

PICNIC MENU

Chardonnay Basket

R490 (serves two adults)

Selection of South African cheeses and charcuterie with homemade preserves, chutneys, pickles, and artisan baked bread (G) (M) (S) (Sp) (N)
Smoked kwaito, blue cheese, salami, gypsy ham, mixed marinated olives, sweet figs, onion marmalade and baby gherkins

Spiced lemongrass and tuna fish cakes served with tomato relish (F) (Sp) (G) (E)

Pitta pockets filled with a Mediterranean chicken salad (M) (Sp) (G)

Smashed buttermilk potato salad with spring onions and sun-dried tomatoes (M) (E) (Sp)

Corn on the cob with basil butter and smoked sea salt (M) (N) (E)

Pea and mint arancini served with a harissa honey dip (G) (E) (M) (C) (Sp) (N)

Malva truffles with salted caramel sauce (G) (E) (M) (Sp)

(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 us 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.

