



LITTLE CORKERS MENU

MAINS

Spaghetti bolognese (G) (E) (Sp) (M) (C) (Ga)
with parmesan cheese
R70

Steak and chips (Sp) (C) (Ga)
R80

Crumbed fish and chips (F) (G) (E) (Sp) (Ga)
with tartar sauce
R75

Crumbed chicken breast (G) (E) (Sp) (M)
with crushed potatoes and broccoli
R75

DESSERTS

Chocolate brownie (E) (M) (Sp) (N)
with hot chocolate sauce
and vanilla ice-cream R60

Homemade ice-cream (E) (M)
(2 scoops)
R45

(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, and in particular any 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.