



MONNEAUX  
RESTAURANT

**to share**

spicy chicken wings, kimchi, sesame seeds, coriander R140

duck liver parfait, candied nuts, brioche, onion marmalade R130

country house vegetable medley, flat bread, dips R130

south african cheese selection, preserves, crackers R190

charcuterie platter, homemade bread, pickles R200

**small plates**

aged beef tartar, coal emulsion, fermented garlic stems, burnt onion paste, ciabatta R130

poached pear, cremesola mousse, thyme caramel, pickled beetroot R110

creamy west coast mussels, parmesan, ciabatta, parsley R130

house smoked trout, pickled cabbage, chive amasi, rocket, radish R140

prosciutto, asparagus, poached egg, parmesan, herb salad R140



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### **mains**

sustainably caught line fish, mussels, pea & mint pesto R210

honey glazed duck confit, beetroot, charred plum, grapefruit reduction R230

iberian pork shoulder, pickled turnips, gooseberry chutney, radish kimchi R230

hay smoked oak valley beef short rib, carrot, dukkha, parsley R210

ravioli, oyster mushrooms, figs, hazelnut burnt butter, parmesan froth R190

chicken & prawn curry, poppadom, basmati rice, coriander naan, sambals R260

### **sides R55 each**

buttery mash potato | garden salad | harissa sauteed vegetables |  
triple fried chips & aioli | fragrant basmati rice

### **desserts**

baked vanilla cheesecake, beurre noisette crumble, kiwi compote R110

dark chocolate tart, caramel popcorn, hazelnut, soy ice cream R120

macarons, ivoire chocolate mousse, pistachio R120

coconut panna cotta, honeycomb, fresh berries R90