



LA MOTTE FARM MENU

LA MOTTE SAUVIGNON BLANC

La Motte Salad

A Farm to Table Seasonal Vegetable Salad With Produce From Our Garden - 95

LA MOTTE SYRAH

Rare Roast Beef

Pickles, Mustard & *Pof Brood* - R110

LA MOTTE MILLENNIUM™

Cauliflower Velouté

Creamed Cauliflower Soup, Whipped Gorgonzola, & Sourdough Croutons - R95

LA MOTTE CABERNET SAUVIGNON

Beef Tongue

Glazed Slow Cooked Beef Tongue, Red Beets & Gribiche - R110

LA MOTTE CHARDONNAY

Jerusalem Artichoke

Poached Egg Yolk, Prune Purée, Stinging Nettle, Parsnip & Onion Velouté - R190

LA MOTTE CHARDONNAY

Linefish

West Coast Mussels, Cucumber & Dill - R195

LA MOTTE MILLENNIUM™

'Cassoulet'

Slow Braised Haricot Blanc & Kidney Beans, Pork & Duck Sausage,
Iberian Pork Knuckle & Dressed Butter Lettuce - R210

-Please allow 25 Minutes For Preparation-

LA MOTTE CABERNET SAUVIGNON

Karoo Mutton

Slow Cooked Leg, Braised Grains, Swiss Chard & Mint Jelly - R240

LA MOTTE SYRAH

Beef

Aged Beef Sirloin, Cabbage, Confit Garlic, Stout & Onion Sauce - R235

SIDES

Wood-Fire Roasted Butternut & Harissa - R40

La Motte Garden Carrots & Chive Crème Fraîche - R40

Triple Cooke Chips - R40



CRÈME BRÛLÉE

Vanilla Crème Brûlée, Roasted Kumquats, Preserved Ginger Ice-Cream & Ginger Crumble - R110

CAPE BRANDY PUDDING

Spiced Caramel, Amarula Ice-Cream & Candied Pecan Nuts - R110

MILK CHOCOLATE

Milk Chocolate Mousse, Cardamom Ice-Cream, Chocolate Crumbs,
Vanilla Squash & Pumpkin Seed Brittle - R110

CHARCUTERIE

A Selection of Local Cured Meats, Marinated Green Olives & Fresh Bread - R185

CHEESE

Four South African Cheeses, Preserves, Fruit & Toast - R185

BURGER

Grass Fed Beef Cheeseburger, Chips & Onion Rings - R150

KIDS

Crumbed Hake Goujons - R65

Cheeseburger - R65

Chips - R35

Vanilla Ice-Cream & Sprinkles - R65

Vanilla Ice-Cream & Chocolate Sauce - R65