



The Wild Apricot Restaurant

Menu
Wine List





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A warm welcome to **The Wild Apricot Restaurant** at the Montagu Country Hotel.

Reviving our original art-deco essence, our stately, classical setting presents a scene of tables, decked in white linen, suitably set and graced by glowing candle-light... while relaxing piano accompaniment sets the tone for an evening of elegance.

Here, we proudly present a fine selection of tastes and Cape-country flavours for your palate. All carefully prepared for your absolute appreciation and enjoyment.

We trust you'll enjoy your meal - in true, fine-dining style.



Starters

Soup of the Day (Vegetarian)	R45.00
Pea & Ham Soup	R55.00
Hearty Beef Soup	R55.00

Served with Home-baked Wholewheat Seed Loaf.

Ons kombuis se keuse sop bedien met tuisgebakte volgraan saad brood.

Ratatouille Crisp	R59.00
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Crispy Zucchini & Aubergine Wafers with Sundried Tomato & Goats Cheese, served with Romesco Sauce.

Murgpampoer en eivrug skyfies met songedroogde tamaties & bokmelkkaas, bedien met romesco sous.

Ostrich & Springbok	R69.00
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Smoked Ostrich Carpaccio and Wasabi Cream Cheese Rolls, Springbok Tartare with Capers and Truffle Oil, served with Garlic and Herb Marinated Artichoke, Harrisa and Sourdough Melba Toast.

Gerookte volstruis carpaccio en wasabi roomkaas rolletjies, springbok tartare met kappertjie saad en truffel olie, bedien met knoffel en kruie gemarineerde artisjok, harissa sous en suurdeeg melba roosterbrood.

Oriental Duck Spring Roll & Roasted Pork Belly	R69.00
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Served with Pecan Nut, Pear & Date Chutney.

Oosterse eend loempia en geroosterde "Pork Belly" bedien met pekanneut, peer en dadel blatjang.



Traditional Dishes

Lamb Shank

R215.00

Tender Karoo Lamb Shank slow-cooked in a Sweet and Sour Tomato Sauce, served with Mashed Potatoes and Seasonal Vegetables.

Lamsskenkel, stadig geprut in 'n soet-suur tamatiesous, bedien met kapokaartappels en seisoenale groente..

Karoo Lamb Pie (20 minutes)

R130.00

Delicious Karoo Lamb served in Puff Pastry with Red Wine Jus, Seasonal Vegetables and Rice.

Smul lekker Karoo Lam bedien in blaardeeg met 'n rooi wyn sous, seisoenale groente en rys.

Cape Malay Bobotie

R125.00

Mildly Curried Ground Beef baked with an Egg Custard topping, accompanied by Stewed Fruit Compote, Sambals, Yellow Rice and Seasonal Vegetables.

Hierdie gewilde pronkstuk op die Suid-Afrikaanse spyskaarte word voorberei met gemaalde vleis, ligweg gekerrie en bedek met eivla net voor dit oond toe gaan. Bedien met gestoofde vrugte en "Sambals".

Red Wine Braised Oxtail

R185.00

Oxtail Braised in Red Wine, Rosemary & Garlic, served with Truffled Pommes Puree, Seasonal Vegetables and Sautéed Porcini Mushrooms.

Rooi wyn, roosmaryn en knoffel gestoofde beesstert, bedien met truffel kapokaartappels, seisoenale groente en gebraaide bolitus sampioene.

Tomato Lamb Stew

R140.00

Lamb Cooked in a Tomato, Garlic and Rosemary Sauce, served with Spätzle and Seasonal Vegetables.

Lamsvleis voorberei in 'n tamatie, knoffel en roosmaryn sous, voorgesit met spätzle (Duitse Eiernoedels) en seisoenale groente.

Table Salad (Perfect for Two)

R65.00

Fresh Garden Green Salad to share, served with our own Wholegrain Mustard Dressing



House Specialities

28 Day Dry Aged Beef Sirloin (150g) R125.00
(300g) R205.00

Served with triple cooked Potato Chips and a Seasonal Vegetables.
Sauce Options: Mushroom, Green Pepper Corn, Mustard Cream, Cheese.

R15.00

*Agt-en-Twintig dae droë verouderde lendebeef, bedien met driemaal gekookte aartappel skyfies en seisoenale groente.
Meegaande Souse: Sampioen, Groen - Peper - Korrel, Mostert-Room, Kaas.*

Kassler Pork Steak (250g) R135.00

Served with Rosemary Buttered Potato Wedges, Seasonal Vegetables and Rich Caribbean Sauce.

Gerookte vark-keursnit bedien met roosmaryn aartappel wiggies, seisoenale groente en ryk Caribiese sous.

Beef Fillet (250g) R210.00

Served with Seasonal Vegetables, Truffle Pommes Puree & Porcini Mushroom Sauce.

Beeshaas bedruip met bolitus sampioen sous, voorgesit met truffel gegeurde kapokaartappels & seisoenale groente.

Thai Green Chicken & Prawn Curry R185.00

Chicken Breast Fillet cooked with Aromatic Thai Spices in Coconut Milk, served with Prawns & Rice.

Thaise groen kerrie hoender, bedien met garnale & rys.

Roasted Springbok Loin R205.00

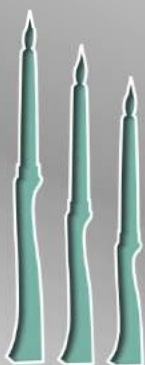
Served with Seasonal Vegetables, Rosemary Buttered Potato Wedges & a Coffee Garlic Jus.

Geroosterde springbok lende bedien met roosmaryn botter aartappel wiggies, seisoenale groente en koffie knoffel sous.

Catch of the Day R205.00

Served with Black Cauliflower Risotto, Seasonal Vegetables & Saffron Beurre Blanc Foam.

Vangs van die dag, bedien met swart blomkool risotto, seisoenale groente & saffraan wit wyn botter skuim sous.



Vegetarian Dishes

Vegetable Moussaka

R115.00

Layers of Aubergine, Zucchini, Peppers & Tomato, baked with a Béchamel & Feta Cheese Topping.

Lae eiervrug, zucchini, soetrissie en tamatie, gebak met 'n wit sous & feta kaas bedekking.

Romesco Grilled Mushroom

R135.00

Mushrooms Baked with Feta Cheese and Romesco, accompanied by Roasted Nuts, Salsa Verde and Harissa.

Oond geroosterde sampioene met romesco sous en feta kaas, voorgesit met geroosterde neute, salsa verde en harissa.

Mediterranean Pasta

R125.00

Olives, Salad Onion, Garlic, Cherry Tomatoes, Feta Cheese, Peppers, Mushrooms, Capers in White Wine, & Basil Pesto Sauce, served on Tagliatelle Pasta.

Olywe, slaai-uie, knoffel, kersietamaties, feta kaas, pepers, sampioene, kappertjiesaad in witwyn, afgerond met 'n basiliepesto sous bedien op tagliatelle pasta.



Desserts

Baked Lemon Cheese Cake

R55.00

Served with Candied Lemon, Saffron Ice Cream and Lemon Curd.

Smul lekker gebakte kaaskoek voorgesit met versuikerde suurlemoen en saffraan roomys.

Orange Malva Pudding

R50.00

An Old Cape Traditional baked dessert flavoured with Orange Marmalade drenched with a Cointreau Cream, served with Vanilla Custard.

Ouydse Kaapse gebakte malvapoeding berei met lemoen-marmalade, bedruip met cointreau-room en vanielje vla.

Lavender Crème Brûlée

R59.00

Lavender Crème Brûlée served with Deep-fried Caramel Ice Cream.

Lafentel crème brûlée bedien met diep gebraaide krummelbedekte karamel roomys.

Peanut Butter and Jelly

R55.00

Brown Bread Ice Cream, Peanut Butter Mousse and Salted Caramel "Jelly". Served with Browned Butterscotch Sauce.

Bruinbrood roomys, grondboontjebotter mousse en gesoute karamel "Jellie" bedien met bruin botterkaramel sous.

Chocolate Delight

R59.00

Chilled Chocolate Mousse Treat in a Ginger Nut Cookie Crust topped with Chocolate Meringues, Baked Chocolate Pudding & Coffee Cinnamon Ice Cream.

Sjokolademousse gereg met 'n gemmerneut krimmelkors, bedek met sjokolade skuimpies, gebakte sjokolade bruintjie & koffie en kaneel roomys

