



BEVERAGES

SPARKLING AND WHITE WINES

Graham Beck Brut sparkling wine R100/R400

Lightly rich and dry with a classic yeast hinting of apple pie

Graham Beck Brut Rose sparkling wine R100/R400

Charming silver-pink hue, flavours of crushed red berries and lime zest

Mont Rochelle Little Rock Blanc 2020 R60/R210

Pale straw green in colour, showing complex fruit aromatics of granny smith apples, peaches, apricots and pineapple

Mont Rochelle Sauvignon Blanc 2019 R75/R270

Pale straw with green tinges, the wine displays passionfruit, grapefruit, guava and lemon rind and offers a fresh zesty appeal

Mont Rochelle Chardonnay 2019 R95/R330

Pale straw in colour with golden hues and displays butterscotch, marzipan and lemon curd like characteristics, with hints of citrus and stone fruit

Mont Rochelle Miko White Chardonnay 2016 R190/R600

Pale straw in colour with golden hues, displays lovely fresh citrus and lime tones including butterscotch oatmeal and honey

*Our sparkling wine by the glass is served in 150ml measures and all of our wine by the glass is served in 175ml measures

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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.



RED WINES

Mont Rochelle Little Rock Rouge 2017 R60/R210

Youthful strawberry red in colour, this wine displays stewed red fruits, mulberries and plumbs. It has a soft round polished palate with generous velvety tannins

Mont Rochelle Cabernet Sauvignon 2016 R125/R395

A lovely tannin structure and nuances of eucalyptus, cassis and black currants, ruby red with youthful purple hues displaying an array of classic cigar box characteristics

Mont Rochelle Syrah 2015 R125/R395

On the nose there is generous amounts of violets, black fruits, pepper and spice. The palate displays some meaty, leathery and blackcurrant notes

Mont Rochelle Miko Red 2012 R230/R800

Remarkably youthful with purple and garnet hues, a classic red blend of Syrah, Cabernet Sauvignon and Merlot, boasting black fruits, spice and savoury aromatics with flavours of blackcurrant and olive tapenade on a silky tannin profile

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WINE COCKTAILS

Sangria R105/R145

Fresh seasonal fruit in a red wine, gomme syrup, orange juice and lemonade.
Available in a 500ml or 1 litre

Peach & tarragon spritzer (Sp) R80

Cape peach & tarragon purée, Chardonnay 2019, sparkling water and lemon

Raspberry W & T spritzer (Sp) R95

Stellenbosch raspberry tonic, Sauvignon Blanc 2019, sparkling water and lemon

Blueberry, apple and cinnamon spritzer (Sp) R95

Elgin blueberry, apple and cinnamon purée, little rock rouge 2017, sparkling water and lemon

Blueberry W & T spritzer (Sp) R105

Elgin blueberry, apple and cinnamon tonic, Syrah 2015, sparkling water and lemon

Bellini (Sp) R125

Stellenbosch strawberry purée or peach & tarragon purée and Graham Beck brut

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BEERS & CIDERS

Windhoek Lager R35

Castle Lite R35

Heineken R40

Savanna Dry R45

Hey Joe Belgian Pale Ale R70

Hey Joe Cherry Beer R70

Hey Joe Lager R70

Rekorderlig Strawberry & Lime cider 500ml R80

Rekorderlig Mango & Raspberry cider 500ml R80

SPIRITS & LIQUEURS

(per 25ml single shot)

Bombay Sapphire R35

Jameson R35

Inverroche Classic gin R45

Amarula R30

Inverroche Amber gin R45

Kahlua R40

Absolute Vodka R30

Frangelico R45

Klipdrift Premium R25

Patron Silver R50

Johnnie Walker Red R30

Patron Anejo R65

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NON-ALCOHOLIC MOCKTAILS

Vir-Gin blueberry, apple & cinnamon tonic (Sp) R75

Elgin blueberry, apple and cinnamon purée, sparkling water and lemon

Vir-Gin raspberry tonic (Sp) R75

Spiced Stellenbosch raspberry tonic purée, sparkling water and lemon

Craft rooibos iced tea (Sp) R60

Choose either a Stellenbosch strawberry purée or a peach & tarragon purée

NON-ALCOHOLIC BEERS, CIDERS, SPIRITS & WINE

Devils Peak Zero to Hero R40

Savanna Lemon R50

John Ross non-alcoholic gin R35 per tot

Leopards Leap Natura White R185

Leopards Leap Natura Red R185

JC Le Roux Le Domaine R215

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SOMETHING SOFTER

Soft drinks and juices

Coke, Coke zero, Coke light, Cream soda, Fanta orange R30

Lemonade, Soda water, Tonic, Bitter Lemon R25

Juice: Orange, Mango, Apple, Cranberry R30

Appletiser, Grapetiser, Cordial & mixer, Lipton Iced Tea R35

Rock shandy R50

SOMETHING SWEETER

Malva and coffee milkshake (M) (E) (G) (Sp) R65

Chocolate brownie milkshake (M) (E) (Sp) (N) R65

Raspberry and marshmallow milkshake (Sp) (E) (M) R65

SOMETHING STRONGER

Dom Pedro (M) (E) R85

Whiskey, Frangelico or Kahlua 25ml

Irish Coffee (M) R85

Whiskey 25ml

WATER

Vivreau water (still or sparkling) R15 per person

*We are a part of the Whole World Water campaign which addresses the situation where nearly 1 billion people do not have access to clean drinking water. We now offer sparkling or still filtered water which avoids the need to produce disposable plastic bottles. We will donate 10% of the R15 charge per person to the Whole World Water fund which will be used to combat environmental, health and economic issues. www.wholeworldwater.co/

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HOT DRINKS

Coffee

Cappuccino, Café latte, Americano R30

Single/Double espresso R20/R25

Macchiato (M) R25

Café mocha (M) R45

Hot chocolate (M) R40

Tea

Rooibos, English Breakfast, Earl Grey, Chamomile, Green Lemongrass & Ginger, Peppermint, Chocolate Mint, African Summer, Rooibos Cranberry, Emperors Green R30

Red cappuccino (M) R30

Red latte (M) R30

SPECIALITY COFFEE

Café Pedrocchi (M) R35

Single shot of espresso topped with mint infused cream

Affogato (M) (E) R38

Double shot of espresso served over a scoop of vanilla ice cream

Mocha cooler (M) (E) R45

Double shot of espresso served over a scoop of chocolate ice cream, topped with cream

Cold brew R30

Americano over ice (please advise if you would like milk)

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