



FAMILY-STYLE STARTER

We invite you to share starters inspired by the traditional South African relishes and preserves that our grandmothers, oumas and gogos kept in their pantries. The starter is served family-style, prepared with ingredients fresh from our farm garden and local suppliers.
(Please ask your waitron for more information)

MAINS

LA MOTTE CHARDONNAY

Salt-baked celeriac, roasted hazelnut butter, sage, lemon and kale

LA MOTTE SYRAH

Sustainable West Coast fish, carrot velouté, pickled mussels and masala oil

LA MOTTE MILLENNIUM™

Free range pork shoulder, Jerusalem artichokes, onion and trotter broth

LA MOTTE CABERNET SAUVIGNON

Karoo hunter's pie, pickled beetroot and carrot chutney

LA MOTTE SYRAH

Aged sirloin on the bone, roast potatoes and creamed spinach *R50 Supplement

(R335 including Starter and Main course)

DESSERTS

LA MOTTE MILLENNIUM™

Baked dark chocolate, roasted walnuts and rose ice cream

LA MOTTE METHODE CAP CLASSIQUE (BRUT)

"Lemon meringue", lemon curd, burnt meringue, vanilla tuile

LEOPARD'S LEAP CULINARIA MUSCAT DE FRONTIGNAN

Raspberry and vanilla buttermilk mille-feuille, raspberry textures and buchu

LA MOTTE CABERNET SAVUIGNON

Selection of South African cheese, preserves and lavash *R50 Supplement

(R115 per dessert)