the Country KITCHEN

Starters

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

Klein Karoo Ostrich Carpaccio (Ss) (Sp) (S)
Served with chilli, ginger, spring onion, coriander, sesame seeds, and 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

Grilled rump steak (M) (C) (Sp)
200g grilled Karan beef with Madagascan green peppercorn sauce, tomato, red onion and basil salad with rosemary salted French fries

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

Desserts

Vanilla cheesecake with blueberry compote (E) (G) (M) (N) (Sp)
Served with Vanilla Ice-cream

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

Chocolate Brownie (N) (M) (E)
Gluten free chocolate brownie, honeycomb, salted caramel popcorn and vanilla ice cream.

Three Course R370 per Person

(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.