

STARTERS

Fairview camembert R95 (V) (G) (M) (E) (Sp)
Deep fried camembert with homemade spicy tomato jam, balsamic reduction, baby leaves and tortilla crisps

Elgin buffalo wings R100 (M) (C) (E) (Sp) (S) (G)
BBQ glazed free range chicken wings with chorizo cream cheese and a side salad

Klein Karoo hand cut venison carpaccio R110 (Ss) (Sp) (S)
Served with chilli, ginger, spring onion, coriander and sesame seeds with a teriyaki dressing

Deep fried calamari R105 (Mo) (G) (E) (S) (M) (Sp)
Glazed with Asian dressing, served with lemon mayonnaise

Heirloom tomato gazpacho R75 (V) (Sp) (C) (S)
Served with fresh basil and a melon salad

CK poke bowl R75 / R110 (V) (M) (Mu) (Sp) (S) (Ss)
Feta, peppers, cherry tomatoes, cucumber, olives, red onion, chickpeas and avocado pear with Asian dressing
**Add free range chicken breast R20
**Add rare beef R40

SHARING PLATTERS FOR TWO

One hot bird R330 (N) (Ss) (G) (M) (Sp) (S)
Peri-peri chicken, hummus, pita pockets, grilled aubergine with basil pesto, tzatziki and grilled lemon wedges

CK platter R305 (G) (M) (Ss) (E) (Sp) (S)
BBQ basted pork ribs, buffalo wings, deep fried calamari, onion rings, thick cut fries and coleslaw

CHEESE & CHARCUTERIE PLATTERS

Cheese platter R195 (G) (M) (Ss) (Sp)
A selection of 5 local cheeses

Charcuterie platter R195 (G) (M) (Ss) (Sp) (E) (S)
A selection of 5 local meats

Cheese & charcuterie platter R220 (G) (M) (Ss) (Sp) (E) (S)
A selection of 3 local cheeses and 3 local meats

The cheese & charcuterie platters serve two guests each and come with pear, apple and raisin chutney, cape white onion marmalade, preserved sweet figs and homemade sesame seeds crackers.

MAINS

Pea and parmesan arancini R135 (G) (M) (E) (Sp) (V)
Served with mint velouté and fresh peas

The impossible burger R180 (V) (G) (Ss) (Sp)
Vegan burger with battered onion rings, pickled gherkins, rocket, tomato and rosemary salted fries

CK burger R150 (G) (M) (E) (Ss) (Sp) (S)
200g homemade beef burger or Elgin chicken breast with cheddar cheese, caramelised onion with candied jalapeno mayo and rosemary salted fries
**Add tomato chilli chutney (Sp) R5
**Add mushroom sauce (M) (Sp) R20
**Add crispy Parma ham (Sp) R25

Butter chicken R140 (M) (G) (S) (Sp)
Cape Malay curry with clove scented basmati rice, cucumber riata, tomato and red onion salsa and poppadum

Grilled beef steak R180 (M) (C) (Sp) (N)
200g grilled beef with Madagascan green peppercorn sauce, tomato, red onion, cherry tomatoes, baby leaves and basil pesto salad with rosemary salted potato fries

Garlic and parsley SASSI line fish R165 (Sp) (F) (N) (M) (E)
Served with a salad of green beans, tomato, baby potato, red onion, poached egg and basil pesto

SIDES R45 each (V) (G)

Garden salad; Roasted vegetables; French fries

DESSERT

Chocolate brownie R75 (N) (M) (E) (Sp)
Gluten-free chocolate brownie with salted caramel popcorn, honeycomb and vanilla ice cream

Eddie's malva pudding R75 (G) (M) (E) (Sp)
Traditional South African malva pudding with butterscotch sauce and Amarula ice cream

Trio of homemade ice-cream R75 (M) (E)
Enquire from your waitron on the daily selection

(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.



SPECIAL SET MENU

Two course set menu R275 per person | Three course set menu R325 per person

STARTERS

CK poke bowl (V) (M) (Mu) (Sp) (S) (Ss)

Feta, peppers, cherry tomatoes, cucumber, olives, red onion, chickpeas and avocado pear with Asian dressing

Klein Karoo hand cut venison carpaccio (Ss) (Sp) (S)

Served with chilli, ginger, spring onion, coriander and sesame seeds with a teriyaki dressing

Deep fried calamari (Mo) (G) (E) (S) (M) (Sp)

Glazed with Asian dressing, served with lemon mayonnaise

MAINS

Pea and parmesan arancini (G) (M) (E) (Sp) (V)

Served with mint velouté and fresh peas

CK burger (G) (M) (E) (Ss) (Sp) (S)

200g homemade beef burger or Elgin chicken breast with cheddar cheese, caramelised onion with candied jalapeno mayo and rosemary salted fries

Grilled beef steak (M) (C) (Sp) (N)

200g grilled beef with Madagascan green peppercorn sauce, red onion, cherry tomatoes, baby leaves and basil pesto salad with rosemary salted potato fries

Garlic and parsley SASSI line fish (Sp) (F) (N) (M) (E)

Served with a salad of green beans, tomato, baby potato, red onion, poached egg and basil pesto

DESSERT

Trio of ice cream (M) (E)

Enquire from your waitron on the daily selection

Eddie's malva pudding (G) (M) (E) (Sp)

Traditional South African malva pudding with butterscotch sauce and Amarula ice-cream

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

Gluten-free chocolate brownie with salted caramel popcorn, honeycomb and vanilla ice-cream

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