



NIBBLES

Any 3 for R180 or all 5 for R280

Garlic snails

(Mo) (N) (Sp) (G) (M) (S)

Pancetta and homemade bread

Crispy potato skins (V) (M) (Sp) (G)

Loaded with blue cheese crumble and coriander salsa, finished with crème fraiche

Kalamata olives (V) (Sp)

Marinated in chilli, orange, rosemary and extra virgin olive oil

Chorizo and leek (E) (Sp) (S)

Grilled chorizo and charred baby leeks with smoked tomato aioli

Snoek Pate (F) (G) (Sp) (E)

Homemade smoked snoek pate, pickled cucumber and smoked paprika tortilla crisps

SHARING PLATES FOR TWO

Old Style Farmer Angus ribs

(M) (E) (Ss) (Sp) (S) (G) R345

Pork belly ribs with brandy and coke glaze, served with country slaw and thick cut fries

One hot bird

(N) (Ss) (G) (M) (Sp) (S) R380

Peri-peri chicken, hummus, pita pockets, grilled aubergine with basil pesto, tzatziki and grilled lemon wedges

CK platter (G) (M) (Ss) (E) (Sp) (S) R395

Farmer Angus ribs, Buffalo wings, marinated chicken legs, onion rings, thick cut fries and a side salad

Vegetarian platter (V) (G) (S) (M) (N) (Sp) (Ss) R325

Asian style vegetable wraps, smoked brinjal, marinated mushrooms, grilled tofu and homemade naan bread with hummus and raita

Cheese platter*

(G) (M) (Ss) (Sp) R195

A selection of 5 local cheeses

Charcuterie platter*

(G) (M) (Ss) (Sp) (S) (E) R195

A selection of 5 local meats

Cheese and Charcuterie platter*

(G) (M) (Ss) (Sp) (S) (E) R240

A selection of 3 local cheeses and 3 local meats

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

(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.