



## 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 20 19 R60/R195**

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

**Mont Rochelle Sauvignon Blanc 20 19 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 20 19 R90/320**

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 20 16 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/R195**

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 R105/R380**

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 R105/R380**

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 2010 R230/R800**

Remarkably youthful with a purple tinge colour, a classic Rhone style wine boasting aromas of black fruits, cloves and spice interlaced with black olives, scrubs and cracked pepper. The palate is elegant, portraying nuances of dark fruits and a fresh polished tannin profile

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## WINE COCKTAILS

### **Sangria R80/R120**

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

### **Peach & tarragon spritzer (Sp) R75**

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

### **Raspberry W & T spritzer (Sp) R85**

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

### **Blueberry, apple and cinnamon spritzer (Sp) R90**

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

### **Blueberry W & T spritzer (Sp) R95**

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

### **Bellini (Sp) R115**

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

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## NON-ALCOHOLIC MOCKTAILS

**Vir-Gin blueberry, apple & cinnamon tonic (Sp) R70**

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

**Vir-Gin raspberry tonic (Sp) R70**

Spiced Stellenbosch raspberry tonic purée, sparkling water and lemon

**Craft rooibos iced tea (Sp) R45**

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

**Strawberry lemony lager beer (Sp) R40**

Stellenbosch strawberry purée, lemony lager, sparkling water

**Peach herbaceous ale beer (Sp) R40**

Cape peach & tarragon, herbaceous ale, sparkling water

**Rooibos chocolate Stout beer (Sp) R40**

Ceres rooibos honey syrup, chocolate stout, sparkling water

## NON-ALCOHOLIC BEERS, CIDERS, WINE & SPIRITS

Devils Peak Zero to Hero R40

Little Wolf virgin apple nectar cider R50

Leopards Leap Natura non-alcoholic white R175

Leopards Leap Natura non-alcoholic red R175

JC Le Roux Le Domaine non-alcoholic R195

John Ross non-alcoholic gin R35 per tot

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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

## 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/](http://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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