



## SPECIAL SET MENU

Two courses R275 per person | Three courses R345 per person

### STARTERS

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

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

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

### MAINS

**SASSI line fish cooked in garlic butter (F) (M) (G) (Sp)**  
with sautéed spinach, cherry tomatoes and cous cous  
with a thyme & sweet potato cream sauce

**Grilled beef sirloin steak (Sp) (S) (M) (N)**  
200g flame-grilled beef sirloin steak with sweet soy mushrooms,  
crispy fries and a side salad dressed with basil pesto

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

**Baby marrow and chickpea taquito (V) (G) (Mu) (Sp)**  
with avocado & corn salsa, pickled onion, jalapeno mayo and peppery salad leaves

### DESSERT

**Gluten-free chocolate tart (M)**  
with crème fraiché and winter berries

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

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

(C) Celery (CI) 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.