



## A LA CARTE MENU

### STARTERS

TOMATO GAZPACHO Tomato and red onion salsa with crispy sweet potato and cream	R75
CHICKEN LIVER PARFAIT With fresh herb-crusting Scotch egg, fried caper salsa, oven-roasted grape chutney, honey-mustard emulsion and homemade melba toast (perfect for sharing)	R185
OXTAIL GNOCCHI Parma ham, mushrooms, crispy leeks and bone marrow jus	R125/185
CRISPY SALT & PEPPER SQUID Thinly sliced Patagonian calamari dusted and fried, apple and fennel slaw, mint aioli	R135/195
OYSTERS 6 Oysters served with red pickled onion	R165
VENISON TARTARE Crispy fried capers, melba toast, egg yolk and jus	R135
BAKED CAMEMBERT Served with thyme, black-peppered balsamic onions and toasted sourdough	R120

### PIZZA

MARGHERITA Napolitana, mozzarella and fresh oregano	R120
MONT MARIE Napolitana bacon, feta and avocado	R175
FLORENTINE Bechamel, mozzarella, wilted spinach, slow-roasted beef short rib, salt and pepper	R185
BOMBAY SPECIAL Fragrant butter chicken, peppadews, feta, rocket, mozzarella and coriander oil	R175
PEPPA PIG Pulled pork, pineapple, peppers and mozzarella	R175

### MAINS

PORK BELLY Slow-braised, pressed belly, pickled red cabbage, apple and cinnamon sauce, grilled vegetables, carrot purée, ginger and soya reduction	R215
SPRINGBOK LOIN Served with mashed potatoes, beetroot and peas	R215
PASTA OF THE DAY All pasta is made fresh and by hand. Please ask your server for the chef's choice of the day	R175
FISH & CHIPS Crispy battered hake, tartare sauce, curry sauce and chips	R175
BEEF BURGER 250g homemade patty, onions, pickles, slow-cooked tomato relish, rocket and chips	R165
SOUTHERN FRIED CHICKEN BURGER Wholegrain-mustard mayonnaise, rocket, tomato, and chips	R165
CATCH OF THE DAY Butternut bisque risotto, prawns, crispy salami, pickled fennel salad	R225
SOLE Pan-fried sole served with mashed potatoes, onion and tomato salsa	R255
LAMB SHANK Slow-braised lamb shank served with mashed potatoes, homemade chutney and mint jelly	R225
CRISPY BUTTERNUT GNOCCHI (V) Blushed tomatoes, salsa verde, toasted pumpkin seeds, roasted butternut (Parma ham crisps optional)	R175
ROASTED EGGPLANT (V) With burrata, chargrilled marrow, kale, fresh herbs, steamed broccolini and salsa verde (Swap burrata for tofu)	R175



Mont Marie

WINE FARM • STELLENBOSCH



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### STEAK

250g / 350g

28-day, dry-aged, charcoal-grilled sirloin or fillet served with onion purée, onion rings, pan jus, chipotle butter and a side of your choice

SIRLOIN R280 / 375

FILLET R280 / 375

### SIDES

CHIPS R35

ROASTED VEGETABLES R55

MONT MARIE GARDEN SALAD R55

MASHED POTATOES R35

CAULIFLOWER MASH R45

SWEET POTATO CHIPS R45

HASSELBACK POTATOES R45

### SAUCES

MADAGASCAN PEPPERCORN R40

TRUFFLE MUSHROOM R45

SMOKED BBQ R40

THREE CHEESE R40

### SALADS & BOWLS

BROCCOLI & BURRATA R155  
Smoked broccolini, burrata, rocket, toasted cashew nuts, mustard vinaigrette

CAESAR SALAD R145  
Gem lettuce, croutons, shredded chicken or tuna or tofu, egg, parmesan shavings, olive oil and anchovies

CHINESE CHICKEN BOWL R175  
Tempura-fried chicken breast, roasted cashew nuts, broccoli, honey-soya dipping sauce

POKE BOWL R185  
Sushi rice, Norwegian salmon or tofu, Pantagonian squid, edamame beans, avo, radish, nuoc cham dressing

### DESSERT

CRÈME BRÛLÉE R90

MALVA PUDDING R90  
Citrus-infused sponge cake bathed in a buttery, brown caramel sauce served with home-made ice cream

CHOCOLATE FONDANT R90  
Served with butterscotch sauce, Chantilly cream and berry compote

CHEESE CAKE R65  
Baked lemon cheese cake with crème fraîche and orange zest

LEMON AND POPPYSEED SOUFFLÉ R90  
Served with vanilla ice cream

CHEESE PLATTER R145  
Local cheese, seasonal fruits, melba toast, preserves, nuts

DOM PEDRO R65/85

A service charge of 12% applies to tables of 8 or more

**In the lap of casual luxury, Mont Marie offers a unique food, wine and family experience in a spectacular country setting on the banks of the Blaauwklippen River. Using only the freshest ingredients, sourced from local suppliers, our Chefs add unique and authentic flavours to a variety of mouth-watering dishes, which reflects a South African personality.**

**@montmarie\_restaurant**