

MIKO

TASTE OF MIKO

R550.00 pp (Without Wine)

R750.00 pp (With Wine)

First Course

Crispy smoked paprika squid (F) (M)

Served with saffron aioli, confit tomatoes, chorizo and coriander oil

Paired with Mont Rochelle Chardonnay 2016

OR

MIKO salad (V) (Mu)

Pea mousse, foraged leaves, pickled red onion, olive cheeks and shaved fennel dressed with marjoram dressing

Paired with Mont Rochelle Sauvignon Blanc 2018

Second Course

Pork cheek and prune terrine (Mu) (Sp)

Served with carrot BBQ sauce, quince carpaccio, kale and honey mustard dressing

Paired with Mont Rochelle Little Rock Blanc 2016

OR

Cape Malay spiced Prawns (Cr) (E)

Tomato and grapefruit tartar, Mango atchar aioli and coriander with sweet potato

Paired with Mont Rochelle Chardonnay 2016

Third Course

Palate Cleanser

Inspired seasonal fruit sorbet

Fourth Course

Pan fried kob (F) (M) (Sp)

Served with pea and west coast mussel fricassee, lime marinated tomatoes and cos, crispy nori

Paired with Mont Rochelle Chardonnay 2016

OR

Beef fillet (G) (Mu) (Sp)

Served with bone marrow and mustard crust, beef short rib croquette, pea purée, shiraz onions, HP gel and straw wine jus

Paired with Mont Rochelle Syrah 2014

Fifth Course

Carrot cake (G) (M) (E) (M)

With cream cheese icing, served with a pineapple compote, cinnamon and condensed milk ice cream

OR

Chocolate fondant (G) (N) (E)

Served with frangelico ice cream, raspberry leather and rustic truffle

(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.