



A LA CARTE MENU

STARTERS

TOMATO GAZPACHO Tomato and red onion salsa with crispy sweet potato and cream	R85
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, pickled coleslaw, mint aioli	R135/195
OYSTERS 6 Oysters served with red pickled onion	R165
VENISON TARTARE Crispy fried capers, melba toast, egg yolk anchovies and jus	R135
BAKED CAMEMBERT Served with thyme, pickled red onions and toasted sourdough	R120

PIZZA

MARGHERITA Napolitana, mozzarella and fresh oregano	R120
MONT MARIE Napolitana, bacon, feta and avocado	R185
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
VENISON LOIN Served with mashed potatoes, beetroot and peas	R225
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, salsa verde Mont Marie Chutney 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, sriracha sauce and chips	R165
CATCH OF THE DAY Butternut bisque risotto, prawns, crispy salami, pickled fennel salad	R255
SOLE Pan-fried sole served with mashed potatoes, onion and tomato salsa	R275
LAMB SHANK Slow-braised lamb shank served with mashed potatoes, homemade chutney	R275
CRISPY BUTTERNUT GNOCCHI (V) Blushed tomatoes, salsa verde, toasted pumpkin seeds, roasted butternut (Parma ham crisps optional)	R175
SMOKED MISO BUTTER CAULIFLOWER (V) Rich, creamy and warmly-spiced miso smoked cauliflower served with basmati rice and our Mont Marie Chutney	R195
CHICKEN CORDON BLEU Crumbed, deep fried chicken breast filled with chorizo and provolone cheese served on a bed of creamed spinach	R230
PORK LOIN CHOP 250g Pork loin chop served with a creamy jacked potato topped with crispy bacon bits and home-made kimchi	R225