

A LA CARTE MENU

STEAK 250g / 350g

28 Day dry aged charcoal grilled Sirloin or Fillet served with onion purée, onion rings, pan jus 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
ONION RINGS	R35

SAUCES	
MADAGASCAN PEPPERCORN	R35
MUSHROOM	R35
SMOKED BBQ	R35
THREE CHEESE	R35

DESSERT CRÈME BRÛLÉE R90 MALVA PUDDING R90 Citrus infused sponge bathed in a buttery brown caramel sauce served with home-made ice cream **CHOCOLATE FONDANT** R90 Butterscotch sauce, chantilly cream and berry compote **CHEESE CAKE R75** Baked lemon cheese cake with crème fraîche and orange zest **SOUFFLÉ** R165 Lemon and poppyseed soufflé served with vanilla ice cream **DOM PEDRO** R65/85 WATERFORD - Heather Leigh R45 gls **ALLESVERLOREN - Port** R45 gls ALLESVERLOREN - Red Muscadel R40 gls NAUDÉ - Natural Sweet Mourvèdre R50 gls

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

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