

TERRACE & BAR SNACK MENU

WELCOME

MIKO favours 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! Feel free to talk to our team if you'd like to know more about where the food on today's menu has come from.

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.



SALADS MIKO Garden salad (V)(Sp)(M)(Ga)(N)(Mu) R110/R150

Baby leaves, cherry tomato, cucumber, red onion, olives, feta, mixed seeds, rooibos dressing

Classic Caesar salad (E)(M)(F)(Ga)(G)(V)(Sp) R160/R195

Cos lettuce, parmesan cheese, white anchovy, garlic crouton, Caesar dressing

ADD ON

Poached chicken R60 Serrano ham(Po)(Sp) R120 Beef fillet R90 Smoked trout ribbons(F) R120

FROM THE GARDEN Parsnip and hazelnut soup (Ga)(Vg)(N) R105

Parsnip, black garlic, hazelnut, paprika oil, garden herbs

Chickpea and avocado bowl (Sp)(N)(Ss)(Vg)(Mu) R125/R180

Marinated chick peas, cherry tomato, baby leaves, avocado, roasted butternut, red onion, quinoa, Dukkah spice, rooibos dressing

Korean spice cauliflower (G)(Ga)(E)(Ss)(S)(Vg)(Sp) R135

Homemade Korean spice, sweet sesame mayo, spring onion

Vegan Burger (Vg)(G)(S)(Ss)(Sp)(Ga)(N) R225

Vegan patty, home-made BBQ sauce, caramelised onion, lettuce, dill cucumber, jalapeno mayo, fries

ADD ON

Avocado R30



FROM THE OCEAN Salt and pepper Calamari (Mo)(G)(Sp)(Ga) R185

Patagonian squid, Home-made spice, salted lemon, Sriracha Mayo

Sustainably caught Fish (M)(F)(Mo)(Sp)(Ga) R285

Coconut and lemongrass velouté, saffron mussels, leeks, tomato gel, curried lentils, baby spinach

Beer battered Fish & chips (E)(F)(G)(Mu)(Sp)(Ga) R195

Hake, chips, garden peas, tartare sauce

FROM THE FIELD

MIKO beef burger (C)(G)(Ga)(M)(E)(Ss)(Sp) R215

Grass-fed beef burger, cheddar cheese, home-made BBQ sauce, caramelised onion, lettuce, dill cucumber, jalapeno mayo, fries

MIKO chicken burger (C)(G)(Ga)(M)(E)(Ss)(Sp) R200

Southern coated free-range chicken burger, cheddar cheese, home-made BBQ sauce, caramelised onion, lettuce, dill cucumber, jalapeno mayo, fries

ADD ON

Free-range chicken egg (E) R15 Streaky bacon (Po) R35 Avocado (Vg) R30

Free range chicken breast (N)(M)(Sp)(Ga) R280

Quinoa and tree nuts, broccoli, brussel sprouts, baby spinach puree, jus gras

Grass-fed beef fillet (C)(Sp)(Ga) R285

Crispy fries, Red wine jus

12 hour confit Lamb neck (C)(M)(G)(Mu)(Sp)(Ga) R295

Apricot and tarragon dumplings, blackened cauliflower, baby beets, goats cheese cracker, red wine jus

BBQ pork ribs (Sp)(Po)(Ga)(S)(Mu)(C) R260

Pork loin ribs, fries, jalapeno mayo

(C) Celery (CR) Crustacean (E) Eggs (F) Fish (L) Lupin (Ga) Garlic (G) Gluten (M) Milk (Mo) Molluscs (Mu) Mustard (N) Nuts (P) Peanuts (Po) Pork (Ss) Sesame (S) Soya (Sp) Sulphur Dioxide (V) Vegetarian (Vg) Vegan



FOR THE GRAZERS Locally sourced Biltong and Droerwors (Sp)(Po)(C)(Ga) R195

Home-spiced nuts, dried fruit, marinated olives (N)(G)(Sp)(Ga)(Vg)(C) R95

Locally sourced charcuterie platter (Po)(C)(M)(Ss)(G)(Ga)(Mu)(N)(Sp) R225

Locally sourced charcuterie, preserves and spreads, homemade lavash

Locally sourced cheese platter (M)(G)(Ss)(Sp)(V)(E)(C) R245

Locally sourced cheese, preserves and spreads, sesame seed crackers

Locally sourced cheese and charcuterie platter (Po)(C)(M)(Ss)(G)(Ga)(Mu)(N)(Sp) R345

Locally sourced cheese and charcuterie, preserves and spreads, home-made lavash, sesame seed crackers

Garden grazer platter (G)(Ga)(Ss)(S)(Vg)(Sp)(N) R245

Korean spiced cauliflower, marinated olives, chickpea and avocado bowl, fries, jalapeno mayo

MIKO platter (Po)(Ga)(G)(Mo)(M)(Ss)(S)(C)(Sp)(E) R480

BBQ pork ribs, free-range buttermilk chicken strips, Korean spiced cauliflower, salt and pepper calamari, smashed new potato with feta



BETWEEN THE SLICES

MIKO club sandwich (G)(Sp)(M)(Po) R180

Toasted bread of choice, avocado, tomato, red onion, smoked chicken, streaky bacon, Emmenthal cheese, fries

Croque Monsier (M)(G)(Mu)(Po) R170

Sauce Mornay, gyspsy ham, boerenkaas, rooibos and honey fermented mustard

Croque Madame(M)(G)(Mu)(Po)(E) R185

Free-range chicken eggs, Sauce Mornay, gyspsy ham, boerenkaas, rooibos and honey fermented mustard

BLT

(G)(M)(Po) R155

Bacon, lettuce, tomato

ADD ON

Cheddar cheese (M) R25 Free-range chicken egg (E) R15

Smoked chicken mayo (G)(Sp) R145

smoked free-range chicken breast, spring onion, fries

SIDES

Crispy fries (Vg) R55

Garlic crush new potato(M)(V)(Ga) R55

Garlic buttered broccoli (M)(V)(Ga) R70

Harissa butternut (Sp)(Ga) R55

Garden salad(V)(M)(Sp)(Ga) R65



DESSERT Apple, fennel, cinnamon (N)(Vg)(Sp) R120

Apple 3 ways, cinnamon gel, fennel sorbet, honeycomb, cocoa nibs, almond

Millionaire shortbread (E)(M) R125

70% Dark chocolate, salted caramel, shortbread, porcini, candied orange

Strawberry namelaka (Vg)(N)(Sp) R115

Meringue, strawberry gel, mint, pink peppercorn crumb, coconut sorbet

Malva Pudding (M)(E)(G)(V) R110

Rooibos Butterscotch sauce, bucchu and orange icecream

Local artisan cheese course (M)(G)(Sp)(V)(Ss) R205

Locally sourced cheese, preserves, brioche, sesame seed lavash

MIKO sundae (M)(E)(Sp)(G)(S)(N)(V) R125

Malva ice-cream, chocolate brownie ice-cream, caramel, honeycomb, cocoa nibs, meringue

Seasonal fruit platter (Vg) R100