



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 giant 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

Coconut and coriander vegetable curry (N) (V) (Sp)
Broccoli, baby marrow, garden peas, sweet potato, shiitake mushrooms and fine beans in
a mild coconut curry with fragrant jasmine rice, bamboo shoots and crispy rice cracker
(*option to add chicken)

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 fraîche and winter berries

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

Citrus no-bake cheesecake (G) (M) (N)
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.