



MONNEAUX  
RESTAURANT

**to share**

spicy chicken wings, kimchi, sesame seeds, coriander R110

duck confit croquette, plum sauce R140

snack platter with homemade breads, pickles, charcuterie & wild salad from the garden R130

homemade charcuterie platter, with pickles R160

south african cheese selection, preserves, breads R160

**small plates**

deep fried camembert salad, herb salad, figs, walnuts, berries R90

heritage beetroot, candied pecan nut, citrus honey, goats' cheese R90 / R130

aged beef tartar, coal emulsion, fermented garlic stems, burnt onion paste & ciabatta R110 / R190

charred vegetable medley, burnt aubergine puree, dehydrated olives, shaved radish R90

local caught skipjack, sesame, lime, avocado, wasabi R110 / R190



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**mains**

sustainably caught line fish, cous-cous, creamy mussels, bacon dust R180

honey glazed free range duck breast, sweet potato, elderberry, parsley R220

iberian pork shoulder, fermented kohlrabi, garden green beans, burnt pear, homemade mustard R210

hay smoked oak valley beef short rib, carrot, dukkha, dill R190

truffle gnocchi, exotic mushrooms, salsa verde, egg taffy, beurre blanc R180

lamb curry, fragrant basmati rice, naan & sides R220

**sides R55 each**

buttery mash potato | garden salad | harissa roasted carrots almonds and yoghurt dressing |  
triple fried chips and aioli

**desserts**

baked lemon tart, whipped crème fraiche, sesame crumble R90

spiced apple tart tatin, ginger ice cream (to share) R130

almond chocolate torte, cookies & cream ice cream R95

crème brûlée of the day R90