

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)

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 dukkah 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

(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.