

STARTERS

LA MOTTE PIERNEEF SAUVIGNON BLANC

Cape bokkom salad

baby gem lettuce, home-made mustard, toasted organic almonds, pickles and bokkom dressing

LA MOTTE PIERNEEF SAUVIGNON BLANC

Saldanha bay mussels

mussel broth, leek vinaigrette and elderflower

LA MOTTE CHARDONNAY

Potato and chive (V)

Nicola potato terrine, brûlée onion and chive crème fraiche

LA MOTTE CABERNET SAUVIGNON

Oak smoked Franschoek trout

dried tomato, tomato juice and burnt fig leaf oil

MAINS

LA MOTTE CHARDONNAY

Line-caught sustainable fish

courgettes and herb crust

LA MOTTE SYRAH

Black Angus beef

roasted white carrot and carrot chutney

LA MOTTE CABERNET SAUVIGNON

Pasture raised free-range chicken

king oyster mushroom glazed with mushroom molasses and corn

LA MOTTE CABERNET SAUVIGNON

Butter-roasted aubergine (V)

tomato fondue, tomato jus and basil

DESSERTS

LA MOTTE MÉTHODE CAP CLASSIQUE

Spring berries

buttermilk panna cotta, meringue, shortbread and mixed berry sorbet

LA MOTTE MÉTHODE CAP CLASSIQUE

Granny Smith apple and goat's milk

compressed apple, lemon confit, candied walnuts and blueberries

LA MOTTE STRAW WINE

Jenny's clotted cream and apricots

vanilla poached apricots, almond crumble and fermented apricot juice

LA MOTTE CABERNET SAUVIGNON

Selection of South African cheese

preserves and walnut toast

Two-course lunch, excluding wines – R395

Two-course lunch, including wines – R495

Three-course lunch, excluding wines – R425

Three-course lunch, including wines – R595

PRIVATE DINNER BOOKINGS

Pierneef á La Motte is now open for special dinner functions and corporate groups. We look forward to host your exceptional dinner celebration or year-end function.

