Mont Marie

WINE FARM • STELLENBOSCH

A LA CARTE MENU

STARTERS

SOUP OF THE DAY — R75
Please ask your server for the chef's choice of the day

CHICKEN LIVER PARFAIT — R185
With fresh herb crusted Scotch egg, Spekboom & fried caper salsa, oven roasted grape chutney, honey mustard emulsion and homemade melba toast
(perfect for sharing)

OXTAIL GNOCCHI — R125/185
Parma ham, mushrooms, crispy leeks and bone marrow jus

CRISPY SALT & PEPPER SQUID — R135/195
Thinly sliced Patagonian calamari dusted and fried, apple and fennel slaw, mint aioli

OYSTERS — R175
6 Oysters served plain, tabasco pearls & preserved lemon emulsion

VENISON TARTARE — R135
Crispy fried capers, melba toast, egg yolk and jus

PIZZA

MARGHERITA — R120
Napolitana, burrata and fresh oregano

MONT MARIE — R155
Napolitana bacon, feta and avocado

FLORENTINE — R155
Bechamel, mozzarella, wilted spinach, slow roasted beef short rib, salt and pepper

BOMBAY SPECIAL — R155
Fragrant butter chicken, peppadewss, feta, rocket, mozzarella and coriander oil

SALADS

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

CAESAR SALAD — R145
Gem lettuce, croutons, shredded chicken, egg, parmesan shavings, olive oil

BUTTERNUT & BEETROOT — R135
Roasted butternut, baby beetroot, toasted nuts, rocket, feta, grilled tofu, pesto and mustard dressing

MAINS

PORK BELLY — R215
Slow braised pressed belly, pickled red cabbage, apple and cinnamon sauce, grilled vegetables, carrot purée, ginger and soya reduction

SPRINGBOK BOBOTIE — R195
Slerved with rice, inhouse gravy and sambals

PASTA OF THE DAY — R165
All pasta is made fresh and by hand. Please ask your server for the chef's choice of the day

FISH & CHIPS — R165
Crispy battered hake, tartare sauce, curry sauce and chips

BEEF BURGER — R155
250g homemade patty, onions, pickles, slow cooked tomato relish, rocket and chips

SOUTHERN FRIED CHICKEN BURGER — R155
Wholegrain mustard mayonnaise, rocket, tomato, avocado and chips

CATCH OF THE DAY — R215
Butternut bisque risotto, prawns, crispy salami, pickled fennel salad

SOLE — R245
Pan fried sole served with mashed potatoes, onion and tomato salsa

TRIPE (OFFAL) — R195
Lightly curried lamb offal served with polenta and roasted vegetables

LAMBSHANK — R220
Slow braised lambshank served with mashed potatoes and sweet potatoes

CRISPY BUTTERNUT GNOCCHI (V) — R165
Blushed tomatoes, salsa verde, toasted pumpkin seeds, roasted butternut (Parma ham crisps optional)

WOOD FIRED ROASTED EGGPLANT (V) — R145
With burrata, chargrill marrow, kale, fresh herbs, smoked broccolini and salsa verde

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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

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 R65
Baked lemon cheese cake with crème fraîche and orange zest

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

DOM PEDRO R65/85

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