S) (Sp)
Glazed with Asian dressing, served with lemon mayonnaise

Creamy tomato soup R85 (C) (G) (N) (Ss) (Sp) (V)
Garlic croutons, red pepper hummus and dukkah spice

Klein Karoo hand cut venison carpaccio R110 (Ss) (Sp) (S)
Chilli, ginger, spring onion, coriander and sesame seeds with a teriyaki dressing

CK poké bowl R75 / R120 (S) (Ss) (Sp) (M)
Feta, peppers, cherry tomatoes, cucumber, olives, red onion, chickpeas and avocado pear with Asian dressing
**Add free range chicken breast R25
**Add rare beef R45
** Add serrano ham R50

SHARING PLATTERS

CK platter R395 (G) (Mo) (Ss) (C) (Sp) (S)
Pork loin ribs, buffalo wings, deep fried calamari, onion rings, thick cut fries and coleslaw

Garden grazer's platter R325 (V) (Sp) (N) (G) (M) (Ss) (S)
Harissa rubbed cauliflower lettuce cups, baby marrow and chickpea taquito, corn riblets with toasted pita bread and cheddar puff sticks with red pepper hummus, baba ganoush and dukkha spice

Cheese platter R195 (G) (M) (Ss) (Sp) (V)
A selection of 5 local cheeses. Serves two guests each and come with pear, apple and raisin chutney, cape red onion marmalade, preserved sweet figs and homemade sesame seed crackers

Charcuterie platter R245 (G) (Ss) (Sp)
A selection of 5 local meats. Serves two guests each and come with an assortment of pickled vegetables with pear, apple and raisin chutney

Cheese & charcuterie platter R255 (G) (M) (Ss) (Sp)
A selection of 3 local cheeses and 3 local meats. Serves two guests each and come with an assortment of pickled vegetables, preserved sweet figs, pear, apple and raisin chutney, and homemade sesame seed crackers

SMALL PLATES

Citrus & rosemary marinated olives with feta R35 (Sp) (M) (V)

Baby marrow and chickpea taquito R55 (G) (Sp) (Mu) (V)
with jalapeno mayo, corn and pickled onion

Harissa rubbed cauliflower R40 (Sp) (N) (Ss) (V)
with tomato-chilli jam, tahini dressing and dukkah

Harissa rubbed cauliflower lettuce cups R35 (Sp) (N) (V)
with lemon mayo, toasted almonds, crispy onions and rice crisps

Corn riblets with Asian dressing R35 (Sp) (S) (Ss) (V)

Artichoke and ricotta ravioli R65 (G) (M) (Mu) (V)
with burnt butter and capers

Coronation chicken lettuce cup R50 (M) (S) (C) (N) (Mu)
with toasted almonds, crispy onions and rice crisps

Chargrilled chicken wings with chipotle dressing R40 (Sp) (S)

Grilled Beef sirloin with truffle and parmesan R50 (M) (G) (Mu)

Serrano ham and rooibos roasted grape salad R50 (Sp) (Mu)

BBQ glazed pork ribs with salted chilli mayo R70 (Sp) (C) (Mu) (S)

(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.

MAINS

SASSI line fish cooked in garlic butter R175

(F) (M) (G) (Sp)

Sautéed spinach, cherry tomatoes and cous cous, with a thyme & sweet potato cream sauce

Baby marrow and chickpea taquito R140

(V) (G) (Mu) (Sp)

Avocado & corn salsa, pickled onion, jalapeno mayo and peppery salad leaves

Creamy chorizo and parmesan pasta R165 (Sp) (G) (M)

Pipe rigate pasta tossed in creamy parmesan sauce with cherry tomatoes, garlic and parsley, served with toasted ciabatta

Garden pea pesto pasta R135 (G) (M) (V) (N) (Sp)

Pipe rigate tossed in pea pesto served with toasted ciabatta, feta cheese and pine nuts

Buttermilk fried chicken breast R145 (G) (M) (Sp)

Creamy herb gravy and crushed potato with corn & fine bean salsa

Butter Chicken R165 (M) (G) (S) (Sp)

Cape Malay chicken curry with clove scented basmati rice served with cucumber raita, tomato & onion salsa and poppadum

Grilled beef sirloin steak R180 (M) (N) (S) (Sp)

200g flame grilled beef with sweet soy mushrooms, crispy fries and a side salad dressed with basil pesto

CK burger R165 (G) (M) (E) (Sp) (S)

200g homemade beef burger or Elgin chicken breast with cheddar cheese, lettuce, tomato, caramelised onion, red onion, gherkins on a burger bun with jalapeno mayo and rosemary salted fries

**Add tomato chilli chutney R5 (Sp) (V)

**Add creamy mushroom sauce R20 (M) (S) (V)

**Add crispy serrano ham R50 (Sp)

The Impossible burger R190 (V) (G) (Sp)

Vegan burger patty with caramelised onion, homemade barbeque sauce, lettuce, red onion and gherkins on a burger bun with rosemary salted fries and jalapeno mayo on the side

SIDES

French fries R45 (V)

Garden salad R45 (V)

Seasonal vegetables R45 (V)

DESSERT

Gluten-free chocolate tart R85 (M)
with crème fraîche and winter berries

Vegan sticky toffee pudding R70
(G) (Sp) (N)
with coconut caramel and pear

Citrus no-bake cheesecake R75
(G) (M)
with burnt honey ice-cream and candied citrus

Trio of homemade ice-cream R90
(G)